



ORPHEAS

RESTAURANT
CATERING
CAFÈ
BAR

Authentic Greek Cuisine

FOOD MENU

Salads

Choriatiki salata – Greek salad	G	8.90
Avocado salad	C	10.50
fresh mix lettuce, tomatoes, & cucumber topped with our homemade cocktail dressing		
Orpheas salad	GFN	10.50
fresh mix green salad, cherry tomatoes, baby cucumber, spring onions, peanuts, pomegranate, sesame, & dry figs, topped with fig balsamic vinegar, olive oil dressing & graviera cheese flakes		

Mezes

Homemade dips (spreads)	CGD	5.40
tzatziki, eggplant, taramasalata, skordalia		per piece
Zucchini & eggplants chips	AG	7.90
served with tzatziki dip		
Kolokithokeftedes	CG	9.50
deep-fried zucchini with herbs balls served with yogurt & lime dip		
Eggplant avocado tower	GA	8.50
grilled eggplants slices, halloumi cheese, topped with onions & grilled pine nuts served with pita bread		
Greek pita bread	A	2.50
		per piece

Soups

Homemade Greek mix fish soup	BRDL	10.50
Traditional Lentil soup from Greece	-	5.90
Tomato soup	O	5.60

Greek Specials

Fried calamari	ACGR	10.50
served with our homemade tartar dip		
Garides saganaki	GO	10.50
sauté prawns in tomato sauce with ouzo & feta cheese		
Mydia saganaki	OMGR	8.50
sauté mussels in tomato - mustard sauce with ouzo & flakes of graviera cheese		
Grilled mydia	R	7.90
grilled mussels in shell served with olive oil & lemon sauce		
Baked Feta cheese	ACGN	8.90
with sliced tomatoes, red chili peppers in olive oil		
Feta cheese saganaki	ACGN	8.90
wrapped feta cheese in filo kroustas, topped with honey & sesame seeds		
Homemade Bread	A	2.50

Pareas Variations

Pikilia Orpheas	AGDL	13.50	Cold plate	CGD	10.50	Pikilia from the sea	RDB	19.50
platter of warm and cold variations, zucchini & eggplants chips, pane feta cheese, traditional Greek pitakia, spinach strudel, tzatziki, eggplant & skordalia dip			tzatziki, eggplant, skordalia, tarama dip, pickled red peppers & feta cheese			platter with marinated anchovies, marinated octopus, grilled mussels, grilled prawns & grilled calamari and taramo salad		

Vegetarian Specialties

Strudel with spinach	ACG	11.50	Gemista	GL	11.50
herbs and feta cheese			Tomato & paprika & rice with herbs & filled with feta & roasted potatoes		
Imam bayildi	GL	11.50			
stuffed baked eggplant with caramelized sweet onions & cumin in tomato sauce, topped with feta cheese served with baked potatoes					

Meat and Chicken

The real Greek gyros served with French fries, tzatziki dip & spicy sauce	G	14.50
Traditional Greek moussaka potato soufflé, deep-fried eggplants, minced beef meat & béchamel sauce	ACG	13.90
Souvlaki from chicken served with French fries, tzatziki dip	G	13.20
Bifteki from beef with feta cheese filling served with French fries, tzatziki dip	GAC	13.50
Lamb chops served with baked potatoes in lemon sauce & tzatziki dip	G	18.70

Fresh from the sea

Gilthead seabream in whole served with a side salad & rosemary potatoes	DN	19.90
Grilled sea bass fillet served with a side salad, grilled vegetables	DN	19.90
Grilled salmon fillet served with sesame spinach, sliced orange	DN	19.90
Mini calamari grilled served with zucchini chips, skordalia & side salad	ACGR	17.90
Grilled scampi with a side salad, cocktail dip	BCG	19.90
Tagliatelle tricolore with seafood in tomato - basil sauce & graviera cheese flakes	OBARGC	17.90

Plates

Grilled meat plate gyros, chicken or pork souvlaki, bifteki, lamb chops, served with French fries & tzatziki dip	ACG	44.90	Grilled fish plate gilthead seabream, sea bass, calamari, prawn, mussels, sesame spinach, baked potatoes	DRNB	59.90
--	-----	-------	--	------	-------

Desserts

Baklava baklava stuffed with kadaifi dough & nuts	AH	5.90	Lava Cake chocolate soufflé with crumble & vanilla ice cream	ACGH	8.50
Galaktoboureko filo pastry with semolina pudding	ACGH	5.20			

Ask about our daily specials!

Aperitif

La vie en rose	0.25	6.50
Hugo	0.25	4,90
Ramazotti Rosato	0.25	5.50
Aperol-Spritz	0.25	4.90
Prosecco	0,1 cl	4.50
Rose sparkling Akakies, Kir Yianni	0.1 l	4.90
Martini bianco, dry	4 cl	5.50
Campari	4 cl	5.50

Beer

Greek Mythos	0,33	4,10
Budweiser Original	0,33	3,90
Budweiser Original	0,50	4,80
Budweiser dark	0,50	5,10
Wheat beer	0,50	5.10
Alcohol-free Budweiser	0,33	4.30

Coffee & Tea

Greek coffee		3.60
Espresso	TIPP!	1.90
Espresso double		3.80
Melange		3.50
Caffè Latte		4.20
————— We serve our coffees also caffeine-free —————		
Greek mountain tea		4.50
Tea in teapot various varieties		3.90
Green Peppermint Fruit Chamomile Rooibos Black		
Portion lemon small		1.20
Portion lemon large		2.40
Portion milk	G	0.50

Alcohol-free drinks

Homemade ginger-lemon juice	0.50	4.90
Fresh orange juice	0.20	4.50
San Pellegrino	0.25	2.90
San Pellegrino	0.75	6.50
Aqua Panna	0.25	2.90
Aqua Panna	0.75	6.50
Soda	0.33	1.90
Soda & lemon	0.33	2.90
Soda & elderberry	0.33	2.90
Soda & raspberry	0.33	2.90
Coca Cola, light, zero	0,33	3.80
Fanta	0.33	3.80
Sprite	0.33	3.80
Almdudler	0.33	3.80
Rose-lemonade	0.20	4.50
Ice tea	0.33	3.80
Peach Lemon		
Apple juice	0.33	3.80
Apple juice & soda	0.33	3.30
Apple juice unfiltered	0.33	4.20
Apple juice unfiltered & soda	0.33	3.60
Pago	0.20	4.10
Mango Strawberry Pineapple Currant Apricot		
Schweppes tonic	0.20	3.60
Bitter Lemon		