

APERITIFS

TSIPOURO	40%	2cl	4,20
OUZO on ice	37,5%	2cl	3,90
A glass of sparkling wine	12%	0,1l	4,70
A glass of prosecco	11%	0,1l	5,00
Campari with soda or orange juice	25%	4cl	6,90
Vodka lemon	40%	4cl	6,90
Straight OUZO	38%	2cl	3,70
Martini white or red	15%	4cl	6,50
Dry Sherry	15%	4cl	6,50
Aperol Spritz			5,60
Hugo			5,60
Limoncello Spritz mit Secco		0,1l	6,10

SOUPS

- | | | |
|----|--|------|
| 1) | Chicken soup (home-made) C | 6,70 |
| 2) | Bean soup (home-made) | 6,20 |
| 3) | Fish soup (home-made) C, D | 7,50 |

COLD STARTERS

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|-----|---|-------|
| 6) | Zaziki G
Following Grandmother's recipe. Made of original Greek yoghurt, fresh garlic and cucumber - goes perfectly with every grilled dish | 5,90 |
| 7) | Tarama D
A starter made of cod eggs, following an old traditional recipe - an extravagant example of the Greek cuisine | 6,40 |
| 8) | Olives and hot peppers , pickled in vinegar and olive oil | 6,90 |
| 9) | Octopus salad D
Tender octopus from the Mediterranean, pickled in vinegar and oil | 11,90 |
| 10) | Calamari salad D
Tender pieces of calamari, pickled in vinegar and oil | 9,90 |
| 11) | Dolmadakia
Home-made vineleaves stuffed with rice | 9,90 |
| 12) | A variety of cold starters - for one G, D
Cold starters including feta cheese, tarama, zaziki, kalamari-salad, bean salad, kopanisti, olives, tomatoes and hot peppers and dolmadakia (grape leaves stuffed with rice) | 14,90 |
| 13) | A variety of cold starters - for two | 27,50 |

All starters, soups and vegetarian dishes are served with white bread.

HOT STARTERS

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|-----|---|-------|
| 15) | Spinach Pockets A, C, G
crispy crispy and golden brown baked - just delicious | 7,80 |
| 16) | Dolmadakia C
Home-made vineleaves stuffed with minced meat and rice in red wine sauce | 8,90 |
| 17) | Eggplants A, G
Fried slices of eggplants - with zaziki and vinegar | 9,40 |
| 18) | Gigantes
Giant white beans in light tomato sauce and oregano | 7,50 |
| 19) | Keftedakia C
Minced meat balls in piquant tomato sauce | 7,90 |
| 20) | Tiropitakia C, G, A
Pastries stuffed with feta cheese - <i>simply delicious</i> | 7,80 |
| 21) | Mydia Saganaki B, G
Shells with fresh basil and herbs in red wine sauce -
au gratin with Greek cheese - spicy | 10,90 |
| 22) | Scampi B
Little scampi with fine herbs and garlic, fried in olive oil | 11,90 |
| 23) | Champignons C, G
Fresh champignons stuffed with minced meat au gratin in red wine sauce | 9,70 |
| 24) | Grilled hot peppers
Grilled hot peppers in garlic and vinegar (medium strength) | 7,70 |
| 25) | Florinis G
Red bell peppers au gratin, stuffed with feta cheese and fresh herbs | 10,90 |
| 26) | Grilled actopus D
Tender octopus from the Mediterranean, exquisitely grilles | 16,90 |
| 27) | Garlic bread A, G
Crusty slices of bread - baked crisply - in home-made
herb butter and garlic | 5,70 |
| 28) | Kolokithakia A, G
Fried slices of zucchini with zaziki | 9,20 |
| 29) | A variety of hot starters - for one D, G, A
Hot starters including zucchini, eggplants, garlic bread, fried
feta cheese, zaziki, tarama and salad and sheep cheese bag | 15,90 |
| 30) | A variety of hot starters - for two D, G, A | 28,90 |
| 31) | Anchor with Zaziki A, D, G | 10,90 |

FETA SPECIALITIES

- | | | |
|-----|--|-------|
| 32) | Feta 1 G
Greek feta cheese with onions in olive oil | 8,50 |
| 33) | Saganaki A, G
Fried Greek feta cheese, served with bean salad | 9,90 |
| 34) | Kopanisti G
Greek salad with feta cheese - lightly spicy | 6,50 |
| 35) | Feta a`la Chef - a real temptation G
Feta cheese baked in the oven, with onions, tomatoes, hot peppers, in red bell pepper powder and garlic | 10,50 |
| 36) | Cypriot Halumi G
Grilled Cypriot goat cheese - served with tomatoes and fresh herbs | 9,70 |

SALADS

- | | | |
|-----|--|-------|
| 40) | Choriatiki G
Greek salad with tomatoes, cucumbers, onions, feta cheese, olives, hot peppers - in olive oil - a salad with a Mediterranean touch | 13,20 |
| 41) | Choriatiki (small portion) G | 7,50 |
| 43) | Mixed salad | 4,90 |
| 44) | Prawn salad B
4 scampi fried in oil on a mixed salad bouquet - with tomatoes, cucumber, balsamic vinegar, olive oil - and a piece of pita bread - <i>simply wonderful!!</i> | 18,50 |
| 45) | Tuna salad A, C, D, G
Tuna on a mixed salad bouquet - with tomatoes, cucumbers, hard boiled eggs, cheese, sweetcorn, balsamic vinegar, olive oil - and a piece of pita bread | 14,20 |
| 46) | Fitness salad A, G
Crunchy salad with tender fillets of chicken breast in balsamic vinegar and yoghurt sauce, served with pita bread | 14,90 |

SIDE DISHES

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|-----|--|------|
| 50) | French fries | 4,50 |
| 51) | Roast potatoes | 4,90 |
| 52) | Tomato rice | 4,50 |
| 53) | Butter rice G | 4,90 |
| 54) | Pita bread A | 3,20 |
| 55) | Eggplants - fresh from the oven | 7,50 |
| 56) | Green beans - fresh from the oven | 7,50 |

SAUCES

- 59) **Metaxa sauce, spicy sauce, pepper sauce, fish sauce** 3,90
(extra - per sauce) **C, G, M**
- mayonnaise or ketchup C, G, M** 0,40

VEGETARIAN DISHES

- 66) **Gigantes A, G** 13,50
Giant white beans au gratin with feta cheese, served with mixed salad, bread
- 67) **Eggplants A, G** 13,50
Eggplants au gratin with feta cheese, served with mixed salad, bread
- 68) **Green beans A, G** 13,50
Green beans au gratin with feta cheese served with mixed salad, bread

FRIED FISH SPECIALITIES

- 70) **Calamari A, D, R** 18,50
Juicy, crispy calamari with butter rice, fish sauce and mixed salad
- 71) **Sole A, D** 21,50
Filets of sole with butter rice, fish sauce and mixed salad
- 73) **Corfu plate-Fried A, D, R** 20,90
A combination of anchor and calamari served with butterrice, fish sauce and mixed salad
- 74) **Kos plate A, D, R** 22,50
A combination of calamari and scampi served with butter rice, fish sauce and mixed salad
- 75) **Scampi a`la Chef A, B** 23,90
Cretan speciality with scampi from the oven, feta cheese, garlic (natural) in piquant sauce and mixed salad - served with bread
- 76) **Glossa - stuffed A, D, G** 23,90
Three juicy fillets of sole, stuffed with hot peppers and feta cheese in red wine sauce, served with mixed salad and bread
- 77) **Fish plate A, B, D, R** 24,90
A combination of calamari, fillets of sole and scampi, served with fish sauce, mixed salad and butter rice

all fish sauce G, M

Dear guests - you can pay extra instead gem. Salad too

Select peasant salad (applies to all dishes) 3,00

GRILLED FISH SPECIALTIES

78)	Fresh baby calamari - grilled D, R Juicy and crispy grilled calamari with fish sauce, mixed salad and butter rice	18,90
79)	Scampi on a skewer - grilled B Grilled scampi with fish sauce, mixed salad and butter rice	21,90
80)	Fresh sole - grilled D Grilled whole sole marinated in olive oil, served with fish sauce, mixed salad and butter rice	28,50
81)	Fresh Salmon Fillet - grilled D Grilled salmon fillet with fish sauce, mixed salad and butter rice	23,50
82)	Rhodos plate - grilled B, D, R Salmon fillet, calamari, scampi, octopus with fish sauce, mixed salad, fried potatoes and butter rice	27,90
83)	Fish plate RHODOS - grilled - for two B, D, R <i>Enables you to try and enjoy a little bit of everthing</i> A combination of grilled calamari, scampi, salmon fillet	57,00
84)	Fish plate Crete - grilled B, D, R Calamari, scampi and salmon fillet, served with fish sauce, mixed salad and butter rice	23,50
98)	Santorini plate B, D, R Juicy and crispy calamari and octopus - grilled - served with fish sauce, mixed salad and butter rice	22,90
63)	Fresh gilthead seabream fillet - grilled D, G Juicy royal bream with fish sauce, fried potatoes, butter rice and mixed salad	23,90
69)	Skiathos plate - grilled B, D, R A combination of royal bream fillet, sole fillet, calamari and scampi with fishsauce, butter rice and mixed salad	26,90

fish sauce G, M

allergenic

A - gluten-containing cereal	H - peel fruits
B - crustaceans	L - celery
C - eggs of poultry	M - mustard
D - fishes	N - sesame seeds
E - peanuts	O - sulfur dioxide and sulfites
F - soybeans	P - lupins
G - laktose, milk from mammals	R - molluscs

DISHES CONTAINING FISH AND MEAT

- | | | |
|-----|---|-------|
| 85) | OUZO plate A, D, G
Calamari with gyros (meat roasted on a spit), served with zaziki, tomato rice and mixed salad | 18,90 |
| 86) | Vasilis plate A, D, G
Calamari with souvlaki, served with zaziki, tomato rice and mixed salad | 18,90 |
| 87) | Skopelus plate A, D
A Combination of gyros, calamari, souvlaki, tomato rice and mixed salad | 19,50 |
| 62) | Naxos plate A, B, D, G
A combination of gyros, pork steak, calamari and scampi, served with zaziki, tomato rice and mixed salad | 23,90 |

MEAT DISHES FROM THE GRILL

- | | | |
|-----|--|-------|
| 88) | Suzukakia C
Balls of minced meat with tomatosauce, served with tomato rice and mixed salad | 13,50 |
| 89) | Gyros A, G
<i>The national dish of Greece</i>
Aromatic pork roasted on a spit, served with zaziki, tomato rice and mixed salad | 16,20 |
| 90) | Gyros Pita (flatbread) A, G
Gyros accompanied by pita bread, served with zaziki, tomato rice and mixed salad | 16,90 |
| 91) | Suflaki G
Tender and lean pieces of pork on a skewer, served with zaziki, tomato rice and mixed salad | 16,20 |
| 92) | Liver
Slices of grilled pork liver with tomato rice, mixed salad and roasted onions | 13,20 |
| 93) | Bifteki C, G
Minced meat - prepared in the original Greek style - filled with feta cheese and fresh herbs, served with zaziki, tomato rice and mixed salad | 17,90 |
| 94) | Pidakia G
Tender lamb chops - grilled - served with zaziki, tomato rice and mixed salad | 22,90 |
| 95) | Souvlaki (stuffed) G
Tender and lean pieces of pork on a skewer, stuffed with feta cheese and hot peppers, served with zaziki, tomato rice and mixed salad | 18,90 |
| 96) | Souvlaki (twin skewers) G
Tender pieces of pork on a skewer au gratin, served with tomato rice and mixed salad | 17,90 |
| 97) | Steaks G
Tender pork steaks - grilled - with zaziki, tomato rice and mixed salad | 16,90 |
| 72) | Chicken breast fillets - grilled G
2 tender breast fillets on skewers with onions, paprika, zaziki, tomato rice and vegetable salad | 18,90 |

COMBINATIONS AND GRILLED SPECIALITIES

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|------|---|-------|
| 99) | Saloniki plate A, G
Gyros, 1 souvlaki, 1 chicken breast fillet 1 lamb chop,
with tomato rice, zaziki and mixed salad | 23,90 |
| 100) | Village plate A, G
1 souvlaki, gyros, pork steak,
with tomato rice, zaziki and mixed salad | 19,90 |
| 101) | Athen plate A, C
Gyros, lamb chop, souvlaki, suzuki,
with tomato rice and mixed salad | 20,50 |
| 102) | Kostas plate C
Souvlaki, 1 suzuki, 2 portions of liver, lamb chop,
with tomato rice and mixed salad | 19,20 |
| 103) | Plaka plate A
Gyros with souvlaki, with tomato rice and mixed salad | 16,20 |
| 104) | Apollo plate A
Gyros, 1 souvlaki, 2 portions of liver, tomato rice and mixed salad | 18,20 |
| 105) | Odysseus plate A, C, G
A combination of gyros, 2 suzukakia, pork steak,
herb butter, pita bread, zaziki, tomato rice and mixed salad | 20,90 |
| 106) | Mykonos plate A, C
1 souvlaki, 1 suzukaki, gyros, tomato rice and mixed salad | 17,90 |
| 107) | Hellas plate G
A combination of 1 souvlaki, 2 lamb chop, 1 pork steak,
1 medallions of pork with tomato rice, zaziki and mixed salad | 24,50 |

suzukaki: minced meat - suflaki: meat on a skewer

DISHES FOR TWO

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|------|---|-------|
| 110) | Lamm - plate - for two G
A combination of 6 lamb chops, 4 fillets of lamb – accompanied
by roast potatoes, green beans, zaziki and mixed salad | 60,00 |
| 111) | Syrtaki - plate - for two A, C
A mix of gyros, 2 souvlaki, 2 lamb chops,
2 suzukia, 2 portions of liver with tomato rice and mixed salad | 49,00 |
| 112) | Fish-meat-plate - for two A, B, D, G
<i>An extraordinary combination!!!</i>
A combination of 2 souvlaki, gyros, calamari, fillet of sole,
scampi with tomato rice and mixed salad | 50,00 |
| 113) | Meteora - plate - for two
A combination of 2 lamb fillets, 2 lamb chops, 2 pork steaks,
2 chicken breast fillets with giant white beans, roast potatoes and mixed salad | 57,00 |
| 114) | Special - fishplate - grilled - for two B, D, G
A combination of 2 salmon fillets, 2 sole filets, 2 royal bream
fillets, calamari, scampi, with fish sauce, fried potatoes, butter rice
and mixed salad | 67,00 |

GRILLED FILLET SPECIALITIES

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|------|--|-------|
| 115) | Fillet 1 - beef 300 gr. G
Juicy beef fillet with herb butter, roast potatoes, green beans and mixed salad | 30,90 |
| 116) | Fillet 2 - beef 300 gr. G
Juicy beef fillet with peppercorn beans, roast potatoes, herb butter and mixed salad | 30,90 |
| 117) | Fillet 3 - lamb G
Tender lamb fillets with green beans, roast potatoes, herb butter and mixed salad | 26,90 |
| 118) | Fillet 4 - chicken G
Juicy chicken breast fillets with green beans, roast potatoes, herb butter, zaziki and mixed salad | 19,50 |
| 119) | Fillet special (Mix) 2 skewers G
Medaillions of pork fillets and chicken breast fillets on a skewer with bell peppers, onions, potatoes, zaziki and mixed salad | 20,90 |
| 120) | Chef's plate (Mix) G
1 fillet of beef, 1 lamb fillet, 1 chicken breast fillet, 1 fillet of pork, served with green beans, herb butter, roast potatoes and mixed salad | 30,90 |

PAN-COOKED DISHES

- | | | |
|------|--|-------|
| 122) | Fillet speciality A, G
Tender medaillions of pork in piquant sauce with mixed salad and bread | 19,50 |
| 123) | Chicken breast fillets A, G
soft chicken breast fillets in Metaxa sauce with mixed salad and bread | 19,20 |
| 124) | Lamb fillets A, G
Lamb fillets in Metaxa sauce and mixed salad and bread | 26,90 |
| 125) | Pan-cooked gyros A, G
in fine, piquant sauce with mixed salad and bread | 17,90 |

DISHES IN METAXA SAUCE

- | | | |
|------|--|-------|
| 128) | Medaillons of pork
Tender medaillons of pork in Metaxa sauce with roast potatoes and mixed salad | 19,50 |
| 129) | Chicken breast fillets
Tender chicken breast fillets in Metaxa sauce with roast potatoes and mixed salad | 19,20 |
| 130) | Lamb fillets
Lamb fillets in Metaxa sauce with roast potatoes and mixed salad | 26,90 |
| 131) | Gyros A, G
Gyros in Metaxa sauce au gratin, served with mixed salad | 18,20 |
| 132) | Souvlaki
Meat on 2 skewers in Metaxa sauce with roast potatoes and mixed salad | 17,90 |
| 133) | Minced meat-filled with feta cheese and fresh herbs A, C, G
served with Metaxa sauce, roast potatoes and mixed salad | 19,50 |

Metaxa sauce G

ROAST LEG OF LAMB

Bound by tradition ...

- | | | |
|------|--|-------|
| 135) | Roast leg of lamb A, G
Tender leg of lamb with spaghetti au gratin, served with mixed salad | 22,90 |
| 136) | Roast leg of lamb A, G
with Kritharaki (rice-shaped pasta), au gratin, served with mixed salad | 22,90 |
| 137) | Roast leg of lamb
with eggplants and mixed salad | 22,90 |
| 138) | Roast leg of lamb
with green beans and mixed salad | 22,90 |
| 139) | Roast leg of lamb
with giant beans and mixed salad | 22,90 |
| 140) | Roast leg of lamb
with bamies (okra) and mixed salad | 22,90 |
| 141) | Roast leg of lamb G
Stifado (traditional) - roast leg of lamb with stewed onions au gratin, served with mixed salad | 22,90 |
| 142) | Roast leg of lamb G
Juicy lamb shank with fried potatoes, gratinated with cheese and mixed salad | 22,90 |
| 143) | Mousaka - a traditional Greek dish A, C, G
A casserole of potatoes, eggplants, minced meat, cheese and béchamel sauce, served with mixed salad | 17,50 |

ROAST VEAL

- | | | |
|------|--|-------|
| 145) | Veal A, G
with Kritharaki (rice-shaped pasta) au gratin, served with mixed salad | 22,50 |
| 146) | Veal
with giant beans and mixed salad | 22,50 |
| 147) | Veal
with green beans and mixed salad | 22,50 |
| 148) | Veal A, G
with spaghetti au gratin and mixed salad | 22,50 |

OUR CHILDREN'S MENU

Only for children!

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|------|--|-------|
| 150) | Goofy A, D
Calamari with French fries and mixed salad | 10,50 |
| 151) | Donald A
Gyros with French fries and mixed salad | 9,90 |
| 152) | Mickey
Souvlaki with French fries and mixed salad | 10,50 |
| 153) | Tom und Jerry A, D
Fillet of sole with French fries and mixed salad | 9,90 |

DESSERTS

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|------|---|------|
| 155) | Original Greek yoghurt with honey an nuts G, E | 6,50 |
| 156) | Gataifi A, E, G
Shredded pastry with a scoop of vanilla ice cream | 6,90 |
| 157) | Galaktoburiko A, C, G
Filo pastry filled with custard and a scoop of vanilla ice cream | 7,50 |
| 158) | Baklavas A, E, G
Filo pastry filled with honey and nuts, served with a scoop of vanilla ice cream | 6,90 |
| 159) | Ice cream G
Assorted flavours of ice cream | 5,90 |
| 160) | Banana Split G
Vanilla ice cream with two banana halves and whipped cream | 7,90 |

161)	Ice cream G Vanilla ice cream with hot raspberries	7,20
162)	Ice cream G Vanilla ice cream with chocolate sauce	6,90
163)	Banana G, E Fried banana with honey, nuts and vanilla ice cream	8,20
164)	Ice cream - Special Rhodos G Assorted flavours of ice cream with Greek liqueur and whipped cream	7,90
165)	Greek frappé	4,950
166)	Greek frappé with vanilla ice cream G	5,90
167)	Iced chocolate G	5,90

HOT DRINKS

180)	Espresso	3,20
181)	Greek mocca	3,40
182)	Double espresso	4,70
183)	Verlängerter (Café Americano)	3,80
184)	Kleiner Brauner (small coffee with cream) G	3,40
185)	Großer Brauner (large coffee with cream) G	4,70
186)	Caffé Latte G	4,90
187)	Cappuccino with whipped cream G	4,40
188)	Cappuccino with frothy milk G	4,40
189)	Melange (coffee with milk and frothy milk) G	4,60
190)	Hot chocolate with whipped cream G	5,70
191)	Tea (assorted flavours)	2,90
192)	Tea with rum (2cl)	4,70

SPIRITS AND LIQUEURS

203)	Metaxa *****	38%	2 cl	4,50
204)	Metaxa *****	40%	2 cl	5,50
205)	Metaxa Jubiläum - Grand Reserve	40%	2 cl	7,50
206)	Bacardi with Coke	40%	2 cl	4,90
207)	Vodka	40%	2 cl	4,10
210)	Ramazotti	40%	2 cl	4,10
211)	Amaretto	40%	2 cl	4,10
212)	Baileys - on ice G	40%	2 cl	4,20
213)	Scotch Whiskey - on ice	40%	2 cl	4,40
214)	Jägermeister (herbal liqueur)	40%	2 cl	4,10
215)	Williams Birne* (pear brandy)	40%	2 cl	4,20
216)	Marille (apricot brandy)	40%	2 cl	4,20
217)	Tequila	40%	2 cl	4,20
218)	Underberg (herb bitter)	40%	2 cl	4,20
219)	Averna	29%	2 cl	4,20

BEERE

245)	Gösser Beer A	0,20l	3,60
246)	Gösser Beer A	0,30l	4,40
247)	Gösser Beer A	0,50l	5,20
	Gösser Zwickl Hell A	0,30l	4,60
	Gösser Zwickl Hell A	0,50l	5,50
248)	Edelweiss hefetrüb (yeast-clouded) A	0,50l	5,50
248)	Edelweiss non-alcoholic A	0,50l	5,50
250)	Edelweiss dunkel naturtrüb (dark wheat beer) A	0,50l	5,50
251)	Schlossgold non-alcoholic beer A	0,33l	4,50
252)	Radler (mixture of beer and soda) A	0,30l	4,30
253)	Radler (mixture of beer and soda) A	0,50l	5,10
254)	Mythos Hellenic Beer	0,33l	4,50

NON-ALCOHOLIC DRINKS

220)	Gasteiner mineral water - bottle	0,25l	3,10
221)	Gasteiner mineral water - bottle	0,75l	6,60
223)	Gasteiner mineral water - still - bottle	0,25l	3,10
224)	Gasteiner mineral water - still - bottle	0,75l	6,60
225)	Coke	0,30l	3,90
226)	Coke - light - bottle	0,33l	4,10
238)	Coke - zero- bottle	0,33l	4,10
227)	Fanta (orange soda)	0,30l	3,90
228)	Sprite (lemon soda) - bottle	0,33l	4,10
229)	Orange juice	0,30l	3,90
230)	Apple juice	0,30l	3,90
231)	Bitter Lemon or tonic - bottle	0,20l	4,20
232)	Spezi (mixture of coke and orange soda)	0,30l	3,90
233)	Spezi (mixture of coke and orange soda)	0,50l	5,10
234)	Almdudler (Austrian soda with herbal taste)	0,30l	3,90
235)	Apple juice and soda water	0,50l	4,90
236)	Orange juice and soda water	0,50l	4,90
237)	Pago fruit juices: - apricot - peach - strawberry blackcurrant - multivitamin - mango	0,20l	4,10
168)	Iced Tea (lemon) - bottle	0,33l	4,10
169)	Iced Tea (mango) - bottle	0,33l	4,10
	Red Bull	0,25l	4,90

GREEK WHITE WINES

		1/8	0,75l
253)	Housewine - fruity, dry O	3,70	21,50
255)	Makedonikos semi-dry O	3,70	
256)	Fino - semi-sweet O	3,70	21,50
257)	Samos - liqueur wine O	4,50	26,50
258)	Retsina - resinated O	3,60	21,00
290)	Grüner Veltliner Weinviertel DAC Vinion O	4,40	25,50
269)	Oreinos Hlios Moschofilero - Sauvignon Blanc O	3,90	23,00

GREEK RED WINES

260)	Housewine - fruity, dry O	3,70	21,50
261)	Makedonikos semi-dry O	3,70	
262)	Imiglikos - semi-sweet O	3,70	21,50
263)	Movrodaphne - liqueur wine O	4,50	26,50
264)	Naousa - speciality, dry O	4,20	
292)	Oreinos Hlios Syrah - Shiraz, Agiorgitiko O	3,90	23,00
293)	Zweigelt Scheiblhofer - Neusiedlersee DAC O	4,60	27,00

GREEK ROSÉ WINES

265)	Makedonikos semi-dry O	3,70	
266)	Imiglikos - semi-sweet O	3,70	
267)	Rose - dry O	3,80	
268)	Retsina Kokineli O	3,70	
269)	Oreinos Hlios Agiorgitiko O	3,90	23,00

SPARKLING WINE AND CHAMPAGNE

284)	Piccolo - dry	0,20l	8,00
285)	Sparkline wine - dry	0,75l	28,00
287)	MOET & Chandon Imperial O	0,75l	109,00
288)	Casa Gheller Prosecco Brut DOC O	0,75l	33,00
289)	Casa Gheller Cuvrr Brut Rose O	0,75l	30,00
290)	Vinsecco Vino Frizzante - dry O	0,75l	27,00