



# Taverne zum Griechen

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## Cocktails

400. Ouzo on ice	2 cl	€ 2,40
401. Campari Soda	4 cl	€ 4,30
402. Campari Orange	4 cl	€ 4,50
403. Prosecco	0,1 l	€ 3,90
404. Prosecco Aperol	0,1 l	€ 4,30
405. Ouzo Orange	4 cl	€ 4,90
406. Ouzo Cocktail	4 cl	€ 4,90
407. Aperol Spritz	0,25l	€ 3,90
408. Martini Bianco	4 cl	€ 3,80
409. Sherry	5 cl	€ 3,80
410. Portwein	5 cl	€ 3,80

## Soups

1. Soup of the Day	(O,G,L)	€ 3,20
2. Chicken Soup	(C,A)	€ 4,30
3. Tomato Soup	(O)	€ 4,30
4. Fish Soup	(O)	€ 5,20

## Cold Starters

6. <b>Tsatsiki:</b> Original Greek Yogurt with garlic, cucumber and fine herbs	(G)	€ 4,50
7. <b>Taramosalata:</b> fish dip	(D)	€ 4,60
8. <b>Chtipiti:</b> feta dip	(G)	€ 5,30
9. <b>Skordalia:</b> garlic potato dip		€ 4,50
10. <b>Melinzanosalata:</b> eggplant dip with garlic, olive oil and fine herbs		€ 5,90
11. <b>Dolmadakia:</b> grape leaves filled with rice and a side of Tsatsiki	(A)	€ 5,40
12. <b>Elies:</b> Greek olives		€ 3,20
13. <b>Piperies:</b> greek hot peppers		€ 3,20
15. <b>Feta:</b> Original Greek feta with tomatoes, olives und hot peppers	(G)	€ 6,50
16. <b>Pikilia Kria:</b> a platter with different cold starters	(G, D, A)	€ 7,90
17. <b>Fawa:</b> cream of chick-peas with hijack berries and onions		€ 5,90
19. <b>Pikilia Kria II:</b> a platter with different cold starters fpr 2 persons	(G, D, A)	€ 15,90

## Hot Starters

<b>20. Garlic Bread</b>	(A)	€ 2,50
<b>21. Pita:</b> Greek Pita bread with fresh garlic	(A)	€ 1,90
<b>22. Feta Saganaki:</b> breaded, deep-fried feta with tomato garnish	(A,C,G)	€ 6,50
<b>23. Feta Furnu:</b> oven roasted feta with tomatoes, garlic, onions and fine herbs – served in a clay dish	(G)	€ 6,90
<b>24. Kolokythakia Tiganita:</b> pan fried zucchini with Tsatsiki	(A,G)	€ 5,80
<b>25. Melitzanes Tiganites:</b> pan fried eggplants with Tsatsiki	(A,G)	€ 6,50
<b>26. Spanakopitakia:</b> home-made filo pastry stuffed with spinach, served with Tsatsiki	(A,G)	€ 6,90
<b>27. Tyropitakia:</b> home-made filo pastry stuffed with feta and a side of Tsatsiki	(A,G)	€ 6,90
<b>28. Mydia Spezial:</b> mussels à la maison with garlic sauce	(R,D)	€ 8,90
<b>29. Batsotyri:</b> greek hard cheese grilled		€ 8,50
<b>30. Piperakia Skaras:</b> grilled hot peppers with garlic		€ 4,90
<b>31. Pikilia zesti:</b> mixed platter of different hot starters, with a side of Tsatsiki and Skordalia		€ 9,30
<b>32. Pikilia zesti for 2:</b> mixed platter of different hot starters	(A,G,C)	€ 17,50
<b>33. Melinzana Furno:</b> oven roasted eggplants with fresh garlic	(A,G,C)	€ 7,20
<b>34. Halumi:</b> Zypriotic specialty cheese from the grill	(G)	€ 7,50
<b>35. Florinis:</b> grilled red bell peppers, filled with feta	(G)	€ 6,30
<b>36. Mydia Saganaki:</b> mussels in a delicious tomato-wine-sauce	(A,G,C)	€ 7,90
<b>37. Garides Saganaki:</b> large or prawns in hot tomato-wine-sauce		€ 10,90
<b>38. Mydia Tiganita:</b> breaded seashells with greek mashes potatoes		€ 7,90
<b>39. Feta:</b> feta with roasted olives and fine herbs, old greek recipe		€ 7,50

## Vegetarian and Vegan Dishes

All dishes served with a side salad!

<b>40. Gigantes:</b> Greek style giant beans	(L)	€ 9,50
<b>41. Tourlou:</b> Greek style Ratatouille	(O)	€ 10,90
<b>42. Fasolakia:</b> green beans in a tomato sauce, topped with grilled feta	(O)	€ 10,50
<b>43. Melitzana me Tyria:</b> aubergines filled with different cheeses	(G)	€ 11,—

## Salads

<b>45. Choriatiki:</b> The Greek Original! Farmer ´s Salad with tomatoes, cucumber, bell peppers, onions, olives, hot peppers, Feta, Olive oil and fine herbs	(G)	€ 8,90
<b>46. Scampi salad:</b> grilles prawns, crisp green salad, tomatoes, cucumber, onions		€ 11,50
<b>47. Kotopoulo-Salata:</b> seasonal salad with cucumber, tomatoes, onions, cheese, strips of grilled chicken breast and olive oil	(G)	€ 9,50
<b>48. Halumi-Salata:</b> seasonal salad with cucumber, tomatoes, onions, grilled Halumi cheese and olive oil		€ 9,90
<b>49. Prasini salata:</b> green salad		€ 3,20
<b>50. Anguro-Tomata:</b> tomatoe-cucumber salad		€ 3,90

## Traditional Greek Dishes

All dishes served with a side salad.

<b>55. Moussaka:</b> world renowned casserole with eggplant, potatoes ground meat and béchamel sauce	(A,C,G,H,O)	€ 12,50
<b>56. Arni Lachanika:</b> knuckle of lamb with vegetables	(O,G)	€ 15,90
<b>57. Arni Gigantes:</b> knuckle of lamb with giant beans	(O,G)	€ 15,90
<b>58. Mosharaki Kokinisto:</b> veal with vegetables	(O,G)	€ 16,50
<b>59. Stifado mosharaki :</b> veal with shalots in a fine tomato sauce	(O)	€ 16,50
<b>60. Arni Juwetsi:</b> knuckle of lamb au gratin, served with orzo in a clay dish	(A,G,O)	€ 15,90
<b>61. Mosharaki Juwetsi:</b> veal au gratin, served with orzo in a clay dish	(A,G,O)	€ 16,—
<b>62. Mosharaki Kapama:</b> veal served with green beans	(A,G,O)	€ 16,50
<b>63. Arni Kapama:</b> knuckle of lamb served with green beans	(A,G,O)	€ 15,90

## Fish Specialties

All dishes served with a side salad and the side dish of the day.

<b>65. Kalamaria skaras:</b> grilled calamari with Skordalia	(R)	€ 15,90
<b>66. Kalamaria:</b> fried calamari with Skordalia	(R,A)	€ 13,90
<b>67. Garides:</b> Black Tiger prawns, Chef´s style	(B)	€ 19,—
<b>68. Glossa:</b> grilled fresh sole	(D)	€ 23,50
<b>69. Gavros:</b> anchovies in a pan	(D)	€ 10,90
<b>70. Psaropiatela:</b> fish platter with barbecued fillet of gilded seabream, octopus, scampi and calamari	(R,D,B)	€ 19,50
<b>71. Psaropiatela for 2:</b> fish platter with barbecued gilded seabream, sea bass, prawns and calamari	(R,D,B)	€ 46,50
<b>73. Thalasa Platte:</b> grilled mussels, octopus, calamari, scami	(R,D,B)	€ 18,50
<b>74. Tsipoura:</b> barbecued gilthead	(D)	€ 18,50
<b>76. Zakynthos platter for 2:</b> gilthead, calamari, mussels, scampi	(R,D,B)	€ 35,80
<b>77. Lavraki:</b> barbecued sea bass	(D)	€ 19,50
<b>78. Solomos:</b> barbecued fresh salmon	(D)	€ 16,90

## Specialty Platters for 2

All specialty platters served with the side dish of the day and two side salads.

<b>105. Thessaloniki Platter:</b> Gyros, Tsatsiki, Suvlaki, chicken breast filet, medium rare lamb cutlet with a side of Tsatsiki	(E,G)	€ 34,—
<b>106. Athens Platter:</b> Suzukaki, Gyros, chicken breast filet, Suvlaki with a side of Tsatsiki	(E,G)	€ 32,—
<b>107. Hellas Platter:</b> Gyros, lamb cutlet, lamb skewer and Tsatsiki		€ 39,—

## ***Meat specials from the grill***

All dishes served with the side dish of the day and two side salads.

<b>79. Gyros with pita-bread:</b> pork barbecued on a rotating grill	(M,G)	€ 13,50
<b>80. Gyros with Tsatsiki:</b> pork barbecued on a rotating grill	(M,G)	€ 12,80
<b>81. Gyros, house special:</b> gyros with Metaxa sauce, topped with grilled cheese	(M,G)	€ 13,90
<b>83. Suvlakis:</b> tender pork skewer with Tsatsiki	(M,G)	€ 11,50
<b>84. Medallions of pork fillet:</b> with herb butter	(M,G)	€ 15,50
<b>85. Suzukakis:</b> grilled meat balls with Tsatsiki	(C,L)	€ 10,90
<b>86. Bifteki gemisto:</b> steak of ground meat filled with feta	(C,L,G)	€ 13,90
<b>87. Devil's skewer:</b> fillet of pork on a skewer with home-made devil's sauce	(G,O)	€ 17,-
<b>88. Kota Suvlakis:</b> tender chicken meat skewer with Tsatsiki	(M,G)	€ 12,80
<b>89. Kotopoulo:</b> barbecued chicken breast with Tsatsiki	(M,G)	€ 12,50

## ***Lamb dishes from the grill***

The following dishes are all served with the side of the day and a side salad.

<b>92. Fillet of lamb:</b> barbecued, medium rare with herb butter	(G)	€ 23,50
<b>93. Lamb skewer:</b> with Tsatsiki	(G)	€ 19,50
<b>94. Paidakia:</b> barbecued lamb crown, medium rare with Tsatsiki	(G)	€ 21,50
<b>95. Lamb platter:</b> two lamb cutlets, fillet of lamb, lamb skewer and Tsatsiki	(G)	€ 22,-

## ***Barbecue Platters***

All barbecue platters served with the side of the day and a side salad.

<b>96. Hermes Platter:</b> Gyros, chicken breast, Suzukaki and Tsatsiki	(G,M)	€ 13,90
<b>97. Rhodos Platter:</b> Gyros, Suvlakis, pork steak and Tsatsiki	(G,M)	€ 14,90
<b>98. Aris Platter:</b> Gyros, Suvlakis, Suzukaki and Tsatsiki	(G,M,L,C)	€ 14,50
<b>99. Mykonos Platter:</b> Gyros, fillet of lamb, fillet of pork, Tsatsiki	(G,M)	€ 16,90
<b>100. Spezialty Platter:</b> Suvlakis, lamb cutlet, chicken breast, Suzukaki and Tsatsiki	(G,M,L,C)	€ 16,90

## ***For our young friends***

<b>110. Chicken breast with French fries</b>	(A,C)	€ 6,90
<b>111. Gyros with French fries</b>	(M,L)	€ 6,90
<b>112. Suvlakis with French fries</b>	(M)	€ 6,90
<b>113. Kota fileto with French fries</b>		€ 6,90

## Desserts

<b>180. Galaktobureko:</b> puff pastry filled with semolina and a scoop of cinnamon ice cream	(A, E,G)	€ 4,20
<b>181. Baklava:</b> puff pastry with walnuts, honey sirup and a scoop of walnut ice cream	(A, E,G)	€ 4,50
<b>182. Revani:</b> semolina cake with a scoop of coconut ice cream, Pannacota and caramel sauce,	(A, G)	€ 4,40
<b>184. Greek Yoghurt with honey and walnuts</b>	(E,G)	€ 3,50
<b>185. Granny's Yoghurt:</b> Greek Yoghurt with sweet carrot strips	(G)	€ 3,90
<b>186. Amarena Cup:</b> Vanilla and Amarena ice cream with Amarena cherries	(G)	€ 5,20
<b>187. Mixed Ice Cream with whipped cream:</b> chocolate, strawberry, vanilla	(G)	€ 4,30
<b>189. Santorini Cup:</b> cinnamon, Tiramisu and walnut ice cream with caramel sauce	(E,G)	€ 5,40

## Καλή όρεξη – Kali Orexi – Enjoy your meal!

### Coffee and tea

<b>Ellinikos (Greek style coffee)</b>		€ 2,80
<b>Small espresso or small coffee with milk</b>		€ 2,30
<b>Large espresso or large coffee with milk</b>		€ 3,50
<b>Melange (espresso with steamed milk)</b>		€ 3,20
<b>Capuccino (espresso with whipped cream)</b>		€ 3,20
<b>Verlängerter (large espresso with extra water)</b>		€ 3,—
<b>Kanne Tee (different flavors)</b>		€ 3,50
<b>Frappé</b>		€ 3,60

### Beer

<b>199. Hirter:</b> Pfiff: on tap	0,2l	€ 2,80
<b>200. Hirter:</b> on tap Alcohol content: 5,3 % Vol. Wort: 12°	0,3 l	€ 3,30
<b>201. Hirter:</b> on tap Alcohol content: 5,6 % Vol. Wort: 12,7°	0,5 l	€ 3,90
<b>202. Gösser:</b> Zwickl dark on tap Alcohol content: 5,2 % Vol. Wort: 12,2°	0,3 l	€ 3,20
<b>203. Gösser:</b> Zwickl dark on tap Alcohol content: 5,2 % Vol. Wort: 12,2°	0,5 l	€ 3,90
<b>204. Schneider Weisse:</b> wheat beer, bottle	0,5 l	€ 4,50
<b>205. Mythos:</b> a bottle of Greek beer	0,5 l	€ 4,20
<b>206. Mythos:</b> a bottle of Greek beer	0,3 l	€ 3,20
<b>207. Zipfer:</b> beer with lemon, bottle	0,5 l	€ 3,90
<b>208. Alcohol-free beer:</b> Null Komma Josef, alcohol-free beer, bottle	0,5l	€ 3,70

## Alcohol-free Beverages

220. Mineral water: sparkling, bottle	0,33 l	€ 2,40
221. Mineral water: sparkling, bottle	0,75 l	€ 4,50
222. Mineral water: natural, bottle	0,33 l	€ 2,40
223. Mineral water: natural, bottle	0,75 l	€ 4,50
224. Soda water:	0,25 l	€ 1,50
225. Soda water:	0,5 l	€ 2,80
226. Lemon soda:	0,25 l	€ 1,70
227. Lemon soda:	0,5 l	€ 3,—
228. Ice tea: lemon flavor, bottle	0,33 l	€ 3,—
229. Ice tea: peach flavor, bottle	0,33 l	€ 3,—
230. Raspberry soda	0,25 l	€ 1,70
231. Apple juice: with soda	0,25 l	€ 1,90
232. Apple juice: with soda	0,5 l	€ 3,60
233. Frucade (lemonade): bottle	0,33 l	€ 2,50
234. Tonic water: bottle	0,2 l	€ 3,—
235. Coke: bottle	0,33 l	€ 3,—
236. Coke light: bottle	0,33 l	€ 3,—
237. Fanta: bottle	0,33 l	€ 3,—
238. Sprite: bottle	0,33 l	€ 3,—
239. Spezi (Coke with orange juice): bottle	0,33 l	€ 3,—
240. Almdudler: bottle	0,33 l	€ 3,—
241. Almdudler: with soda	0,25 l	€ 2,10
242. Almdudler: with soda	0,5 l	€ 3,60
243. Orange juice: with soda	0,25 l	€ 1,90
244. Orange juice: with soda	0,5 l	€ 3,60

## Pago Fruit Juices

250. Black currant juice: bottle	0,2 l	€ 3,20
251. Apricot juice: bottle	0,2 l	€ 3,20
252. Mango juice: bottle	0,2 l	€ 3,20
253. Pear juice: bottle	0,2 l	€ 3,20
254. Strawberry juice: bottle	0,2 l	€ 3,20
255. Apple juice: bottle	0,2 l	€ 3,20
256. Orange juice: bottle	0,2 l	€ 3,20
257. Pear juice: bottle	0,2 l	€ 3,20
245. Any Pago juice mixed with Soda: glass	0,5 l	€ 4,50

## **Greek Wine**

The mother land of wine is Greece. According to ancient tales it all started with Dionysos, the Greek God of wine. Ancient depictions of vines, grapes and grape leaves on marble, jugs, drinking glasses and coins testify to the 3000 year old Greek tradition of cultivating wine.

"Wine is a valuable gift to humankind, provided it is consumed in good and in ill health, in a responsible manner and in moderate quantities, depending on the state of each individual person."  
Hippokrates, the father of medicine

Aristotle already tended to the first experimental vineyard of Europe in the fourth century b.c. He worked scientifically on cultivating vines. There were a lot of varieties.

The Roman poet Vergil once said: "It is easier to count the grains of sand on Greek beaches than to name the grape varieties of this country."

## **Open White Wines**

	<i>1/8 l</i>	<i>1/4 l</i>	<i>1/2 l</i>
<b>260. Imiglikos:</b> mellow	€ 2,50	€ 4,80	€ 8,20
<b>262. Retsina:</b> resin flavored	€ 2,50	€ 4,80	€ 8,20
<b>263. Hauswein:</b> dry	€ 2,50	€ 4,80	€ 8,20
<b>264. Samos:</b> dessert wine	€ 3,—	€ 5,50	€ 9,50
<b>265. Retsina rosé:</b>	€ 2,30	€ 4,80	€ 8,20
<b>266. Spritzer:</b> white	—	€ 2,70	—
<b>267. Aperol Spritzer:</b>	—	€ 3,90	—
<b>268. Summerspritzer:</b>	—	—	€ 4,50

## **Open Red Wines**

	<i>1/8 l</i>	<i>1/4 l</i>	<i>1/2 l</i>
<b>270. Imiglikos:</b> mellow	€ 2,50	€ 4,80	€ 9,20
<b>272. House wine:</b>	€ 2,50	€ 4,80	€ 9,20
<b>273. Mavrodaphne:</b>	€ 3,—	€ 5,50	€ 9,20
<b>275. Spritzer:</b> red	—	€ 2,70	—

A fine dining experience is complimented by a good wine. We gladly make a recommendation and help you find the perfect wine for your food choice. We want your visit in our tavern to be unforgettable.

**Υγείά μας — YGEIA MAS — Cheers!**

## Spirits

450. Ouzo: Kokora	2 cl	€ 2,40
451. Ouzo: Kokora	4 cl	€ 4,40
452. Metaxa 5*	2 cl	€ 3,50
952. Metaxa 7*	2 cl	€ 4,30
453. Vodka:	2 cl	€ 3,50
454. Apricot Schnaps:	2 cl	€ 2,50
456. Ramazzotti:	2 cl	€ 3,50
456. Ramazzotti:	4 cl	€ 5,50
457. Averna:	2 cl	€ 3,50
458. Averna:	4 cl	€ 5,50
459. Rum:	2 cl	€ 3,—
461. Whiskey: Johnny Walker Red Label	2 cl	€ 3,90

**ΣΑΣ ΕΥΧΑΡΙΣΤΟΥΜΕ — SAS EUCHARISTOUME — THANK YOU!**



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