



ORPHEAS

RESTAURANT
CATERING
CAFÈ
BAR

Authentic Greek Cuisine

FOOD MENU

Salads

Choriatici Salata – Greek salad	G	11.90
Cesar Salad with Chicken	ABCM	14.90
with Shrimp	ABGOM	17.90

Cherry tomatoes, croutons, green salad and parmesan flakes

Orpheas salad	GFN	13.90
---------------	-----	-------

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	CGD	6.50
tzatziki, eggplant, taramasalata, fava		per piece

Zucchini & Melanzani Chips	AG	9.20
served with tzatziki dip		

Kolokithokeftedes	CG	9.90
deep-fried zucchini with herbs balls served with yogurt & lime dip		

Grilled Eggplant	GA	12.90
With avocado sauce, Haloumi, cherry tomatoes, pomegranate – balsamic dressing & pita		

Greek pita bread	A	3.20
Per piece		

Greek pita bread	A	3.50
With garlic, per piece		

Soups

Homemade Greek fish soup	BRDL	13.50
Traditional Lentil soup from Greece	-	6.90
Tomato soup	O	5.60

Greek Specials

Grilled Octopus	B	18.90
-----------------	---	-------

With caramelised onions and fava

Fried calamari	ACGR	16.50
----------------	------	-------

served with our homemade tartar dip

Garides saganaki	GO	14.90
------------------	----	-------

sauté prawns in tomato sauce with ouzo & feta cheese

Shrimp croquettes	ABG	14.90
-------------------	-----	-------

With homemade Tomato jam

Grilled mydia	R	9.90
---------------	---	------

grilled mussels in shell served with olive oil & lemon sauce

Talagani	G	13.50
----------	---	-------

On fresh Salad with tomato jam

Feta cheese saganaki	ACGN	10.90
----------------------	------	-------

wrapped feta cheese in filo kroustas, topped with honey & sesame seeds

Homemade Bread	A	3.20
----------------	---	------

Pareas-Variations

Pikilia Orpheas	ADGL	15.90
platter of warm and cold variations, zucchini & eggplants chips, pane feta cheese, traditional Greek pitakia, spinach strudel, tzatziki, eggplant & skordalia dip		

Cold plate	CDG	13.90
tzatziki, eggplant, skordalia, tarama dip, pickled red peppers & feta cheese		

Pikilia from the sea	BDR	19.90
platter with marinated anchovies, marinated octopus, grilled mussels, grilled prawns & grilled calamari and taramo salad		

Vegetarian Specialties

Strudel with spinach	ACG	12.50
with herbs and feta cheese		

Imam Bayildi	GL	12.50
stuffed baked eggplant with caramelized sweet onions & cumin in tomato sauce, topped with feta cheese served with baked potatoes		

Ravioli with Pecorino-Fig filling	ACG	14.90
in Tomatosauce with graviera flakes		

Meat and Chicken

The real Greek gyros served with French fries, tzatziki dip & spicy sauce	G	15.90
Traditional Greek moussaka potato soufflé, deep-fried eggplants, minced beef meat & béchamel sauce	ACGL	16.50
Souvlaki from chicken served with French fries, tzatziki dip	G	14.90
Bifteki from beef with feta cheese filling served with French fries, tzatziki dip	ACG	15.90
Lamb chops served with baked potatoes in lemon sauce & tzatziki dip	G	24.90
Braised Lamb shank (leg of lamb) on mashed potatoes (puree)	G	24.90

Fresh from the sea

Gilthead seabream in whole served with a side salad & rosemary potatoes	DN	24.90
Grilled sea bass fillet served with a lentil salad, grilled vegetables	DN	22.90
Grilled salmon fillet served with sesame spinach, sliced orange	DN	22.90
Mini calamari grilled served with feta sesame sauce on baby spinach with cherry tomatoes	ACGR	19.90
Grilled scampi On trikolore dough rice in tomatoe sauce and graviera flakes	BCG	25.90

Various side dishes

vegetables from the Grill, fried potatoes, rice, spinach, french fries etc.

6.50

Plates

Grilled meat plate gyros, chicken souvlaki, bifteki, lamb chops, served with French fries & tzatziki dip	ACG	53.90
Grilled fish plate gilthead seabream, sea bass, calamari, prawn, salmon skewer, mussels, sesame spinach, baked potatoes	DRNB	69.90

Desserts

Lava-Cake chocolate soufflé with crumble & vanilla ice cream	ACGH	10.90
Baklava baklava stuffed with kadaifi dough & nuts	AH	8.90
Galaktoboureko filo pastry with semolina pudding	ACGH	8.90
Yoghurt with Honey, walnuts and grated orange peel	GH	6.90

Ask about our daily specials!

Aperitif

La vie en rose	0.25	8.90
Hugo	0.25	7.90
Negroni		12.00
Ramazotti Rosato	0.25	7.90
Aperol-Spritz	0.25	8.90
Prosecco	0.1 cl	5.90
Rose sparkling Akakies, Kir Yianni	0.1 l	6.90
Martini bianco, dry	4 cl	8.90
Campari	4 cl	8.90

Alcohol-free drinks

Homemade ginger-lemon juice	0.50	5.20
Frisch gepresster Orangensaft	0.20	6.90
San Pellegrino	0.25	3.50
San Pellegrino	0.75	7.50
Aqua Panna	0.25	3.50
Aqua Panna	0.75	7.50
Soda	0.33	2.10
Soda & lemon	0.33	3.50
Soda & elderberry	0.33	3.50
Soda & raspberry	0.33	3.50
Coca Cola, zero	0.33	3.90
Fanta	0.33	3.90
Sprite	0.33	3.90
Almdudler	0.33	3.90
Rose-lemonade	0.20	4.90
Eistee	0.33	3.90
Peach Lemon		
Apple juice unfiltered	0.33	4.50
Apple juice unfiltered & soda	0.33	3.90
Pago	0.20	4.90
Mango Strawberry Currant Apricot		
Schweppes Tonic	0.20	3.90
Bitter Lemon		

Bier

Greek Mythos	0,33	4.50
Budweiser Original	0,33	4.30
Budweiser Original	0,50	5.60
Budweiser dark	0,50	5.30
Wheat beer	0,50	5.30
Alcohol-free Budweiser	0,33	5.30

Coffee & Tea

Greek Kaffee		4.90
Espresso		3.20
Espresso double		4.50
Melange		4.10
Caffè Latte		4.90

We serve our coffees also caffeine-free

Greek mountain tea		4.90
Tea in teapot various varieties		4.50
Green Peppermint Fruit Chamomile Rooibos Black		
Portion lemon small		1.50
Portion lemon large		2.90
Portion milk	G	0.90