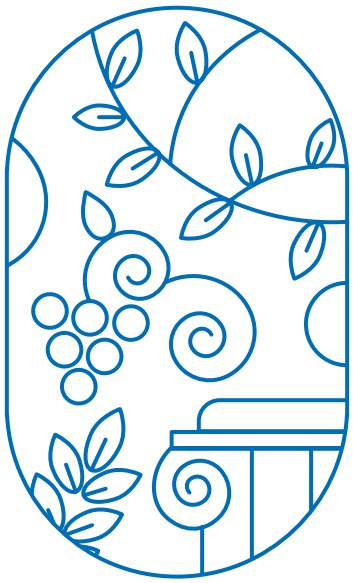
TAVERNA DIONYSOS



STARTERS – MEZE

ARAVIKÍ-PITA
Khubz-style pita bread

Included

ANÁMEIKTES ELIÉS
Mixed olives with peperoni peppers

Included

TZATZÍKI
Greek yoghurt dip with garlic and cucumber

Included

MELITZANOSALATA
Smoked aubergine dip

Included

MAVRISMÉNE TSÍLLI KAI FETA VOUTIÁ
Roasted chilli, tomato and feta dip with mint, coriander and apple vinegar

Included

ENTRÉES

YIAYIÁ'S KEFTÉDES
Traditional grandmother's meatballs served with mint yoghurt and Aravikí pita

Included

DOLMADÁKIA
Vine leaves stuffed with rice, served with tzatzíki

Included

GIGÁNTES PLAKÍ
Large white beans in a rich tomato sauce

Included

MESOGIAKÓ ELIOPSOMÓ
Homemade bread with fresh tomatoes, rosemary and olives

Included

SALADS

ELLINIKÍ SALÁTA

Included

Traditional Greek farmer´s salad

KOLÍVA

Included

Salad of wheat grains, millet, quinoa,
sesame seeds with pomegranate seeds and almonds



SOUPS

KAKAVÍA

Included

Traditional Greek fish soup with mussels and squid,
served with crispy Áravikí pita

SOÚPA ME LEMÓNI

Included

Greek lemon soup with rice
and plant-based chicken

MAIN COURSES

GYROS
Included

Traditional Greek-style pork gyros
served with tzatzíki and french fries

BIFTÉKI PARADOSIAKÓ
Included

Minced steak, filled with feta cheese,
on Metaxa sauce and tomato rice

POIKILÍA TIS SCHÁRAS
Included

Selection of grilled specialities with gyros,
chicken souvláki, lamb cutlet and biftéki with french fries

DORÁDE – TSIPOÚRA
Included

Pan-seared sea bream fillet with mussels and vegetables in
traditional Kakavía sauce, served with spanakorizo risotto

SAGANÁKI
Included

Pan-fried sheep's cheese served with Greek farmer´s salad

LAZÁNI
Included

House-made tagliatelle with a grilled vegetable ragout

DESSERTS

KEÍK LEMÓNI

Included

Lemon and thyme drizzle cake with chocolate-lemon cream

GIAOÚRTI ME MÉLI

Included

Greek yoghurt with lavender and orange blossom honey



All dishes with this symbol are vegan.

All dishes with this symbol are vegetarian.

* These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

WHITE WINE

IMIGLYKOS APELIA GOLD LABEL

0.1 l Included

Kourtaki, Attika, Greece · Savatiano & Roditis
Semi-sweet · Flavours of melon and banana

“Imiglykos”

literally translated means “semi-sweet”. It refers to Greek wine offering a harmonious balance between sweet and sour. Perfect for connoisseurs looking for a mild, fruity wine with a hint of sweet.

KOURTAKI RETSINA

0.1 l Included

Kourtaki, Attika, Greece
Dry · Fresh flavour with a delicate resin note

“Retsina”

is a traditional Greek white wine which is refined with a unique hint of pine resin. His name is derived from “Reti”, the Greek word for resin. This special taste is reminiscent of Mediterranean forests and gives the wine a fresh, slightly spicy flavour. A must for lovers of authentic Greek cuisine.

THE NED PINOT GRIGIO

0.1 l 5.10 €
0.75 l 33.00 €

Marisco Vineyards, Marlborough, New Zealand · Grauburgunder
Dry · Flavours of quince, pear and stone fruits

CURICÓ VALLEY SAUVIGNON BLANC RESERVA

0.75 l 37.00 €

Viña Montes, Aconcagua, Chile · Sauvignon Blanc
Dry · Flavours of gooseberries, citrus fruits and exotic fruits

ROSÉ WINE

WOLKENTANZ ROSÉ

0.1 l 6.00 €
0.75 l 39.00 €

Liebieg, Mosel, Germany · Spätburgunder & Cabernet Sauvignon
Dry · Flavours of ripe strawberries, citrus fruits and exotic fruits

RED WINE

IMIGLYKOS APELIA BLACK LABEL Kourtaki, Attika, Griechenland · Agiorgitiko Semi-sweet · Bouquet of strawberry and plum	0,1 l	Included
KOUROS NEMEA AGIORGITIKO Kourtaki, Nemea, Greece · Agiorgitiko Dry · Flavours of fresh berries and plums	0.1 l	Included
DO PENEDÈS GRAN CORONAS Familia Torres, CATALONIA, Spain, Cabernet Sauvignon & Tempranill Dry · Flavours of ripe bluberries and cherries	0.1 l 0.75 l	6.00 € 39.00 €
ALCANADRE ARADON CRIANZA Aradon, Rioja, Spain · Tempranillo, Garnacha & Graciano Dry · flavours of cherries and dark fruits	0.75 l	35.00 €

PROSECCO

Mein Schiff ® Prosecco DOC Frizzante, dry	0.1 l 0.75 l	Included 32.00 €

SPARKLING WINE

Mein Schiff ® sparkling wine, “Sonder-Cuvée”, dry	0.1 l 0.75 l	Included 29.00 €
Schloss Lichtenstein Schnaufer	0.1 l	Included
Sparkling wine Brut Blanc (Chardonnay) Polz, Southern Styria, Austria	0.1 l 0.75 l	6.50 € 42.00 €
Sparkling wine Brut Rosé (Pinot Noir & Zweigelt) Polz, Southern Styria, Austria	0.1 l 0.75 l	6.90 € 45.00 €

BEER

BITBURGER

Shandy	0.3 l	Included
Premium Pils on tap	0.33 l	Included
0.0 % Pils, non-alcoholic	0.33 l	Included

PAULANER

Wheat Beer, naturally cloudy	0.5 l	Included
Wheat Beer, non-alcoholic	0.5 l	Included
Wheat Beer Shandy, non-alcoholic	0.33 l	Included

SOFT DRINKS

RAUCH FRUIT JUICES AND FRUIT DRINKS

0.2 l Included

Pineapple, apple, banana, cranberry, strawberry, grapefruit, cherry, mango, passion fruit, orange, peach, blackcurrant, tomato

ALL FRUIT JUICE SPRITZERS

0.2 l Included

LEMON ICE TEA

0.2 l Included

COCA-COLA

0.2 l Included

Coca-Cola, Coca-Cola Zero, Fanta, Sprite

RED BULL ENERGY DRINK

0.25 l 3.70 €

THOMAS HENRY

0.2 l Included

Tonic water, Botanical tonic, Bitter lemon, Spicy Ginger Beer, Wild Berry, Ginger Ale, Pink Grapefruit

Mein Schiff® TABLE WATER

0.2 l Included

Still / sparkling

WATERKANT EBBE / WATERKANT FLUT

0.33 l	2.10 €
0.75 l	5.60 €

Natural mineral water still / sparkling

SPIRITS

BRANDY

Metaxa* *****	4 cl	Included

ARMAGNAC

Janneau V. S. O. P.	4 cl	Included

COGNAC

Larsen Cognac V. S.	4 cl	Included
Bache-Gabrielsen Thomas XO Prestige, Réserve Edition	4 cl	10.00 €

GRAPPA

Cellini Cru	4 cl	Included

FRUIT BRANDIES

Calvados Père Magloire V.S.O.P.	4 cl	Included

HERBS & ANISE DRINKS

Ramazzotti Amaro	4 cl	Included
Ouzo Pilavas Nektar	4 cl	Included
Pernod	4 cl	included

LIQUEUR

Baileys Irish Cream	4 cl	Included
Cointreau	4 cl	Included

SHERRY

Tio Pepe Extra Dry Fino	5 cl	Included

PORT WINE

Sandeman Ruby Porto	5 cl	Included