

RESTAURANT

MALVASIA

**Welcome to
MALVASIA RESTAURANT**

We recommend

For more information on additives and allergens please go to the last page

MASTIHA COSMOPOLIS

Mastiha liqueur, vodka, currant nectar, lime juice
8.40 €

GREEK MOJITO

Ouzo, lemonade ³, lime juice, mint
7.90 €

LILLET WILD BERRY

Lillet Blanc ¹⁶, Schweppes Russian Wild Berry ³,
Raspberries, mint
8.90 €

HUGO

Prosecco ¹⁶, elderflower syrup ^{2,3}, soda,
limes, mint
8.90 €

APEROL SPRITZ

Aperol ^{1,14}, Prosecco ¹⁶, soda
8.90 €

MARTINI, white ^{5,l}

5.70 €

CAMPARI ¹ with orange juice or soda

6.60 €

OZO ON ICE

Anise speciality from Greece
5.90 €

OZO PLOMARI 0,2L

Anise speciality from Greece
13.90 €



APERITIF Sitting outside in the

evenings and catching the last sun rays. Ending
the day with a fine drink and enjoying life.

NON ALCOHOLIC

MASTIQUOA

sparkling mastic water (a natural aromatic crystallized resin
that has always been respected for its healing properties) as:

-**GREEK LEMONADA** ^{2,3,4,13} - lemon flavor

8.40 €

BITTERINO WITH GINGER ON ICE

Non-alcoholic aperitif made of Bitterino ¹, elderflower syrup ^{2,3},
fresh ginger

7.40 €

MEZEDES are small, but varied dishes, which range from spicy to mild, depending on your personal preference. Mezedes offer a culinary cross section of Greek specialities, and traditionally are served in numerous but small portions. Those small appetisers are to be enjoyed slowly and above all, with some good company in a cosy atmosphere.

11. **KALAMATA OLIVES**

Greek olives – favourites among experts – are characterized by a powerful and spicy, lightly salted aroma
8.70 €

12. **GREEK DOLMADES** ^{3,f}

wine leaves stuffed with rice, paired with a fresh lemons, and Greek yogurt
9.70 €

13. **TARAMAS** ^{1,2,11,a1,d,f}

A classic Greek appetiser made of salted cod roe and bread, refined oil, and lemon
9.90 €

14. **TZATZIKI**

Home-made yogurt dip ^{17,g} with grated cucumbers, seasoned with dill, and garlic
9.40 €

15. **XTAPODI SALATA**

Greek octopus salad ⁿ with fresh vegetables, marinated with oil, vinegar ¹⁷, and herbs
17.70 €

16. **TIROKAFTERI** ^k

Spicy cheese dip made of feta, yogurt, oil and chili
10.90 €

18. **MELITZANOSALATA** ^{2,11,f,g}

A grilled eggplant dip with a pepper, garlic and parsley, served with a tomato and feta
10.90 €

17. **OREKTIKA** ^{1,2,3,11,17,a1,d,f,g,k}

Mixed starter plate of our cold starters
22.40 €



Warm-

Starters

Traditionally in Greece Mezedes are served with alcoholic beverages, most commonly to Ouzo. But they also go very well with wine, especially for holding extensive conversations in a relaxed atmosphere.

21. ROASTED ANCHOVIES ^{a1,d}

Served with fresh lemon

12.40 €

23. CALAMARI FRITTI

Fried calamari ^{a1,n} with a dip of tzatziki ^{17,g}, served with fresh lemon

13.40 €

24. GAMBAS

Prawns ^b in a chili garlic marinade ^g

20.40 €

25. SKORDOPSOMO

Grilled white bread ^{11,a1,k} flavoured with garlic

6.90 €

26. PIPERIES STO GRILL

Grilled green peppers ^{2,3} with a fresh sauce made of garlic, herb butter ^g, and a bit of tzatziki ^{17,g}

9.90 €

27. TIRI STO GRILL

Grilled feta ^g on tomatoes, onions, garlic, and green peppers ^{2,3}, seasoned with olive oil

12.90 €

29. XTAPODI STO GRILL

Grilled octopus ⁿ with an olive oil, and lemon sauce

18.40 €

31. FETA SAGANAKI SE FILO

KROUSTAS ^{a1,c,i,j,g}

Feta in filo pastry, with sesame ^k, honey and mint

12.90 €

32. MELITZANES, KOLOKITHAKIA KE PIPERIES

Fried slices of eggplants, zucchini, and sweet pepper, with a spicy tomato sauce ³, seasoned with oregano, basil, and feta ^g

14.90

33. KOLOKITHOKEFTEDES ^{a1,c,g,i,j,l,n}

Zucchini fritters with feta and tzatziki

9,90 €



40. **HORIATIKI**

Traditional Greek farmer's salad with tomatoes, cucumbers, feta ^g, onions, sweet pepper and olives
15.90 €

42. **GYROS SALAD**

Gyros, tomatoes, cucumbers, onions, olives on seasonal salads, with balsamic and olive oil vinaigrette ^{17,j}
18.40 €

44. **CHICKEN BREAST SALAD**

grilled chicken breast fillet ^g, paprika, fresh fruits, seeds-mix, herb croutons ^{a1} on seasonal salads, refined with balsamic and olive oil vinaigrette ^{17,j}
19.90 €

45. **GRILLED SCAMPI SPITS ^b WITH GARLIC**

Seasonal salads, avocado, tomatoes, feta ^g, seeds-mix, herb croutons ^{a1}, refined with balsamic and olive oil vinaigrette ^{17,j}
20.70 €

46. **SALMON ^d**

On seasonal salads, cherry tomatoes, avocado, seed-mix and herb croutons ^{a1}, refined with balsamic and olive oil vinaigrette ^{17,j}
21.90 €

47. **GREEK NATURAL GOAT CHEESE ^g**

On seasonal salads, pine nuts, sesame ^k, cherry tomatoes, pomegranate seeds in addition balsamic and olive oil vinaigrette ^{17,j}, flavoured with honey and thyme
19.70 €

49. **BREADED SESAME-CAMEMBERT ^{a1,c,g,k}**

On seasonal salads, cherry tomatoes, walnuts ^{h3,h10}, cranberries ^{3,11}, refined with balsamic and olive oil vinaigrette ^{17,j}
17.90 €

Craving for...
Salad

Warmly
RECOMMENDED
by us

55. SOUVLAKI WITH LEMON

Two spits from the rotisseur ^g with lemon, tzatziki ^{17,g}, served with steakhouse fries, and a salad ^{17,j}
19.90 €

**56. LOIN SPIT WITH FETA SAUCE
OR METAXA SAUCE**

A fillet of pork, seasoned with feta sauce ^{11,g,j}
or metaxa sauce ^{11,g} with steakhouse fries, and a salad ^{17,j}
22.90 €

57. SIRLOIN FILLET WITH PLUMS

Tender pork fillet filled with plums on feta mintsauce ^{11,g,j},
with steakhouse fries, and a salad ^{17,j}
22.90 €

58. PORK FILLETS IN A PEPPER SAUCE

Medallions of pork fillet in a pepper sauce ^{3,17,a1,i}, served
with steakhouse fries, and a salad ^{17,j}
22.90 €

59. MIXED GRILLED SPIT WITH FETA SAUCE

A composition of minced steak ^{a1,c} and pork meat,
gratinated with feta sauce ^{11,g,j},
served with steakhouse fries, and a salad ^{17,j}
21.90 €

60. 61. SCHNITZEL ^{a1,11} „WIENER ART“

A breaded pork escalope served with steakhouse fries,
and a salad ^{17,j}
18.40 €
- with metaxa-sauce ^{11,g}
- with pepper-creamsauce ^{3,17,a1,i,g}
20.40 €

62. HORIATIKO SPIT

Sirloin fillet, beef and chicken, vegetables, herb butter ^g,
served with steakhouse fries, and a salad ^{17,j}
24.90 €

The perfect partners for your
Pork



The best companions

for your **BEEF**

70. ARGENTINIAN RUMP STEAK

Optionally with:

- herb butter ^g
- onions ^{a1}
- pepper sauce ^{3,17,a1,i}

With rosemary potatoes, vegetables and a salad ^{17,j}
30.90 €

73. BEEF LIVER

- with glazed, fried onions ¹⁷,
- or metaxasauce ^{11,g}

served with basmati vegetable rice, and a salad ^{17,j}
19.90 €

Surf & Turf...

72. SURF & TURF – PRAWNS & STEAK

Grilled king prawns ^b, and a juicy rump steak, herb butter ^g with rosemary potatoes, vegetables and a salad ^{17,j}

35.90 €

WITH LOVE

Composed

HIGHLIGHTS

on your dining table:

LAMB CUTLET, LAMB FILLET, CHICKEN BREAST FILLET...

83. LAMB FILLET WITH HERB BUTTER ^g AND FRESH GARLIC

with mediterranean vegetables, rosemary potatoes, and a salad ^{17,j}
34.90 €

84. LAMB CUTLETS WITH FRESH GARLIC

lamb cutlets from the crown, herb butter ^g with mediterranean vegetables, rosemary potatoes, and a salad ^{17,j}
36.90 €

91.92. BREADED TURKEY SCHNITZEL ^{a1}

served with steakhouse fries, and a salad ^{17,j}
19.90 €
- with Metaxa-sauce ^{11,g}
- with pepper-cream-sauce ^{3,17,a1,i,g}
21.90 €

94. CHICKEN SPIT

with herb butter ^g, served with mediterranean vegetables,
steakhouse fries, and a salad ^{17,j}
20.90 €



The classics, always a fantastic catch

100. GRILL PLATE 1

-spit of pork meat,
-2 soutzoukaki ^{a1,c}
-gyros from the rotisseur,
served with herb butter ^g,
tzatziki ^{17,g}, steakhouse fries,
and a salad ^{17,j}
19.90 €

102. GRILL PLATE 2

-beef steak,
-spit of pork meat,
-lamb cutlet,
-gyros from the rotisseur,
served with herb butter ^g,
tzatziki ^{17,g}, steakhouse fries,
and a salad ^{17,j}
26.90 €

103. GRILL PLATE 3

-spit of pork meat,
-soutzoukaki ^{a1,c}
-beef liver,
-gyros from the rotisseur,
served with herb butter ^g, tzatziki ^{17,g},
steakhouse fries, and a salad ^{17,j}
19.90 €

Our recommendation:

Samartzis,

M Barrique

0,20 l 9.90 €
0,75 l 34.00 €

Our recommendation:

Kourtaki,

Trilogie-Agiorgitiko

0,20 l 6.40 €
0,75 l 22.00 €

Our recommendation:

Femar Vini- Epicuro,

Primitivo Puglia

0,20 l 7.60 €
0,75 l 26.00 €



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All our wines contains „sulphites“

107. PLATE 5 FOR TWO PERSONS

-two beef steaks,
-two chicken steaks,
-two lamb cutlets,
-gyros from the rotisseur,
served with herb butter ^g, tzatziki ^{17,g},
steakhouse fries,
and a salad ^{17,i}
54.90 €

Our recommendation:

Cavino,

Mega Spileo - Grand Cave

0,75 l | 47.00 €

Wine and meat - *an unbeatable duo*

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110. **GYROS FROM THE ROTISSEUR**

Traditionally spiced pork meat from the rotisseur, garnished with fresh onion rings and served with home-made tzatziki ^{17,g}
19.90 €

111.112. **GYROS IN METAXA SAUCE** ^{11,g}

Gratinated with:

- cheese ^g

- feta ^g

22.90 €

113. **SOUTZOUKAKIA ON TOMATO SAUCE**

Traditionally seasoned minced steak ^{a1,c}

Greek style, on spicy tomato sauce ³,

seasoned with oregano, basil

19.90 €

114.116. **BIFTEKI**

Minced meat ^{a1,c} filled with feta ^g,

- herb butter ^g, onion rings and tzatziki ^{17,g}

21.90 €

- with metaxa sauce ^{11,g}

22.90 €

All dishes are served with steakhouse fries, and a salad ^{17,j}

Snacks

144. **BURGER** ^{2,17,a1,c,f,k}

Ground beef, cheese ^g, salad, tomatoes, cucumber, onions, homemade burger sauce ^{c,f,j}, with steakhouse fries

18.90 €

145. **CHICKEN BURGER** ^{2,17,a1,c,f,k}

Grilled turkey breast fillet, cheese ^g, salad, tomatoes, cucumber, onions, homemade burger sauce ^{c,f,j}, with steakhouse fries

18.90 €

146. **SALMON BURGER** ^{2,17,a1,c,f,k}

Grilled salmon fillet, salad, tomatoes, cucumber, avocado, onions, homemade burger sauce ^{c,f,j}, with steakhouse fries

21.90 €

Hearty & mild: what
a delightful combination!



115. **MOUSSAKA** ^{a1,c,g,i,j}

Mediterranean gratin with vegetables and minced meat, baked with bechamel sauce and cheese served with oregano-basil-tomato sauce ³

19.90 €

Everything that makes us

completely pleased and satisfied



Pasta e basta!

Vegetarians

- meatless happy...

137. **MOUSSAKA VEGETARIAN** ^{a1,c,g,i,j}

Mediterranean vegetable gratin with béchamel sauce and cheese served with Greek yoghurt ⁹

19.90 €

138. **CAMEMBERT BURGER** ^{2,17,a1,c,f,k}

Camembert breaded ⁹, cranberries ^{3,11}, rocket, homemade burger sauce ^{c,f,j}, with steakhouse fries

17.90 €

Pasta

136. **SPAGHETTI** ^{a1}

ALL'ARRABBIATA

Greek style with tomato sauce ³, feta ⁹ and green peppers ^{2,3}

14.90 €

135. **GARIDOMAKARONADA**

WITH PARMESAN ⁹

Spaghetti ^{a1}, king prawns ^b, tomatosauce ³, garlic, basil, ouzo

21.40 €



The fish is served

**121. GRILLED SALMON FILLET ^d
ON MEDITERRANEAN VEGETABLES**

with rosemary potatoes and a salad ^{17,j}
26.90 €

**122. GRILLED PIKEPERCH FILLET ^d ON
MEDITERRANEAN VEGETABLES**

With fresh herbs, served with basmati vegetable rice,
and a salad ^{17,j}
25.90 €

125. GRILLED GILT HEAD ^d

Staffed with fresh herbs,
served with vegetables, and a salad ^{17,j}
25.90 €

127. FISH PLATE

With pikeperch fillet ^d, salmon ^d, king prawns ^b,
and baby calamari ⁿ, served with basmati
vegetable rice, and a salad ^{17,j}
31.90 €

These dishes
taste like holidays

For our younger guests

139. **SUSI AND STROLCH**

Spaghetti ^{a1} with tomato sauce ³
steakhouse fries
9.90 €

140. **SCHNAPPI**

Breaded turkey escalope ^{a1}
steakhouse fries
11.90 €

141. **CRAZY FROG**

Minced steak ^{a1,c} with herb butter ⁹
steakhouse fries
11.90 €

142. **PENGUIN**

Chicken spit with herb butter ⁹
steakhouse fries
11.90 €

143. **SCHNUFFEL**

Gyros with steakhouse fries
11.90 €

I like you so much!!!



"Look at me! I don't even know if I'm black with white stripes or white with black stripes!"



rrrrrrin.....grrin..binnn.....
dirididinnnn.....
barabrrrrriiimm....
rrrrimbrrrrambrrommm

Fruity, ice cold, creamy or **NUTTY**,



Pure enjoyment

FOOD OF THE GODS

Greek yogurt mousse ^{9,g} with walnuts ^{h3,h10} and honey
7.90 €

PANNA COTTA ^{4,11,a,c,f,g,h10}

With raspberry sauce ^{3,11}
7.90 €

VANILLA ICE ^{1,11,c,g,h,h10}

With hot raspberries ^{3,11} flambé ¹
8.90 €

CHOCOLATE SOUFFLÉ

Chocolate cake with a molten center,
served with vanilla ice cream ^{1,11,c,g,h,h10}
8.90 €

GALAKTOBOUREKO WITH VANILLA ICE

Semolina pudding wrapped in filo pastry
^{1,3,4,5,a1,c,e,f,g,h10,k}, served with vanilla ice ^{1,11,c,g,h,h10}
8.90 €

With hot raspberries,
with **cinnamon**, and
with **honey** - delightful!



Can I get you anything else?



KADAIFI WITH VANILLA ICE

Sweet pastry made of nuts ^{1,2,3,4,a1,c,f,g,h,h1,h3}, dough threads, and sugar syrup, vanilla ice ^{1,11,c,g,h,h10}
8.90 €

BAKLAVA WITH VANILLA ICE

Puff pastry speciality, filled with chopped walnuts and almonds ^{1,2,3,a1,c,g,h,h1,h3}, vanilla ice ^{1,11,c,g,h,h10}
8.90 €

LOUKOUMADES ^{11,a1} WITH VANILLA ICE ^{1,11,c,g,h,h10}

Deep-fried dough balls with cinnamon, walnuts ^{h3,h10}, and honey
8.90 €

BOUGATSA ^{1,2,4,a1,k} WITH VANILLEIS ^{1,11,c,g,h,h10}

Puff pastry cake with cream filling
9.40 €



Pure em

DRINKS

WARM

190. cup of coffee	3.20 €
191. espresso	3.20 €
192. espresso double	4.90 €
193. Affogato- espresso with vanilla ice ^{11,c,f,g,h10}	4.90 €
194. espresso macchiato ^g	3.40 €
195. latte macchiato ^g	4.20 €
196. cappuccino ^g	4.20 €
197. milk coffee ^g	4.20 €
198. cup of tea	3.20 €

NON-ALCOHOLIC

	0.30 l
224. Coca-Cola ^{1,3,10}	4.00 €
225. Coca-Cola Zero ^{1,3,8,10,18}	4.00 €
226. Fanta ^{1,3,11,17}	4.00 €
227. Mezzo Mix ^{1,3,10,11}	4.00 €
228. Lemonade ³	4.00 €
229. Fass Brause Veltins	4.20 €
- iced peach tea ^{3,a3}	
- bitter lemon ^{3,11,a3}	

GREEK

199. mocha ¹⁰	4.00 €
200. coffee Freddo ¹⁰	4.00 €
201. coffee Freddo cappuccino ^{10,g}	4.20 €
202. Frappe ¹⁰	4.00 €

WATER

	0.25 l	0.75 l
220.-221. Peterstaler	3.20 €	6.50 €
222.-223. Black Forest Still	3.20 €	6.50 €

JUICE

	0.30 l
230. apple juice spritzer	4.20 €
231. apple, cherry, elderberry spritzer	4.20 €
232. orange juice, passion fruit ¹¹ , or currant juice	4.80 €
233. orange juice spritzer, passion fruit ¹¹ spritzer or currant juice spritzer	4.20 €

BEER- SPECIALITIES

VELTINS

BOTTLED BEER

	0.30 l
250. pils on draught ^{a3}	4.40 €
251. grevensteiner light on draught ^{a3}	4.40 €
252. radler ^{3,a3}	4.40 €

	0.33 l
254. pils non-alcoholic ^{a3}	4.20 €
255. „Fass Brause“ non-alcoholic, flavoured with ^{11,a3}	4.20 €
- lemon ^{a3}	
- elderberries ^{a3}	

MAISEL'S WEISSE

	0.30 l	0.50 l
260.-261. Maisel's Weisse on draught ^{a1,a3}	4.10 €	6.20 €
262.-263. Weizenradler ^{3,a1,a3} (wheat beer with lemonade)	4.10 €	6.20 €
264. Maisel's Weisse dark ^{a1,a3}		5.50 €
265. Maisel's Weisse crystal ^{a1,a3}		5.50 €
266. Maisel's Weisse non-alcoholic ^{a1,a3}		5.50 €

WHITE WINES

A selected choice of wines

RETSINA KECHRIBARI -resinated *Kechris, Greece, Kalohori*

A fresh, young Retsina which was numerously awarded on international wine fairs. It combines old tradition with the new modern standards of vinification. Kechribari has a sandy colour, and possesses a well-balanced flavour of fresh resin and fruits on a cool, fresh background. A youthful retsina with a lot of finesse. Suits well to Hellenic starters of all kinds.

0,20 l 6.30 € | **0,75 l** 15.40 €

TRILOGIE **-MOSCHOFILERO-** -dry *Kourtaki, Greece, Peloponnese*

The grapes for this wine are cultivated in the vineyards of Mantinia/Peloponnese and harvested in October. The mild climate allows a slow maturation which gives this wine its fresh personality. The exquisite grape variety Moschofilero is characterised by a fine, but distinctive, fruity aroma. Moschofilero Mantinia is especially delicious when served with fish, poultry, and all kinds of light dishes.

0,20 l 6.40 € | **0,75 l** 22.00 €

SAUVIGNON BLANC -dry *Klaus Hilz, Germany, Palatinate*

This noble grape variety originating from the Loire valley convinces with its distinctive aroma. Fragrances of grapefruit, gooseberry, and currant, followed by green notes of sweet pepper, with a savoury acidity, make it an exceptional wine.

0,20 l 8.70 € | **0,75 l** 29.70 €

MALAGOUSIA KLEPSIDRA -dry *Samartzis, Greece*

A white wine made from the autochthonous (native) Malagousia grape, grown and pressed in central Greece. Lemon-colored with delicate green tones, the Klepsidra from Samartzis visually conveys a Mediterranean lightness. Fruity-floral aromas of peach, apricot, pineapple, white flowers and jasmine literally make you feel the landscapes of the south. Excellent with all fish, seafood and sushi dishes, but also with salads and antipasti or as an aperitif.

0,20 l 8.80 € | **0,75 l** 30.00 €

BABEA (VAVEL) -semi-dry *UWC Samos, Greece, Aegean Islands*

An excellent semi-dry wine with intense, special aromatic characteristics of the White Muscat variety. The beneficial influence of the summer Aegean sea breeze on the semi-mountainous vineyards and stone terraces of Samos helps the charismatic Muscat generously present a wine with intensely harmonious fruity aromas, a soft and velvety taste and a long-lasting finish. In the bouquet we recognize intense rose and jasmine, while the mouth is dominated by fruits with taste memories of peaches with white flesh, aromatic apples and the subtle sweetness of pears. It can be drunk alone or as an accompaniment to fruit, mild cheeses and nuts.

0,20 l 7.70 € | **0,75 l** 26.40 €

WHITE WINE

A selected choice of wines

I FRATI LUGANA -dry *Cà dei Frati, Italy, Lombardy*

The wine is made from 100% Turbiana, which grows right in the heart of Lombardy and has adapted particularly well to its environment. A gentle straw yellow with greenish reflections shines in the glass. The fragrance shows a large array of aromas with wonderfully fruity notes of apricots, pears, yellow apples and candied citrus fruits, paired with floral hints of meadow flowers and almond blossoms as well as fine herbal nuances in the background. These intense impressions are also reflected on the palate. The I Frati appears very powerful, incredibly harmonious and soft. Tastes great with fish, poultry, seafood or salad.

0,20 l 10.90 € | **0,75 l** 37.70 €

GENESIS -dry *Kechri, Greece, Kalohori*

A fabulous wine from the north of Greece, obtained from the grapes of the international Sauvignon Blanc – and the local grape variety Reditis. This white wine possesses a finely structured acid. Pear, melon, and apricot with notes of mango and banana dominate the flowery aroma of this tangy wine, given by grapes cultivated in Goumenissa. Genesis is a good table wine for fresh salads, Mediterranean appetisers, light meat, and fish dishes.

0,50 l 16.90 €

All our wines contains „sulphites“



ROSÉ WINE

A selected choice of wines

MELISSOMANDRA -dry *Kourtaki und Caliga, Greece*

This rosé wine is obtained from the grape varieties Grenache and Syrah. A scintillating colour with an exquisite gardenias-and-roses bouquet, fruity taste with fragrances of honey and caramel. Goes perfectly with poultry, pizza, pasta, salads, as well as with fruits and desserts. Can be enjoyed as aperitif, too!

0,20 l 8.20 € | 0,75 l 28.10 €

LIQUEUR WINE

A selected choice of wines

MAVRODAPHNE -liqueur *Tsantalis, Greece, Patras*

Tsantali's feminine Mavrodaphne is undoubtedly one of the best in the world. Of honeyed taste, powerful but elegant, with charming curves. Its scent is reminiscent of dried plums and spices. It goes perfectly with sweet desserts and salads. Or as an aperitif and digestif

0,20 l 7.90 €

RED WINE

A selected choice of wines

TRILOGIE -AGIORGITIKO- dry *Kourtaki, Greece, Peloponnese*

Modern Trilogy belongs to Greece's mostly awarded dry red wines. This noble grape variety is domiciled in the vineyards of Nemea on the Northern Peloponnese. A full-bodied and fruity wine of a noticeable maturity and an intense redness which stores for at least one year in barrique barrels, and another year in bottles. Goes exquisitely with meat, game, spicy cheese, and pasta with red sauces.

0,20 l 6.40 € | 0,75 l 22.00 €

M BARRIQUE -dry *Samartzis, Greece*

The M Barrique is made from the Mouchtaro and Merlot grape varieties and has a deep red ruby color. Fruity-floral aromas of red raspberries, red and black cherries and a spicy character with aromas of cinnamon and butter. Moderate acidity with a velvety tannin structure. It appears mild and for a 12-month barrique aging, its woody notes are rather restrained and its fruity elegance is in the foreground. A wine that is really fun and increases in intensity with every sip.

0,20 l 9.90 € | 0,75 l 34.00 €

SYRAH - PARADISE CAN WAIT -trocken *Monsieur Nicolas, Griechenland, Thessalia, Ort Messenicolas Karditsa*

Die griechische Version der französischen Sorte Syrah, die unter der griechischen Sonne angebaut wird, ist mit den besonderen Merkmalen versiegelt, die die fruchtbaren Böden von Messenicolas, der schützende Schatten des Agrafa-Gebirges und die belebende Kühle des Sees N. Plastiras hinzufügen. Das Ergebnis fasziniert durch seinen aufregenden Tannin haltigen Nachgeschmack, seinen intensiven, robusten Geschmack und seine ausgeprägten Aromen. Passt zu rotem Fleisch mit herzhaften Tomatensaucen.

0,20 l 11.90 € | 0,75 l 39.90 €

RED WINES

A selected choice of wines

DYO ELIES -dry

Kir Yianni, Greece, Macedonia

Dyo Elies from Kir Yianni combines the character of its three grape varieties in a unique way. Merlot builds a stable body, Syrah spices it up and gives the velvety after taste, and Xinomavro completes it with a complex bouquet and structure. A wine of an intensely red colour and notes of strawberries, cherries, and black pepper, saturated with vanilla and tobacco notes. It is the result of 16 months of barrel maturation, and in addition 6 months of bottle ageing. On the palate with a rich, fruity character, refreshing acid, and smooth tannins, with a long finish. Excellent with lamb, grilled red meat, and spicy cheese.

Gold medal winner at the Mundus Vini spring tasting 2015.

0,75 l 44.90 €

MEGA SPILEO - GRAND CAVE-dry

Cavino, Greece, Achaia, Peloponnese

Domain Mega Spileo Grand Cave, a blend of Mavrodaphne and Mavro Kalavritino, has a deep red color with vibrant red hues. Complex aromas of laurel, white pepper, gooseberries, combined with a sweet background of wood, vanilla and chocolate, give this noble red wine its powerful aroma. Fine balanced taste with soft tannins. With the powerful structure thanks to a great balance of alcohol and acidity, the Grand Cave red wine from the Mega Spileo monastery winery results in an elegant, long-lasting finish.

0,75 l 47.00 €

PRIMITIVO PUGLIA -dry

Femar Vini -Epicuro, Italy, Apulia

The Primitivo of Epicuro comes from Puglia, the grapes ripen here in the higher elevations of the cultivation area. The wine was matured in a temperature-controlled stainless steel tank. The wine shows a very fruity nose with aromas of plums, blackberries, cherries, a hint of spices and violets. Fleshy on the palate, juicy, velvety, dense fruit, a hint of spice, sweetish melting, lots of charm and a long finish. The Epicuro Primitivo Puglia is not a "simple" table wine. Its intense fruity style with the well-integrated alcohol goes perfectly with all strong grilled dishes.

0,20 l 7.60 € | **0,75 l** 26.00 €

KLEONI IMIGLIKOS -sweet

Lafkiotis, Greece, Peloponnese

The Kleoni Imiglykos red wine from Lafkioti is a well-balanced, sweet red wine with a fruity note.

0,20 l 6.20 €

SPARKLING SEDUCTIONS

Sparkling wine, Prosecco & champagne

SCHLOSS WACHENHEIM -GRÜN CABINET-

dry, Wachenheim, Germany, Palatinate

This German premium sparkling wine is a cuvée of wines, especially of the grape varieties Trebbiano, Elbling, and Müller-Thurgau. Delicate mousseux of greenish-yellow colour. A very intense scent of ripe pineapple and lemon with a fine banana aroma. Subtle in taste, with a stimulating play between sweet and acidity, with a slightly mineral character in its finish.

0,20 l 8.00 € | **0,75 l** 23.90 €

PROSECCO FRIZZANTE

Sparkling wine, Skavi&Ray, Italy

0,20 l 8.00 €

SPRITZTERS

Wine spritzers

WINE SPRITZERS

Riesling spritzer

Rosé spritzer

Either spritzed with lemonade or sparkling water

0,25 l 3.50 € | **0,50 l** 6.20 €

SPIRITS & LONG DRINKS

280.281. **METAXA** ¹

Traditional Greek spirit speciality made of wine alcohol, wine distillate, wine, and natural flavours

-7 stars

2 cl 4.10 €

4 cl 7.10 €

284. **BACARDI COLA** ^{1,3,10}

This rum produced by Facundo Bacardi comes with sweet, topical fruit, buttery caramel, and vanilla notes, and gives way to a finish of almonds. Served with Coca Cola on ice.

0,2l 6.30 €

285. **JÄGERMEISTER**

56 different herbs, blossoms, roots, and fruits from all over the world provide this digestif with its unique taste!

2 cl 3.60 €

286. **AMARO RAMAZOTTI**

A mild herbal liqueur from Italy.

4 cl 5.40 €

288. **VODKA MOJITO**

vodka, lemonade ³, lime juice, fresh mint

0,2l 7.40 €

289. **JACK DANIEL`S**

Tennessee, bourbon whiskey

4 cl 7.20 €

Dear guests,

it is our intention to make your stay in our premises as pleasant as possible. We therefore try to only use ingredients of a high quality and of regional origin.

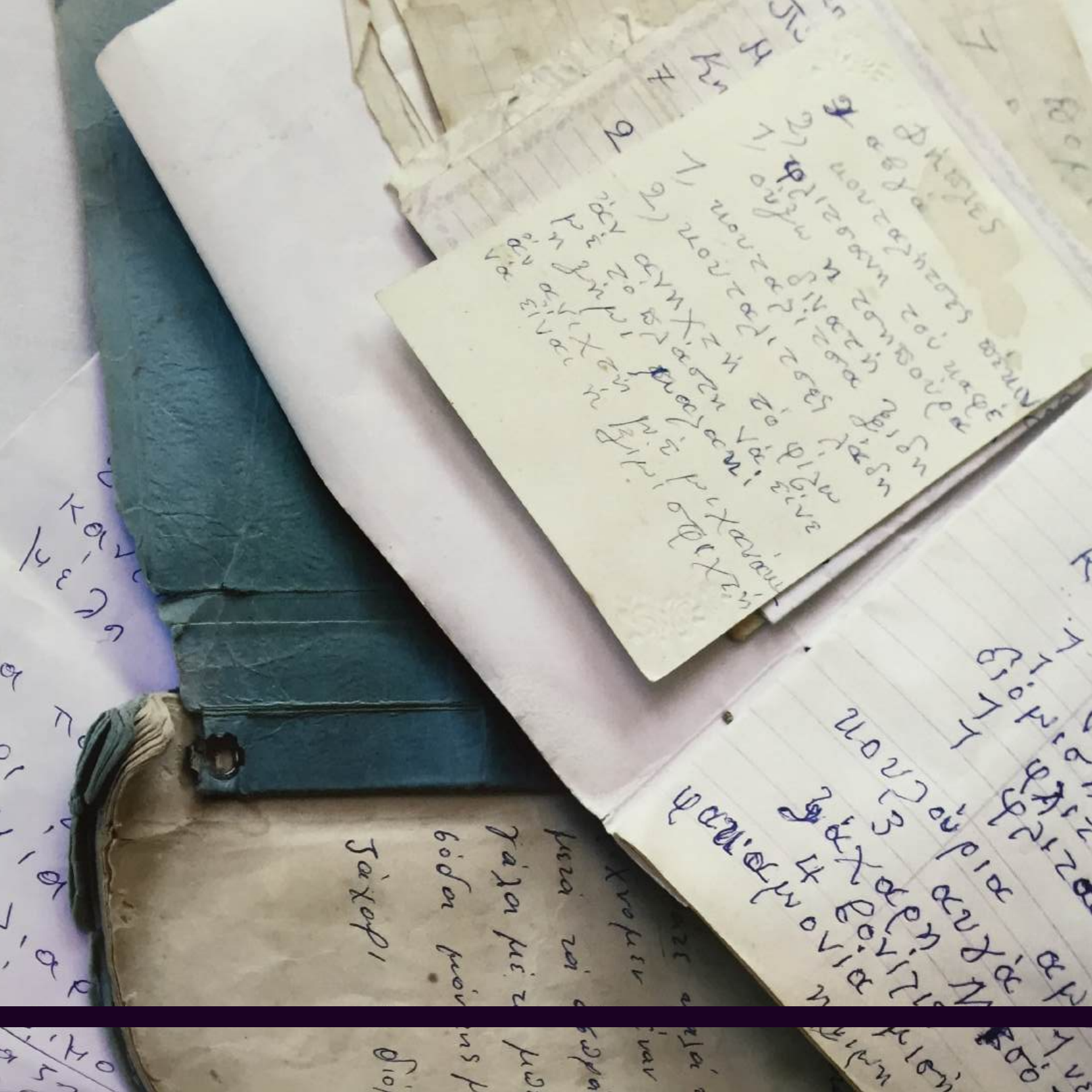
Unfortunately some products are not available without additives, but nevertheless demanded by our guests.

Our dishes and beverages thus may contain one or more of the following additives and allergens:

1. colourants
2. preservatives
3. acidifiers
4. flavour enhancer
5. sulphured
6. contains iron (II) gluconate or iron (II) lactate
7. waxed
8. sweeteners
9. contains a source of phenylalanine
10. caffeinated
11. emulsifier
12. lactic acid
13. phosphate (stabilizers)
14. contains quinine
15. genetically modified
16. sulphites
17. antioxidants
18. contains phenylalanine

Allergens:

- a. cereals containing gluten (a1-wheat, a2-rye, a3-barley, a4-oats, a5-spelt, a6-kamut, and hybrids of or products created from these grains)
- b. crustaceans
- c. eggs
- d. fish
- e. peanuts
- f. soy
- g. milk and milk products (including lactose)
- h. may contain traces of edible nuts(h10), nuts, peanuts, and sesame seed (h1-almonds, h2-hazelnuts, h3-walnuts, h4-cashews, h5-pecan nuts, h6-Brazil nuts, h7-pistachios, h8-macadamia and h9-Queensland nuts)
- i. celery
- j. mustard
- k. sesame seed
- l. sulphur dioxide and sulphite at a concentration of more than 10 mg/kg or 10mg/l
- m.lupines
- n. molluscs



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RESTAURANT

MALVASIA



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Malvasia is a name for different varieties of red and white wine grapes.

Origin:

The name of this grape variety derives from the name of the Greek city Monemvasia situated on the Peloponnese. During the Middle Ages the Peloponnese was an important trading place and a fortress of the Byzantine Empire.

Originally, it is presumed that the Malvasian wine comes from Asia Minor and was brought from Crete into the whole world during the antiquity, where still today the white, sweet Malvasia di Candia is vinified. Of course also dry sorts are cultivated, mainly by the vineyard Douloufakis. Crete and other parts of Greece thus present the most original and oldest types of wines. Greece is more or less recognised as the origin country of some varieties of Malvasian grapes.

