

RESTAURANT DELPHI

GREEK SPECIALTIES

SINCE 1994



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Cash Only - No Checks, Debit or Credit Cards Accepted

ICH LERNE GRIECHISCH - MATHENO ELLINIKA

BEI DER BEGRÜSSUNG

Guten Tag	<i>Kalí-mera</i>
Guten Abend	<i>Kalí-spéra</i>
Grüss dich	<i>já-su</i>
Ich grüsse euch	<i>já-sas</i>
Wie geht es dir	<i>Ti kánis</i>
Wie geht es Ihnen	<i>Ti kánete</i>
Gut	<i>kalá</i>
Sehr gut	<i>polí kalá</i>
Ja	<i>Ne</i>
Nein	<i>Óchi</i>
Danke	<i>Efcharistó</i>
Bitte	<i>Parakaló</i>
Und	<i>ke</i>
Mit	<i>me</i>

BEI DER VORSPEISEN BESTELLUNG

Ich möchte	<i>Egó thélo</i>
die Speisekarte	<i>ton katálogo</i>
Was für Vorspeisen	<i>Ti orektiká</i>
haben Sie?	<i>échete;</i>
Tzatziki,	<i>Tzatzíki,</i>
Fischrogen-Salat,	<i>Taramo-salatá,</i>
Auberginen-Salat,	<i>Melitzano-saláta,</i>
Bauern-Salat	<i>Choriatiki-saláta</i>
mit Schafskäse	<i>me tyrí fêta</i>
in Olivenöl,	<i>se eleó-lado,</i>
kein Samenöl,	<i>ochi me spor-eleó,</i>
mit grünen Oliven,	<i>me prásines eliés,</i>
mit schwarzen Oliven,	<i>me máwres eliés,</i>
mit wenig Zwiebeln,	<i>me líga kremýdia,</i>
mit viel Oregano,	<i>me polí rígani,</i>
ohne Salz.	<i>chorís aláti,</i>
Ein OuzO TSANTALI,	<i>Éna OúZO TSANTALI</i>
in einem kleinem Glas,	<i>se mikró potlíri,</i>
Pur,	<i>skéto,</i>
kalt	<i>krífo,</i>
in einem Glas,	<i>se psiló potlíri,</i>
mit Eis,	<i>me págo,</i>
mit viel Wasser,	<i>me polý neró,</i>
mit wenig Wasser,	<i>me lígo neró,</i>
aus der Flasche,	<i>apó to bukáli,</i>
kein Leitungswasser	<i>ochi apo tin wrisi,</i>
ohne Kohlensäure.	<i>choris Anthrakiko.</i>
Ich möchte	<i>Théo</i>
ein MAKEDONIKO	<i>ena MAKEDONIKO</i>
Trester-Brand	<i>Tsipouro</i>
Zu unserem Wohl!	<i>Stin igia mas!</i>

BEI DER HAUPTSPEISEN BESTELLUNG

Was für Speisen	<i>Ti fagitá</i>
haben Sie?	<i>échete;</i>
Ich möchte	<i>Thélo</i>
etwas essen,	<i>káti nafáo,</i>
mit Fisch	<i>me psári.</i>

Was bieten Sie uns an?

Krabben,
See-Zungen,
Dorade Royal,
Seewolf,
Rotbarben,
Hühnchen,
Schenkel,
Flügel,
Brust,
Schweine-Fleisch,
Kotelett,
mit Zitrone,
Kalb-Fleisch
Rind-Fleisch,
Wild,
Gebraten,
im Backofen,
auf dem Grill,
gekocht,
mit Pommes-frites,
mit Kartoffeln,
vom Backofen,
mit Öl und Zitrone,
mit Tomaten-Sauce,
mit schwarzem Pfeffer,
nicht gerieben.
Die Pfeffer-Mühle
mit frischem Oregano.

BEI DER GETRÄNKE BESTELLUNG

Eine Flasche Wein.
Nicht klein,
normal.
Weisswein,
Rotwein,
Jung,
gereift im Holzfass
Trocken,
Lieblich,
Mild,
Süss.
Der Wein ist
sehr kalt,
nicht kalt,
ist warm.
Eine Karaffe Wein,
mit zwei Gläsern,
ein leeres Glas,
ein großes Glas,
für Rotwein,
ein kleines Glas,
für Weisswein.

Ti mas protínete;

Garídes,
Glósses,
Tsipúres,
Lawrákia,
BarbÚnia,
Kotópulo,
Pódi,
Fterúga,
Stíthos,
Kréas chirinó,
Brisóla,
me lemóni,
Kréas moscharísió,
Kréas wodinó,
Kynígi,
Psiméno,
sti fúrno,
sti schára,
wrastó,
me patátes tiganités,
me patátes,
tu fúrnu,
me ládi ke lemóni,
me sáltsa ntomátas,
ke máwro pipéri,
óchi triméno.
Ton myló gia to pipéri
me fréskia rígani.

BEI DER NACHSPEISEN BESTELLUNG

Ich möchte noch	<i>Thélo akómi</i>
Käse und Wein.	<i>Tirí ke krasí.</i>
Was für Käse	<i>Ti tirí</i>
haben Sie?	<i>échete;</i>
Schafskäse,	<i>Fêta,</i>
Kaseri,	<i>kaséri,</i>
Manouri.	<i>Manúri.</i>
Ich möchte ein Dessert.	<i>Thélo éna Glykó.</i>
Was für Süßspeisen	<i>Ti glyká</i>
haben Sie?	<i>échete;</i>
Eis.	<i>Pagotó.</i>
Was für Eis haben Sie?	<i>Ti pagotó échete;</i>
Vanille,	<i>Vanília,</i>
Schokolade,	<i>Sokoláta,</i>
Zitrone,	<i>lemóni,</i>
und einen Schnaps,	<i>ke éna potó,</i>
einen Trauben-Brand.	<i>éna apóstagma</i> <i>apó Stafýli.</i>

BEIM ABRECHNEN

Die Rechnung,	<i>Ton logariasmó,</i>
mit Stempel	<i>mes fragída</i>
und Unterschrift.	<i>ke Ypografí.</i>
Ich möchte zahlen.	<i>Thélo no pliróso.</i>
mit Kreditkarte.	<i>me Pistotikí káta.</i>
Bitte schön,	<i>Oríste,</i>
meine Karte.	<i>i káta mu.</i>
Ich habe	<i>Then écho</i>
kein Kleingeld.	<i>psilá.</i>
Der Wein ist	<i>To krasí íne</i>
zu teuer.	<i>polý akriwo.</i>

BEIM VERABSCHIEDEN

Auf Wiedersehen	<i>Adío</i>
wir werden	<i>tha éρθume</i>
wiederkommen.	<i>xaná.</i>
Es war sehr schön.	<i>Ítan polý oréa.</i>
Das Essen	<i>To fajitó</i>
war lecker.	<i>Ítan nóstimo.</i>
Der Wein war	<i>To krasí Ítan</i>
ausgezeichnet.	<i>exseretikó.</i>
Die Bedienung	<i>I exsipirétisi</i>
war perfekt.	<i>ftan télia.</i>
Danke schön.	<i>Efcharistó.</i>
Gute Nacht	<i>Kalí-Níchta</i>

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APPETIZERS

COLD APPETIZERS

- | | | |
|-----|--|---------|
| 1. | Crispy Garlic Bread with tomatoes and garlic | 5,50 € |
| 2. | Spicy Olives and mild Chillies from southern Greece | 5,50 € |
| 3. | Tzatziki - Original greek yoghurt with fine-rasped cucumber, dill and a lot of garlic | 5,50 € |
| 4. | Tarama - A fish eggs' creme mixed with olive oil and lemon juice | 7,50 € |
| 5. | Aubergine Salad - Aubergine prepared as salad with garlic | 7,50 € |
| 6. | Feta - Greek sheep cheese with spicy creamy taste | 7,50 € |
| 7. | Chtipiti Sheep cheese with paprika, olive oil and garlic | 7,50 € |
| 8. | Peperoni grilled with garlic dressing | 6,50 € |
| 9. | Octopus Salad served with a piquant herbal oil dressing | 9,50 € |
| 10. | Mezedaki - A Creation from different cold appetizers | 12,00 € |
| 11. | Mezedaki for 2 persons | 24,00 € |



WARM APPETIZERS

- | | | |
|------|---|---------|
| 12. | Mussek-Saganaki
Peeled mussels with garlic and tomatoes | 9,50 € |
| 13. | Potatoes baked in foils with Tzatziki | 6,00 € |
| 14. | Dolmadakia
Delicate wine leaves filled with minced meat and rice | 7,50 € |
| 15. | Tiropitakia - Puff paste filled with dressed sheep cheese | 7,50 € |
| 16. | Saganaki
Sheep cheese prepared in a special way i.e. breaded and crispy baked | 7,50 € |
| 17. | Shrimps-Saganaki
Peeled shrimps with garlic and tomatoes - for gourmets | 9,50 € |
| 18. | Lima Beans baked with sheep cheese | 6,50 € |
| 19. | Pita - Pita bread | 2,50 € |
| 261. | Grilled Octopus with garlic oil dressing | 18,00 € |



SOUPS

- | | | |
|-----|--|--------|
| 20. | Tomato Soup with cream | 5,50 € |
| 21. | Fasolada greek bean soup
with a lot of fine ingredients like carrots, celery, paprika and olives | 5,50 € |
| 22. | Chicken soup from Grandmother's recipe
A soup, which is simply superb in taste | 5,50 € |

SIDE DISHES

- | | | |
|------|----------------------------------|--------|
| 159. | Kritharaki - Rice noodles | 6,50 € |
| 23. | Tomato Rice | 5,00 € |
| 24. | French Fries | 5,00 € |
| 25. | Oven Baked Greek Potatoes | 5,00 € |
| 26. | Croquettes | 5,00 € |

SALADS

- | | | |
|-----|---|---------|
| 27. | Greek Salad with juicy tomatoes, cucumber, mild chilis, olives, peppers and spicy sheep cheese in fine olive oil | 10,00 € |
| 28. | Greek Salad, small | 7,00 € |
| 29. | Mixed Salad
Dressed iceberg lettuce and coleslaw | 6,50 € |
| 30. | Green Salad - Dressed with olive oil | 6,00 € |
| 31. | Crispy homemade Coleslaw | 6,00 € |
| 32. | Tomato Salad with Onions | 6,00 € |
| 33. | Tuna Salad - Coleslaw, green salad, cheese, onions, tuna and ham, with dressing | 10,00 € |
| 34. | Delphi-Salad - Green Salad, gyros, tomatoes and onions, with dressing | 12,50 € |



FISH DISHES

All meals are served with a mixed salad! Also available on request: greek salad (+1,00 €)

- | | | |
|-----|--|---------|
| 35. | Scampis from the Pan
with white bread und mushroom wine cream sauce | 20,00 € |
| 36. | Sea bream fillet and Scampis (deep fried)
with baked potatos and cocktail sauce | 20,00 € |
| 37. | Sea bream fillet and Calamari (deep fried)
with tomato rice and cocktail sauce | 20,00 € |
| 38. | Hake fillet (deep fried) with baked potatoes and cocktail sauce | 21,00 € |
| 39. | Calamari (deep fried) with tomato rice and cocktail sauce | 18,00 € |
| 40. | Island Platter: Scampis and Calamari (deep fried)
with tomato rice and cocktail sauce | 19,50 € |
| 41. | Sea bream fillet (deep fried) with baked potatos and cocktail sauce | 21,00 € |
| 42. | Scampis (deep fried) with tomato rice and cocktail sauce | 20,00 € |
| 43. | Scampis from the grill with garlic bread and cocktail sauce | 25,00 € |
| 44. | Fish Platter (deep fried)
Calamari, sea bream fillet and Scampis with tomato rice and cocktail sauce | 21,00 € |
| 45. | Scampis (deep fried) and Gyros with tomato rice and tzatziki | 18,00 € |
| 46. | Calamari (deep fried) and Gyros with tomato rice and tzatziki | 18,00 € |
| 47. | Calamari (deep fried) and 1 Souvlaki*
with tomato rice and tzatziki | 18,00 € |
| 48. | Fish Platter for 2 persons
Calamari, sea bream fillet and scampis (deep fried)
with tomato rice and cocktail sauce | 42,00 € |
| 49. | Kreta Platter for 2 persons
Gyros, Calamari (deep fried), 2 souvlaki*, 2 steaks, 2 scampi
with tomato rice, tzatziki and cocktail sauce | 42,00 € |

* Meat skewer

For each change, we allow an additional charge of 1,00 €.

Products contain traces of gluten, milk, egg, celery, crustaceans, peel fruits, mustard, soy, fish, sesame, lupin, sulfur dioxide and sulfite.

All Dishes contains flavor enhancer. Our Dishes contains the following additives:

Cheese: preservatives

Salami: antioxidant, preservative, colorant

Ham: Meat - shoulder of ham, stabilizer, antioxidant, preservative

Olives: blackened

MEAT DISHES

All meals are served with a mixed salad! Also available on request: greek salad (+1,00 €)

MEAT DISHES FROM THE GRILL

- | | | |
|------|--|---------|
| 50. | Gyros - a typical greek speciality, pork shredded from skewer, well spiced with thin onion rings and tzatziki and tomato rice | 15,00 € |
| 51. | Souvlaki*
Delicate meat skewer with tomato rice and tzatziki | 15,00 € |
| 52. | Bifteki (minced meat)
spicy, filled with sheep cheese, peperoni, tomatos, with tomato rice and tzatziki | 16,00 € |
| 53. | Bovine Liver with tomato rice and tzatziki | 15,00 € |
| 54. | Suzuki (greek meatball) with tomato rice and tzatziki | 15,00 € |
| 55. | Pork steak with herb butter, french fries and tzatziki | 16,00 € |
| 555. | Pork cutlet with french fries and ketchup | 16,00 € |
| 56. | Souvlaki (chicken)
Delicate meat skewer with tomato rice and tzatziki | 16,50 € |
| 57. | Lamb Chop with tomato rice and tzatziki | 20,50 € |
| 58. | Lamb Skewer with tomato rice and tzatziki | 22,00 € |
| 59. | Gyros-Pita with tomato rice, onion rings and tzatziki | 16,00 € |

MIXED GRILL PLATTERS

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|-----|---|---------|
| 60. | Delphi Platter
Lamb skewer, souvlaki*, gyros with tomato rice and tzatziki | 21,00 € |
| 61. | A'la Chef Platter
Souvlaki* (pork), Lamb chop, meatball, gyros with tomato rice and tzatziki | 21,00 € |
| 62. | Rhodos Platter
Pork steak, meatball, liver and gyros with tomato rice and tzatziki | 19,00 € |
| 63. | Dorf Platter
Pork steak and gyros with french fries and tzatziki | 17,00 € |
| 64. | Meteora Platter - Lamb chop, gyros with tomato rice and tzatziki | 20,00 € |
| 65. | Plaka Platter - meatball, gyros with tomato rice and tzatziki | 16,00 € |
| 66. | Athen Platter - Souvlaki* (pork), gyros with tomato rice and tzatziki | 16,50 € |
| 67. | Olympia Platter
Souvlaki* (pork), meatball, gyros with tomato rice and tzatziki | 18,00 € |
| 68. | Grill Platter - Souvlaki* (pork), meatball, lamb chop, liver, pork steak with tomato rice and tzatziki | 21,00 € |
| 69. | Spezial Platter for 2 persons - Pork loins, lamb chop, pork steak, gyros with tomato rice and tzatziki | 42,00 € |

* Meat skewer

For each change, we allow an additional charge of 1,00 €.

DISHES FROM THE PAN AND FROM THE OVEN

All meals are served with a mixed salad! Also available on request: greek salad (+1,00 €)

DISHES FROM THE PAN

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|-----|--|---------|
| 70. | Tiganaki Pork Loins with metaxa cream sauce with mushrooms and white bread | 19,50 € |
| 71. | Tiganaki Beef Liver with metaxa cream sauce with mushrooms and white bread | 18,00 € |
| 72. | Tiganaki Chicken Breast Fillet with metaxa cream sauce with mushrooms and white bread | 19,50 € |
| 73. | Gyrospan with some metaxa wine-cream sauce with mushrooms and white bread | 18,00 € |

VEGETARIAN

- | | | |
|-----|---|---------|
| 74. | Saganaki with french fries and tzatziki
ewe's cheese in a different way, lightly breaded and crispy baked | 14,00 € |
|-----|---|---------|

DISHES FROM THE OVEN

- | | | |
|-----|--|---------|
| 75. | Gyros in Pita
baked with tomato sauce and cheese, tomato rice and tzatziki | 17,00 € |
| 76. | Pork Loins with metaxa cream sauce with mushrooms, pineapples, baked with cheese, with tomato rice | 19,50 € |
| 77. | Meatball with metaxa cream sauce with mushrooms, tomato slices, baked with cheese, with tomato rice | 16,50 € |
| 78. | Gyros with metaxa cream sauce with mushrooms, baked with cheese, with tomato rice | 17,00 € |
| 79. | Chicken breast fillet with metaxa cream sauce with mushrooms, baked with cheese, with tomato rice | 19,00 € |

„GIOWETSÍ“

It is called in Greece the way how lamb is being made in an oven using an oval baking dish

- | | | |
|-----|--|---------|
| 80. | Giouwetsi (lamb shank) with Kritharaki (rice noodles) | 20,00 € |
| 81. | Giuowetsi (lamb shank) with spaghetti | 20,00 € |
| 82. | Giouwetsi (lamb shank) with green beans | 20,00 € |
| 83. | Giouwetsi (lamb shank) with okra (bamies) | 20,00 € |
| 84. | Giouwetsi (lamb shank) with aubergines | 20,00 € |
| 85. | Giouwetsi (lamb shank) with jumbo beans | 20,00 € |

For each change, we allow an additional charge of 1,00 €.

DISHES WITH MUSHROOM CREAM SAUCE

86.	Gyros with mushroom cream sauce and tomato rice	18,00 €
87.	Souvlaki* with mushroom cream sauce and tomato rice	18,00 €
88.	Pork steak with mushroom cream sauce and tomato rice	18,00 €
89.	Meatball with mushroom cream sauce and tomato rice	18,00 €
90.	Pork Loins with mushroom cream sauce and tomato rice	20,00 €
91.	Lamb skewer with mushroom cream sauce and tomato rice	21,50 €

PIZZA (26 cm)

92.	Pizza Margarita with cheese and tomato sauce	8,00 €
93.	Pizza Vegetaria with cheese, tomato sauce, fresh mushrooms, tomatoes, paprika, onions and peperoni	9,00 €
94.	Pizza Hawaii with cheese, tomato sauce, ham and pineapples	10,00 €
95.	Pizza Gyros with cheese, tomato sauce, gyros and onions	11,00 €
96.	Pizza Salami with cheese, tomato sauce and salami	9,50 €
97.	Pizza Ham with cheese, tomato sauce, ham and fresh mushrooms	10,00 €
98.	Pizza Tuna with cheese, tomato sauce, tuna and onions	10,50 €
99.	Pizza Spezial with cheese, tomato sauce, salami, ham, peperoni, fresh mushrooms, paprika and onions	10,50 €
198.	Pizza Delphi with cheese, tomato sauce, tomatoes, garlic, olives, peperoni and sheep cheese	9,50 €
199.	Pizza Thalassa with cheese, tomato sauce, seafood and onions	11,50 €
200.	Pizza Salami + Ham with cheese, tomato sauce, salami and ham	10,00 €



Cheese - Edamer + Mozzarella

* Meat skewer

For each change, we allow an additional charge of 1,00 €.

FOR OUR YOUNG GUESTS

250.	Kids Gyros with french fries and tzatziki	9,50 €
251.	1 Kids Souvlaki-skewer (pork) with french fries and tzatziki	9,50 €
252.	Kids Calamari (deep fried) with french fries and cocktail sauce	10,00 €
253.	Kids Meatball with french fries and tzatziki	9,00 €
254.	Kids schnitzel (pork) with french fries and ketchup	9,50 €
255.	1 Kids Souvlaki-skewer (chicken) with french fries and tzatziki	10,00 €

* Meat skewer

DESSERTS

DELICATE DESSERTS

100.	Mixed Ice-Cream with whipped Cream	6,50 €
101.	Vanilla Ice-Cream with hot Chocolate and whipped Cream	7,00 €
102.	Vanilla Ice-Cream with hot raspberries and whipped Cream	7,00 €
103.	Galaktobouriko (homemade) Vanilla cream in puff pastry, served with ice-cream and whipped cream	7,50 €
104.	Yoghurt with Honey and Walnuts	6,50 €
105.	Mixed Ice-Cream for Children with Smarties and whipped cream	5,50 €
106.	Banana Split with chocolate-, vanilla ice-cream and whipped cream	7,00 €
107.	Frappé greek iced coffee with vanilla ice-cream	4,00 €

For each change, we allow an additional charge of 1,00 €.

▷ DRINKS

HOT ▷ DRINKS

108.	Hot Chocolate (Nesquik)	3,30 €
110.	Latte Macchiato	4,00 €
111.	Greek Mocca	2,80 €
112.	Cup of Coffee	2,80 €
114.	Glass of Tee (Chamomile, Peppermint, Fruits, Green or Black Tea)	2,80 €
115.	Cappuccino	3,30 €
216.	Espresso	2,80 €

If desired also sweetener

AP◀ERITIF

109.	Aperol Spritz	0,2 l	6,00 €
116.	Campari Soda	5 cl	5,50 €
117.	Campari Orange	0,2 l	5,50 €
118.	Martini Bianco	5 cl	5,00 €

For each change, we allow an additional charge of 1,00 €.

LIQUOR

119.	Amaretto	2 cl	3,20 €
120.	Baileys	2 cl	3,20 €
217.	Ramazzotti	2 cl	3,20 €

SPIRITS

301.	Tsipouro	2 cl	2,70 €
121.	Ouzo	2 cl	2,70 €
218.	Tequila	2 cl	3,20 €
122.	Malteser	2 cl	2,70 €
123.	Obstler	2 cl	2,70 €
124.	Willi	2 cl	2,70 €
125.	Fernet Branca	2 cl	2,70 €
126.	Jägermeister	2 cl	2,70 €
127.	Bacardi Cola	2 cl	4,50 €
128.	Jack Daniels	2 cl	5,00 €
129.	Wodka with Lemon	2 cl	4,50 €
134.	Bottle of Ouzo (Plomari)	0,2 l	11,00 €

BRANDY

130.	Metaxa 5 Stars *****	2 cl	3,50 €
131.	Metaxa 7 Stars ***** **	2 cl	4,50 €
132.	Metaxa 40 Years	2 cl	6,00 €
133.	Asbach	2 cl	3,50 €

SPARKLING WINE

135.	Piccolo	0,2 l	6,00 €
136.	Mumm	0,75 l	17,00 €
138.	Asti Spumante	0,75 l	21,00 €
139.	Hugo	0,2 l	6,00 €

BEER (Paulaner)

140.	Pils (on Tap)	0,4 l	3,40 €
141.	Hefeweizen (barm Wheat Beer)	0,5 l	3,50 €
142.	Non-Alcoholic Beer	0,5 l	3,50 €
143.	Kristallweizen (Crystal Wheat Beer)	0,5 l	3,50 €
144.	Light Wheat Beer	0,5 l	3,50 €
145.	Old bavarian Beer	0,5 l	3,50 €
146.	Dunkles Weizen	0,5 l	3,50 €
147.	Cola-Weizen (Wheat Beer mixed with Coca Cola)	0,5 l	3,50 €
148.	Radler (Beer mixed with Lemonade)	0,5 l	3,50 €
149.	Non-Alcoholic Wheat Beer	0,5 l	3,50 €
173.	Russen (Wheat Beer mixed with Lemonade)	0,5 l	3,50 €

NON-ALCOHOLIC DRINKS

150.	CocaCola ^{1,7}	0,2 l	2,70 €	0,4 l	3,50 €
151.	Fanta ¹	0,2 l	2,70 €	0,4 l	3,50 €
152.	CocaCola light ^{1,7}	0,2 l	2,70 €	0,4 l	3,50 €
153.	Spezi (Coca Cola mixed with Lemonade) ^{1,7}	0,2 l	2,70 €	0,4 l	3,50 €
154.	Table Water	0,2 l	2,70 €	0,4 l	3,30 €
156.	Apple Juice with carbonated Water	0,2 l	2,70 €	0,4 l	3,50 €
157.	Sprite	0,2 l	2,70 €	0,4 l	3,50 €
158.	Bitter Lemon ⁸	0,2 l	2,70 €	0,4 l	4,00 €
222.	ZAGORI still water			0,5 l	3,50 €
223.	ZAGORI Water (glass Bottle)			0,75 l	6,00 €
224.	Ice Tea	0,2 l	2,70 €	0,4 l	3,50 €
225.	ZAGORI still water			1 l	6,50 €

JUICE

160.	Apple Juice	0,2 l	2,90 €	0,4 l	4,00 €
161.	Orange Juice	0,2 l	2,90 €	0,4 l	4,00 €
162.	Grape Juice	0,2 l	2,90 €	0,4 l	4,00 €
163.	Currant Juice	0,2 l	2,90 €	0,4 l	4,00 €

All Juices also as spitzers available.	0,2 l	2,70 €	0,4 l	3,50 €
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1 contains colorant

2 contains preservative

3 contains antioxidant

4 contains flavor enhancer

5 contains sweetener

6 blackened

7 contains caffeine

8 contains quinine

GREEK WHITE WINE WHITE WINE IN GLASSES (TSANTALI)

165.	Retsina, tart flavour	0,25 l	4,60 €
166.	Demestica, tart flavour	0,25 l	4,60 €
167.	Athos, dry, fruity	0,25 l	4,60 €
169.	Makedonikos, light, fresh	0,25 l	4,60 €
170.	Imiglykos, semisweet	0,25 l	4,60 €
171.	Samos, sweet	0,25 l	5,30 €
172.	Weinschorle (Wine mixed with carbonated Water)	0,25 l	4,20 €

WINE IN BOTTLES

190.	Retsina Malamatina, tart flavour (white)	0,5 l	8,00 €
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RED WINE IN GLASSES (TSANTALI)

175.	Retsina, tart flavour	0,25 l	4,60 €
176.	Demestica, tart flavour	0,25 l	4,60 €
178.	Athos, dry, fruity	0,25 l	4,60 €
180.	Makedonikos, light, fresh	0,25 l	4,60 €
181.	Imiglykos, semisweet	0,25 l	4,60 €
182.	Mavrodaphni, sweet	0,25 l	5,30 €
183.	Rosé, tart flavour	0,25 l	4,60 €

Allergens: Contain sulfites

NOBLE RED WINES

400. „Metochi Chromitsa“ (red)	0,75 l Bottle	13,5 %	25,00 €		
Varieties:	Limnio Cabernet Sauvignon				
Region:	Berg Athos Chalkidiki				
Vineyard:	Tsantali				
Year:	2012				
Character:	A wine with ruby red color of medium intensity. The nose offers a lovely array of red cherries, fresh herbs and spicy oaky aromas. The palate is round and velvety. Medium finish.				
401. „Mavroudi“ (red)	0,75 l Bottle	13,5 %	19,00 €		
Varieties:	Mavroudi				
Region:	Thrakien (GK)				
Vineyard:	Tsantali				
Year:	2015				
Character:	dry, a deep ruby red in color wine, a powerful bouquet of red fruits, subtle spicy and vegetal notes				
402. BIO „Avaton Agioritiko“ Gold Selection (red)	0,75 l Bottle	13,5 %	55,00 €		
Varieties:	80 % Cabernet Sauvignon, 20 % Limnio				
Region:	Berg Athos				
Vineyard:	Tsantali				
Year:	2012				
Character:	Deep ruby red color with great intensity. Bold aromas of small dark fruits, spices and vanilla on the nose. Dry palate, with well-structured tannins and a full body. Complex aromas of ageing, coffee and bitter chocolate accompany the fruity and spicy character. Aftertaste is long, complex and impressive.				
403. „Rapsani Epilegmenos“ (red)	0,75 l Bottle	13 %	28,00 €		
Varieties:	Stavroto, Krasoto, Xynomavro				
Region:	Agios Pavlos Chalkidiki				
Vineyard:	Tsantali				
Year:	2009				
Character:	deep red color with slight brick hues that dominated fragrant aromatic plant characters on a background of fruity raspberry and plum, and hints of spices and licorice. In the mouth, elegant, and robust tannins and acidity lend sinewy plithorikotita.				
404. „Efhes Eratinis“ (red)	0,75 l Bottle	14,5 %	37,00 €		
Varieties:	Cabernet Sauvignon				
Region:	Mazedonien				
Year:	2015				
Character:	dry, with fruity aromas				
405. „Biblia Chora“ (red)	0,75 l Flasche	14 %	28,00 €		
Varieties:	50 % Cabernet Savignon, 50 % Merlot				
Region:	Kokkinochori, Kavala				
Year:	2015				
Character:	dry, deep Deep ruby red color.				
Tasting Note:	Dark red with distinct brown highlights. Dense nose with pepper and chocolate, coffee, butter, ink, smoke and vanilla. Soft and velvety mouth-feel, with acidity offering nerve and a pleasant, long lasting aftertaste				

Allergens: Contain sulfites

NOBLE WHITE WINES

406. BIO „Tsantali Chalkidi“ (white) 0,75 l Bottle 12,5 % **21,00 €**

Varieties: Assyrtiko

Region: Chalkidiki

Year: 2016

Character: dry, bright yellow colored. Attractively fresh and crispy aroma's like lemon, grapefruit, pear, and melon.



407. BIO „Metochi Chromitsa“ (white) 0,75 l Bottle 12 % **23,00 €**

Varieties: Asyrtiko, Athiri, Sauvignon Blanc

Region: Chalkidiki

Year: 2016

Character: A wine of bright lemon color with green hues. Elegant nose with citrus and white-fleshed fruits. The palate is rich and creamy with a balancing acidity that offers a crisp quality. Long finish.



408. „Biblia Chora“ (white) 0,75 l Bottle 13,5 % **28,00 €**

Varieties: 40 % Assyrtiko, 60 % Sauvignon

Region: Kokkinochori, Kavala

Year: 2017

Character: dry, Intense aromas of tropical fruit and grapefruit alternate with notes of lemony citrus to stimulate the senses. It has a rich, full-bodied and balanced flavour, with exceptional structure, refreshing acidity and big aromatic finish.



409. „Amethystos“ (white) 0,75 l Bottle 13 % **23,00 €**

Varieties: Sauvignon Blanc, Assyrtiko

Region: Drama

Year: 2017

Character: Lemon soft color. Perfumes combining fresh citrus, pear, banana and apricot, and mouth cool and fresh, with good structure and balance. Finish with freshness and fruity accents.



410. „Malagouzia“ (white) 0,75 l Bottle 13 % **21,00 €**

Varieties: Malagouzia 100 %

Region: Florina (Macedonia)

Year: 2017

Character: The pale yellow wines which are given by Malagouzia have intense aromatic content that refers to white flesh fruits such as peach, fresh aromatic herbs, green pepper and citrus, while some notes of muscat stand out.



ROSÉ WINE

411. „Amethystos“ (rosé) 0,75 l Bottle 13 % **23,00 €**

Varieties: Cabernet Sauvignon, Merlot

Year: 2016

Character: Rosy bright color, exuberant, fresh aromas of strawberry, caramel, vanilla and forest fruits. Mouth with sharp, refreshing acidity and aftertaste of a very good length, with fruity scents.



Allergens: Contain sulfites

THE HISTORY OF DELPHI



Among the ancient Greeks, Delphi was considered the naval center in the world.

The is highlighted by the so-called „omphalos“, symbolically carved in ancient stone.
It can still be admired today in the museum.

Delphi got its importance by the famous sanctuary of Apollo, the god of wisdom, in which the famous oracles were spoken by the priests. During the announcement, they sat on a tripod over a chasm from which vapors out contended that aroused their ecstasy.

Well known is the request of the legendary king of the Lydians rich Croesus, who wanted the wage war against the Persians. The answers was „if he did so, he would destroy a great kingdom.“

He did so and destroyed his own great empire.

We hope you enjoy your stay and visit us again.

Your Family Kouroudis