

WELCOME AT THE

KALYPSO

# STARTERS

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## COLD STARTERS

Tzatsiki – Greek yoghurt & cucumber with garlic <sup>3/6/g/m</sup>	4,40
Taramas – Smoked cod's roe beaten with lemon & olive oil <sup>6/a/d</sup>	4,80
Salad of couscous <sup>a</sup>	4,80
Tirokafteri – Cream of feta cheese <sup>6/g</sup>	5,20
Smoked salad of egg plant <sup>3/6/m</sup>	5,80
Salad of pulse (garbanzo, wheat, beans) <sup>a</sup>	6,40
Dolmadakia – homemade wine leaves stuffed with rice, raisins and pignolias <sup>2/k</sup>	6,40
Feta cheese und marinated olives <sup>6/g</sup>	6,80
Mixed cold starters <sup>2/3/6/a/d/g/k/m</sup>	10,90

## WARM STARTERS

Fawa – pease pudding <sup>2/4</sup>	4,60
Grilled Halumi cheese <sup>3/g/v/k/m</sup>	7,80
Chips of zucchini with yoghurt dip <sup>a/g</sup>	7,80
Red bell pepper stuffed with feta cheese <sup>2/g</sup>	7,80
Zucchini pancake with yoghurt caraway dip <sup>a/c/g</sup>	7,80
Grilled grawiera cheese <sup>3/g/k/m</sup>	7,80
Grilled fresh octopus <sup>3/k/m/o</sup>	13,80
Mixed cold & hot starters per 2 persons <sup>2/3/4/a/d/g/h/m</sup>	22,90
Mixed cold & hot starters per 4 persons <sup>2/3/4/a/d/g/h/m</sup>	38,80
Pita bread with / without garlic <sup>3/g/m</sup>	2,10

## SALADS

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Chorta – Blanched hawkbit	5,80
Rocket salad <sup>2/3/g/k/m</sup>	5,80
Beetroot salad with Manuri cheese, Chili and honey <sup>2/3/g/m</sup>	6,90
Mixed greek salad <sup>6/g</sup>	small 5,50 big 8,50

## HOMEMADE

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Briam - mixed cooked vegetables and baked potatoes with feta cheese and salad <sup>2/3/g/k/m</sup>	11,80
Mousaka with salad <sup>2/a/c/g</sup>	13,80

# CHARCOAL BARBECUE

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## MEAT DISHES

Gyros – Typical greek style pork, grilled on a skewer	9,80
Souvlaki – Small cubes of tender pork grilled on a skewer	9,80
Chicken with oregano-lemon marinade	10,80
Bifteki – Mince meat balls, stuffed with cheese <sup>c/g</sup>	11,90
Gyros and grilled baby squid <sup>d/k</sup>	14,80
Souvlaki and grilled baby squid <sup>d/k</sup>	14,80
Paros plate – Mixed grilled meat – Gyros, souvlaki and 2 bifteki <sup>c/g/k</sup>	14,80
Lamb chops	22,80
Kalypso plate – with Gyros, Bifteki, Souvlaki, Lamb chop – per 1 person <sup>c/g/k</sup>	16,80
Kalypso plate – Mixed grilled meat – per 2 persons <sup>c/g/k</sup>	33,40
All meat dishes are served with tzatziki, tomatoes and onions	

## FISH DISHES

Baby squid, grilled <sup>d</sup>	14,20
Gilthead seabream, grilled <sup>d</sup>	16,80
King prawns with aioli <sup>3/m/c/b</sup>	21,80

## TRIMMINGS

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French fries, homemade	3,90
Boiled potatoes <sup>g</sup>	3,90
Chip potatoes <sup>g</sup>	3,90
Small salad <sup>3/k/m</sup>	3,90
Small briam <sup>2</sup>	3,90
Leaf spinach <sup>g</sup>	3,90
Green beans <sup>g</sup>	3,90
Celery puree <sup>i/g</sup>	3,90

## DESSERT

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Greek yogurt with walnuts and honey <sup>g/h</sup>	4,20
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### Additives:

1 = with caffeine · 2 = with coloring agents · 3 = with sweeteners · 4 = with taurine · 5 = with quinine · 6 = with antioxidant · 7 = with sweetener Aspartam, contains a source of phenylalanine · 8 = with flavour enhancer · 9 = with sulphur dioxide · 10 = with black coloring · 11 = with phosphate · 12 = with milk protein · 13 = waxed · 14 = with nitrite brine salt · 15 = with tartrazine (can influence activity and concentration of your children)

### Allergens:

a = Grains containing gluten · b = Crustaceans · c = Egg · d = Fish · e = Peanuts · f = Soy · g = Milk or lactose · h = Edible nuts · i = Celery · k = Mustard · l = Sesame · m = Sulphites · n = Lupines · o = Molluscs

# BOTTLED WINE

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## GREECE

### WHITE

	0,75 ltr.
2017 Papagiannakos – Retsina – Attika	19,50
2017 Papagiannakos – Savatiano – Attika	26,50
2017 Papagiannakos – Malagouzia – Attiki	29,50
2017 Tselepos – Moschofilero – Mantinia	30,50
2016 Pieria Eratini – “Evches” – Assyrtiko/Malagousia/Chardonnay	34,50
2018 Gerowassiliou – “Fume” – Sauvignon blanc – Epanomi	38,50
2018 Alpha Estate – Sauvignon blanc – Florina	38,50
2018 Sigalas – Assyrtiko – Santorini	41,50
2018 Biblia Chora – „Ovilos” – Assyrtiko/Semillon – Kavala	43,50
2016 Sigalas – “Kavalieros” – Assyrtiko – Santorini	59,00

### ROSÉ

	0,75 ltr.
2017 Kir Yanni – “Akakies” – Xinomavro – Florina	27,50
2017 Biblia Chora – Syrah – Kavala	33,50

### RED

	0,75 ltr.
2014 Nemea Monolythos – Agiorgitiko	26,50
2016 Tselepos – Cabernet Sauvignon/Merlot – Tegea	29,50
2017 Pieria Eratini – “Evches” – Cabernet/Syrah/Xinomavro	34,50
2017 Driopi – Agiorgitiko – Nemea	38,50
2015 Kir Yianni – “Diaporos” – Xinomavro/Syrah – Naoussa	49,00
2008 Kokkalis – Syrah – West Peloppones	55,00
2014 Kokkalis – “Trilogia” – Cabernet Sauvignon – West Peloppones	65,00

## GERMANY / AUSTRIA

### WHITE

	0,75 ltr.
2018 Grüner Veltliner – Heinz & Friends – Domäne Wachau	28,50
2018 Riesling – Dreissigacker – Rheinhessen	31,50
2018 Weissburgunder – Klumpp – Baden	31,50
2018 Sauvignon Blanc – Walter Glatzer – Carnutum Österreich	34,50

# BOTTLED WINE

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## ITALY

### WHITE

	0,75 ltr.
2018 Chardonnay - Tormaresca - Apulien	27,50
2018 Falanghina - Feudi di san Gregorio - Kampanien	30,50
2018 Greco di Tufo - Feudi di San Gregorio - Kampanien	31,50
2018 Lugana Limne DOC - Tenuta Rovaglia - Lombardei	32,50
2018 Terlaner Classico DOC - W. / S.B. / C. - Cantina Terlan - Südtirol	38,50
2018 Vermentino Bolgheri - Guado al Tasso - Toskana	38,50
2017 Quarz - Sauvignon Blanc - Cantina Terlan - Südtirol	89,00

### RED

	0,75 ltr.
2018 Barbera d'Asti Fiulot - Prunotto - Piemont	31,50
2017 Primitivo Neprica - Tormaresca - Apulien	33,50
2017 Ginepraia Rosso - Uccelliera - Toskana	35,50
2016 Marchese Antinori - Chianti Clasicco Riserva - Toskana	59,00
2012 Brunello di Montalcino DOCG - IL Poggione Italien	79,00
2014 Barolo Monfalletto DOCG - Cordero di Montezemolo - Piemont	89,00

# WINE BY THE GLASS

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### WHITE

	0,2 ltr.	0,5 ltr.
House wine Bianco di Gustoza	4,80	10,80
Retsina Malamatina	4,80	10,80
Spritzer	3,80	8,50

### RED

	0,2 ltr.	0,5 ltr.
House wine Savatianno - Pappagianakos	4,80	10,80

# APERITIFS

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Ouzo 4 cl.	3,80
Ouzo Plomari 0,2 ltr.	13,50
Martini Bianco 5 cl.	4,50
Campari Soda <sup>2</sup> - Orange	5,50
Averna - Ramazotti 4 cl.	4,50
Glass of Prosecco 0,1 ltr.	3,70

# BEER<sup>a</sup>

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Draught lager, Löwenbräu „Urtyp“ vom Fass 0,4 ltr.	3,70
Shandy <sup>3</sup> 0,4 ltr.	3,70
Bottled lager alcohol free, Beck's 0,33 ltr.	3,70
Beck's 0,33 ltr.	3,70
Draught wheatbeer, Franziskaner 0,5 ltr.	4,30
Brown wheatbeer, Franziskaner 0,5 ltr.	4,30
Wheatbeer light, Franziskaner 0,5 ltr.	4,30

# SPIRITS

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Stolichnaya Vodka 2 cl	3,20
Grappa - Sambuca 2 cl	3,20
Tequilla - weiss / braun <sup>2</sup> 2 cl	3,20
Fernet Branca 2 cl	3,20

# CHAMPAGNE AND PROSECCO

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Prosecco Spumante DOC Live Brune „S“ 0,75 ltr.	27,50
Moet & Chandon Brut 0,75 ltr.	95,00
Ruinart Brut Rosé 0,75 ltr.	119,00
Moet & Chandon Magnum 1,5 ltr.	195,00

*More champagnes on request*

# SOFT DRINKS

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Teinacher mineral water with gas 0,25 / 0,75 ltr.	2,80 / 6,20
Teinacher mineral water no gas 0,25 / 0,75 ltr.	2,80 / 6,20
Lemonade 0,4 ltr.	2,80
Mezzo Mix <sup>1/3/6</sup> 0,4 ltr.	3,80
Sprite <sup>3</sup> 0,2 ltr.	2,80
Fanta <sup>6</sup> 0,2 ltr.	2,80
Coca Cola <sup>1/2/6</sup> / Light <sup>3</sup> / Zero <sup>7</sup> 0,2 ltr.	3,20
Schweppes <sup>5</sup> Bitter Lemon / Tonic Water / Ginger Ale 0,2 ltr.	3,20
Red Bull <sup>1/2/4</sup> / Sugarfree / Red / Blue / Silver 0,25 ltr.	3,80

# FRUIT JUICES AND SPRITZER

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Vaihinger Apple juice 0,2 ltr.	2,70
Vaihinger Orange juice 0,2 ltr.	2,70
Vaihinger Grapefruit juice 0,2 ltr.	2,70
Vaihinger Passion fruit juice 0,2 ltr.	2,70
Vaihinger Cherry juice 0,2 ltr.	2,70
Apple juice with mineral water 0,4 ltr.	4,10
Orange juice with mineral water 0,4 ltr.	4,10
Grapefruit juice with mineral water 0,4 ltr.	4,10
Cherry juice with mineral water 0,4 ltr.	4,10
Passion fruit with mineral water 0,4 ltr.	4,10

# HOT DRINKS

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Greek coffee	2,80
Cup of coffee	2,80
Espresso single	2,10
Espresso double	3,10
Cappuccino	2,80
Tea	2,90

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