WELCOME AT

THE

KALYPSO

# **STARTERS**

#### **COLD STARTERS**

Marinated olives*		5,20
Tzatziki*	Greek yoghourt & cucumber with garlic	5,80
Salad of couscous*		5,80
Fawa*	pease pudding	5,80
Taramas*	smoked cod's roe beaten with lemon & olive oil	6,30
Tirokafteri*	cream of feta cheese	6,80
Smoked salad of eggplant*		6,80
Salad of pulse*	garbanzo, wheat, beans	6,80
Feta*	cheese and marinated olives*	9,80
Mixed cold starters*		16,80

#### WARM STARTERS

Haloumi* – grilled Halumi cheese	8,80
Red bell pepper stuffed wih feta cheese*	9,30
Zucchini pancake with Tzatziki* or yoghurt-mint dip*	9,80
Eggplant-Zucchini Chips with Tzatziki*	10,80
Feta in pastry with honey, sesame and chia seeds*	10,90
Pan of fried Scampi in Tomato-Feta-Sauce with roasted garlic bread*	18,80
Squid grilled with Fawa and caramelised onions*	18,90
Hot starters*	18,90
Mixed cold & hot starters per 2 persons*	35,80
Pita bread with / without garlic*	2,80

## SALADS

Chorta	blanched hawkbit	7,80
Beetroot salad*	with Manuri cheese, Chili and honey	8,20
Mixed greek salad*		small 8,80 / big 12,80

### HOMEMADE

Briam*	mixed cooked vegetables and baked potatoes with	
	feta cheese and salad	14,80
Mousaka*	eggplant, zucchini, potatoes and minced meat with	
	béchamel and cheese au gratin, served with salad	16,80

<sup>\*</sup> marked dishes contain allergens. Please refer to the allergen list!

# LAVA STONE BARBECUE

#### MEAT DISHES

Giros	homemade greek style pork, grilled on a skewer	11,80
Souvlaki	small cubes of tender pork grilled on a skewer	12,80
Chicken	with oregano-lemon marinade	13,80
Bifteki*	minced meat balls, stuffed with cheese	14,80
Gyros	and grilled baby squid*	16,80
Melina Plate	mixed grilled meat – Gyros, souvlaki and 2 bifteki*	17,80
Kalypso Plate*	with Giros, Bifteki, Souvlaki, Lamb chop	19,80
Lamb chops from the crown		28,80
All meat dishes are served with Tzatziki* and onions		

#### **FISH DISHES**

Baby squid, grilled*	17,80
Gilthead seabream, grilled*	19,80
King prawns with aioli*	28,80
All fish dishes are served with dandelion salad	

## TRIMMINGS

Small salad*	5,20
Chip potatoes*	5,20
Small Briam*	5,20
Leaf spinach*	5,20
French fries, homemade	6,40

# DESERT

Greek yogurt with walnuts and honey\*

5,30

# BOTTLED WINE

### GREECE

WHITE	0,75 <b>l</b> tr.
Papagiannakos – Savatiano – Attika	26,50
Lazaridis – Chardonnay – Drama	29.50
Tselepos – Moschofilero – Mantinia	30,50
Gerowassiliou – Malagouzia – Epanomi	39,50
Gerowassiliou – "Fume" – Sauvignon blanc – Epanomi	48,50
Sigalas – Assyrtiko – Santorini	61,00
Sigalas – "Kavalieros" – Assyrtiko – Santorini	119,00
ROSÉ	0,75 <b>l</b> tr.
Driopi – Agiorgitiko – Nemea	29,50
Biblia Chora – Syrah – Kavala	34,50
Chateau D`Esclans – Whispering Angel – France	48,50

RED	0,75 ltr.
Nemea Monolythos – Agiorgitiko	26,50
Pieria Eratini – "Evches" – Cabernet – Syrah – Xinomavro	34,50
Lazaridis "Amethystos"- Cabernet – Merlot – Agiorgitiko Drama	36,50
Lazaridis "Chateau Julia" – Merlot – Drama	39,00
La Tour Melas – Cyrus One – Cabernet Franc – Merlot – Achinos – Centr	ral Greece 46,50
Kolindrino – Nackter König – Syrah – Pieria Eratini – Pieria	69,00
La Tour Melas – Cabernet Franc – Merlot – Achinos	189,00

#### GERMANY / AUSTRIA

WHITE	0,75 <b>I</b> tr.
Grüner Veltliner – Heinz & Friends – Domäne Wachau	29,50
Sauvignon Blanc – Walter Glatzer – Carnutum Österreich	32,50
Weissburgunder – Klumpp – Baden	34,50
Riesling – Dreissigacker – Rheinhessen	36,50

# BOTTLED WINE

#### ITALY

WHITE	0,75 <b>I</b> tr.
Chardonnay – Tormaresca – Apulien	27,50
Greco di Tufo – Feudi di San Gregorio –Kampanien	31,50
Lugana Limne DOC – Tenuta Roveglia – Lombardei	36,50
Terlaner Classico DOC – W. / S.B. / C. – Cantina Terlan – Südtirol	41,50
Vermentino Bolgheri – Guado al Tasso – Toskana	42,50
Quarz – Sauvignon Blanc – Cantina Terlan – Südtirol	119,00

RED	0,75 ltr.
Primitivo Neprica – Tormaresca – Apulien	30,50
Barbera d'Asti Fiulot – Prunotto – Piemont	33,50
Ginepraia Rosso – Ucceliera – Toskana	35,50
Brunello di Montalcino DOCG – IL Poggione Italien	89,00
Marchese Antinori – Chianti Classico Riserva – Toskana	95,00
Barolo Monfalletto DOCG – Cordero di Montezemolo – Piemont	119,00

# WINE BY THE GLASS

WHITE	0,2 <b>I</b> tr.	0,5 <b>I</b> tr.
Retsina Malamatina	5,40	12,80
House Wine Bianco di Gustoza	5,80	13,80
Spritzer white	4,80	10,80
Spritzer rosé	5,40	12,80
RED	0,2 <b>I</b> tr.	0,5 <b>I</b> tr.
Zafeirakis – Cabernet-Merlot	5,80	13,80

## CHAMPAGNE AND PROSECCO

Prosecco Spumante DOC Live Brune "S" 0,75 ltr.	30,50
Moet & Chandon Brut 0,75 ltr.	99,00
Moet & Chandon Ice 0,75 ltr.	135,00
Ruinart Blanc de Blanc 0,75 ltr.	149,00
Ruinart Brut Rosé 0,75 ltr.	159,00
Ruinart Brut Rosé Magnum 1,5 ltr.	339,00
Larger bottles and other varieties on request	

### **APERITIFS**

Hugo – Prosecco, elder, water, limette, mint	7,80
Aperol Spritz <sup>1</sup> – Prosecco, Aperol, water, orange	7,80
Otto's Tonic <sup>1</sup> – Athens Vermouth, Tonic, orange	7,80

### SOFT DRINKS

Teinacher Gourmet mineral water medium / natural	0,25 / 0,75 <b>l</b> tr.	3,50 / 7,60
Lemon lemonade	0,4 <b>I</b> tr.	3,50
Sprite <sup>3</sup> , Fanta <sup>6</sup> , Coca Cola <sup>1/2/6</sup> / Zero <sup>7</sup>	0,2 <b>I</b> tr.	3,80
Schweppes <sup>5</sup> Tonic Water / Ginger Ale	0,2 <b>I</b> tr.	3,80
Mezzo Mix <sup>1/3/6</sup>	0,4 <b>I</b> tr.	4,20
Red Bull <sup>1/2/4</sup>	0,25 <b>I</b> tr.	4,50

### FRUIT JUICES AND SPRITZERS

Juices (Vaihinger) 0,2 ltr.			
Apple juice natural, Currant, Passion fruit, Sour Cherry		3,50	
All Spritzers	0,4 <b>I</b> tr.	4,50	
BEER			
ON DRAUGHT			
Draught lagerª – Löwenbräu "Urtyp"	0,4 ltr.	4,30	
Shandy <sup>3</sup> °	0,4 ltr.	4,30	
Draught wheatbeer ° Franziskaner	0,5 ltr.	4,90	
BOTTLED			
Beck's <sup>6 a</sup> – Pils or Blue (alcohol free)	0,33 <b>I</b> tr.	4,30	
Wheatbeer °, Franziskaner dark / light / alcohol free	0,5 <b>I</b> tr.	4,90	

 Additives:
 1 = containing caffeine · 2 = containing colorant · 3 = containing sweetener · 4 = containing taurine · 5 = containing quinine · 6 = containing antioxidant · 7 = containing sweetener aspartame, contains. Phenylalanine source · 8 = with flavor enhancers

 Allergenes:
 a = containing gluten

All prices in Euro including VAT

# SPIRITS

Frangelico	2c	3,40
Tequilla – white / brown²	2cl	3,40
Averna / Ramazotti / Jägermeister	4c	6,80
VODKA		
Stolichnaya Vodka	4c	6,80
Belvedere	4c	8,80
GIN		
Gordon's	4c	6,80
Hendrick's	4c	8,80
Mataroa Greek Gin	4c	8,80
WHISKY		- /
Suntori Hibiki	2c	7,50
Macallan 12 years	2cl	7,80
The Yamazaki	2cl	12,00
Johnnie Walker Red Label	4cl	6,80
Chivas	4cl	8,80
Jack Daniel's	4cl	8,80
COGNAC		0,00
Metaxa	4c	6,80
Hennessey	4cl	8,80
OUZO	40	0,00
Plomari	2c	2,70
Plomari auf Eis	2ci 4cl	2,70 5,60
Plomari		
	0,2	14,00
Babatzim	0,2	14,00
Barbayanny	0,2	14,00
TSIPOURO		
Idoniko	0,2	14,00

# HOT DRINKS

Greek coffee - Mokka	2,80
Cup of coffee	2,80
Espresso single	2,50
Espresso double	3,50
Cappuccino	3,50

 Additives:
 1 = containing caffeine · 2 = containing colorant · 3 = containing sweetener · 4 = containing taurine · 5 = containing quinine · 6 = containing antioxidant · 7 = containing sweetener aspartame, contains. Phenylalanine source · 8 = with flavor enhancers

 Allergenes:
 a = containing gluten

## ALLERGEN LIST

# STARTERS

#### **COLD STARTERS**

marinated olives	6 / 10
Tzatsiki	9/12/g/m
Salad of couscous	α
Taramas	6 / a / d
Tirokafteri	6 / g
Smoked salad of eggplant	3 / 6 / m
Salad of pulse	α
Dolmadakia – stuffed homemade wine leaves	3 / 6 / 9 / 12 /a / g / h / m
Feta cheese and marinated olives	6 / 10 / g
Mixed cold starters	3 / 6 / 9 / 12 / a / d / g / h / k / m

#### WARM STARTERS

Fawa – pease pudding		a / h
Haloumi – grilled Halumi cheese		3/9/g/i/k/m
Red bell pepper stuffed wih feta cheese		3/6/9/g/k/m
Zucchini pancake with Tzatsiki or yoghurt	-mint dip	9 / 12 / a / c / g / k / m
Feta in pastry with honey, sesame and ch	ia seeds	3 / g / k / m
Pan of fried Scampi in Tomato-Feta-Sauce	e with roasted garlic bread	b / g
Squid grilled with Fawa and caramelised	onions	a / h / o
Warm starters	2/3/4/9/12/	a/c/d/g/h/k/m/o
Mixed cold & hot starters per 2 persons	2/3/4/6/9/12/	a/c/d/g/h/k/m/o
Pita bread with / without garlic		3 / 9/ a / m

### SALADS

Beetroot salad with Manuri cheese, Chili and honey	2 /3 / 9 / g / m
Rocket salad with grilled zucchini	2/3/g/k/m
Mixed greek salad	9 / g / k / m

### HOMEMADE

Briam	2 /3 / g
Mousaka	2 /3 / 12 / a / g

### ALLERGEN LIST

### CHARCOAL BARBECUE

#### MEAT DISHES

Bifteki	6 / 12 / g
Gyros and grilled baby squid	9/12/g/k/m
Souvlaki	d / k
Paros Plate	9/12/g/k/m
Kalypso Plate	9 / 12 / g / k / m

#### **FISH DISHES**

Baby squid, grilled	0
Gilthead seabream, grilled	d
King prawns with aioli	3 / 9/ c / b / m

### TRIMMINGS

Chip potatoes	g
Small salad	3 / k / m
Small Briam	2 /3 / g
Leaf spinach	g
Green beans	g
Celery puree	i / g
French fries, homemade	g

#### DESERT

g/h

#### Additives:

1 = containing caffeine - 2 = with colorant - 3 = with sweetener - 4 = containing taurine - 5 = containing quinine - 6 = with antioxidant - 7 = with sweetener aspartame, contains phenylalanine source. Phenylalanine source - 8 = with flavor enhancers - 9 = with sulfur dioxide - 10 = with colorant - 11 = with phosphate - 12 = with milk protein - 13 = waxed - 14 = with nitrite curing salt - 15 = tartrazine (may affect children's activity and attention).

#### Allergens:

a = cereals containing gluten - b = crustaceans and products thereof - c = eggs and egg products - d = fish and fish products - e = peanutsand peanut products - f = soybeans and soybean products - g = milk and milk products - h = nuts and nut products (almonds, h = nuts and nut products (almonds, hazelnuts, cashew nuts, walnuts, pecans, Brazil nuts, pistachios, macadamia and Queensland nuts) - i = celery and celery products - k = mustard and mustard products - l = sesame seeds and sesame products -

m = sulfur dioxide and sulphites - n = lupins and lupin products - o = mollusks and mollusk products

# WE THANK YOU FOR YOUR VISIT AT

THE

KALYPSO