

WELCOME AT
THE
MELINA MERKOURI

STARTERS

COLD STARTERS

Tzatsiki – Greek yoghurt & cucumber with garlic ^{3/6/g/m}	4,40
Taramas – Smoked cod's roe beaten with lemon & olive oil ^{6/a/d}	4,50
Melitzanosalata – Smoked salad of egg plant ^{3/6/m}	5,10
Tirokafteri – Cream of feta cheese ^{6/g}	5,20
Salad of Couscous ^a	4,20
Fawa – pease pudding with onions and capers ^{2/4}	4,60
Dolmadakia – wine leaves stuffed with rice, with Tzatsiki ^{2/3/6/g/k/m}	5,20
Salad of black-eyed pea ⁿ	5,70
Feta cheese und marinated olives ^{6/g}	6,80
Four Dips (Taramas, Melitzanosalata, Tirokafteri, Tzatsiki) ^{3/6/a/d/g/h/m} with pita bread	7,80

WARM STARTERS

Zucchini pancake with yoghurt caraway dip ^{a/c/g}	7,80
Eggplant-chips with Tzatsiki-dip ^{3/6/g/m}	6,90
Red bell pepper stuffed with feta cheese ^{2/g}	7,50
Grilled mastelo from chios with fig jam ^{3/g}	8,90
Grilled octopus ^{3/16/k/m/o}	12,80
Chickpea croquettes with yoghurt caraway dip ^{a/g/l}	6,90
Mixed hot starters per 1 person ^{2/3/4/a/d/g/h/m/o}	13,90
Mixed cold & hot starters per 2 persons ^{2/3/4/a/d/g/h//o}	21,90
Mixed cold & hot starters per 4 persons ^{2/3/4/a/d/g/h/m/o}	37,60
Pita bread with / without garlic ^{3/g/m}	2,10

SALADS

Chorta – Blanched hawkbit	4,80
Beetroot salad with apple, yoghurt and walnuts ^{2/3/g/m}	6,90
Mixed greek salad ^{6/g}	8,40

HOMEMADE

Briam - mixed cooked vegetables and baked potatoes with feta cheese „au gratin“ and salad ^{2/3/g/k/m}	10,80
Mousaka – Eggplant, zucchini, potatoes and minced meat baked with bechamel and cheese, with salad ^{2/a/c/g}	12,90

BARBECUE

MEAT DISHES

Giros – 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	9,80
Bifteki – Mince meat balls, stuffed with feta cheese ^{c/g}	10,90
Giros or Souvlaki with grilled baby squid ^{d/k}	11,90
“Paros Plate“ with Giros, two small Bifteki, Souvlaki	per person 13,70
“Melina Plate“ with Giros, Bifteki, Souvlaki, lamb chop ^{c/g/k}	per person 15,40
Lamb chops	19,80

All meat dishes are served with tsatziki, tomatoes and onions

SEAFOOD

Baby squid, grilled ^{16/d}	12,90
King prawns with aioli ^{3/16/m/c/b}	19,80

TRIMMINGS

French fries, homemade	3,70
Boiled potatoes ⁹	3,70
Small salad ^{3/k/m}	3,70
Small briam ²	3,70
Leaf spinach ⁹	3,70
Celery puree ^{i/g}	3,70
Mixed vegetables with boiled potatoes	5,90

DESERT

Greek yogurt with walnuts and honey ^{g/h}	3,90
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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) / 16 = deep frozen*

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

GREECE

WHITE	0,75 LTR
2016 Papagiannakos – Retsina – Attika	19,50
2016 Papagiannakos – Savatiano – Attika	26,50
2016 Papagiannakos – Malagouzia – Attika	28,50
2016 Tselepos – Moschofilero – Mantinia	30,50
2016 Pieria Eratini – "Evches" – Assyrtiko/Chardonnay	34,50
2016 Alpha Estate – Sauvignon Blanc – Florina	36,50
2016 Gerowassiliou "Fume" – Sauvignon blanc – Epanomi	38,50
2015 Sigalas – Assyrtiko – Santorini	39,50
2015 Biblia Chora – "Ovilos" – Assyrtiko/Semillon – Kavala	39,50
2015 Sigalas "Kavalieros" – Assyrtiko – Santorini	59,00

ROSÉ	0,75 LTR
2016 Kir Yanni – "Akakies" – Xinomavro – Florina	27,50
2016 Biblia Chora – Syrah – Kavala	33,50

RED	0,75 LTR
2014 Nemea Monolythos – Agiorgitiko	26,50
2014 Tselepos – Cabernet S./Merlot – Tegea	29,50
2014 Pieria Eratini – "Evches" – Cabernet S./Syrah/Xinomavro	34,50
2013 Driopi – Agiorgitiko – Nemea	38,50
2014 Kir Yianni – "Diaporos" – Syrah/Xinomavro	49,00
2014 Kokkalis – Syrah – West Pelopones	55,00
2013 Kokkalis – "Trilogia" – Cabernet Sauvignon	65,00

GERMANY AND AUSTRIA

WHITE	0,75 LTR
2016 Grüner Veltliner – Ludwig Güntschl – Österreich	28,50
2016 Riesling ObA – Dreissigacker – Rheinhessen	29,50
2016 Weißburgunder – Weingut Hauck – Rheinhessen	29,50
2016 Grauburgunder ObA – Klumpp – Baden	33,50

BOTTLED WINE

ITALY AND FRANCE

WHITE	0,75 LTR
2016 Chardonnay DOC – Palazzo del Principe – Venetien	27,50
2016 Critone Bianco IGT – Librandi – Kalabrien	29,50
2016 Falanghina – Feudi di san Gregorio – Kampanien	30,50
2016 Lugana Maragona DOC – Lombardei	32,50
2016 Terlaner Classico DOC – Cantina Terlan – Südtirol	33,50
2016 Sancerre – Bernard Reverdy – Loire	37,50
2016 Vermenthino Bolgheri – Guado al Tasso – Toskana	39,50
2016 Sauvignon Winkl – S.B – Cantina Terlan – Südtirol	44,50

ITALY AND SPAIN

RED	0,75 LTR
2014 Barbera d’Asti Fiuolot – Prunotto – Piemont	28,50
2015 Rosso Verso – Casa Vinicola – Apulien	31,50
2015 Primitivo di Manduria DOC – Apulien	33,50
2012 Baron de Ley Riserva – Tempranillo – Rioja	34,50
2013 Marchese Antinori Chianto Clasicco Riserva – Toskana	59,00
2014 Brunello di Montalcino DOCG – Il Poggione – Toskana	79,00
2013 Barolo Monfaletto DOCG – Piemont	89,00

WINE BY THE GLASS

WHITE	0,2 LTR.	0,5 LTR.
House wine Bianco di Gustoza ⁹	4,80	10,80
Retsina Malamatina ⁹	4,80	10,80
Spritzer ⁹	3,80	8,50
RED	0,2 LTR.	0,5 LTR.
House wine Tetramythos ⁹	4,80	10,80

APERITIFS

Ouzo on ice 4 cl.	3,80
Ouzo Plomari 0,2 ltr.	12,00
Glas of Prosecco 0,1 ltr.	3,70
Martini Bianco 5 cl.	4,50
Hugo 0,2 ltr.	5,80
Sprizz ² 0,2 ltr.	5,80

BEER ^a

Draught lager, Löwenbräu „Urtyp“ 0,4 ltr.	3,70
Draught wheatbeer, Franziskaner 0,5 ltr.	3,90
Brown wheatbeer, Franziskaner 0,5 ltr.	3,90
Wheatbeer light, Franziskaner 0,5 ltr.	3,90
Draught wheatbeer, Franziskaner, alcohol free 0,5 ltr.	3,90
Franziskaner lager unfiltered 0,5 ltr.	3,90
Beck's draught pilsener 0,33 ltr	3,70
Bottled lager alcohol free, Beck's 0,33 ltr.	3,70
Shandy ³ 0,4 ltr.	3,70
Russ 0,5 ltr	3,90

SPIRITS

42 Below Vodka 2 cl	3,20
Bacardi Blanca Rum 2 cl	3,20
Bombay Sapphire Gin 2 cl	3,20
Tequilla – white / brown 2 cl	3,20
Fernet Branca 2 cl	3,00
Averna – Ramazotti 2 cl	3,00
Grappa – Sambuca 2 cl	3,00

CHAMPAGNER AND PROSECCO

Prosecco Spumante 0,75 l	27,50
Moet & Chandon Brut 0,75 l	89,00
Ruinart Brut Rose 0,75 l	99,00
Moet Chandon Brut Magnum 1,5 l	185,00

More champagnes on request

SOFT DRINKS

Surgiva mineral water with gas 0,75 ltr.	5,80
Surgiva mineral water no gas 0,75 ltr.	5,80
Lemonade, Libella ³ 0,4 ltr.	2,80
Cola-Orange-Mix, Bluna ^{1/3/6} 0,4 ltr.	3,80
Orange lemonade, Bluna ⁶ 0,2 ltr.	3,20
Afri Cola ^{1/2/6} / Afri Cola sugarfree ⁷ 0,2 ltr.	3,20
Schweppes ⁵ Bitter Lemon / Tonic Water / Ginger Ale ⁵ 0,2 ltr.	3,20
Red Bull ^{1/2/4} / Sugarfree 0,25 ltr.	3,80

FRUIT JUICES AND SPRITZER

Apple juice 0,2 ltr.	2,70
Orange juice 0,2 ltr.	2,90
Grapefruit juice 0,2 ltr.	2,90
Passion fruit juice 0,2 ltr.	2,90
Rhubarb juice 0,2 ltr.	2,90
Cherry juice 0,2 ltr.	2,90
Apple juice with mineral water 0,4 ltr.	3,70
Orange juice with mineral water 0,4 ltr.	3,90
Grapefruit juice with mineral water 0,4 ltr.	3,90
Passion fruit with mineral water 0,4 ltr.	3,90
Rhubarb juice with mineral water 0,4 ltr.	3,90
Cherry juice with mineral water 0,4 ltr.	3,90

HOT DRINKS

Greek coffee	2,50
Cup of coffee	2,80
Espresso single	1,90
Espresso double	2,80
Cappuccino ^g	2,80

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