



Dear guest,

Welcome in our restaurant "Mediterranos" .

As you would guess from our name, we would like to present to you a Mediterranean cuisine. Not just from one country but from the whole South Europe region.

We are just using fresh ingredients with high quality and therefore we regularly check back with our suppliers.

We traveled far and we worked with a couple of different Chefs to improve our menu card for you.

We now think you are in the right mood to enjoy reading our menu card and enjoy your stay at our restaurant

Sincerely,

Yours,

Evangelos Papadopoulos and team

Non- Alcoholic Beverages

<i>Mineral water</i>	<i>0,25l</i>	<i>2,70 €</i>
<i>-sparkling, medium or still</i>	<i>0,75l</i>	<i>5,50 €</i>
<i>Tonic Waters</i>	<i>0,25l</i>	<i>2,90 €</i>
<i>Bitter Lemon 4</i>	<i>0,25l</i>	<i>2,90 €</i>
<i>Ginger Ale 8</i>	<i>0,25l</i>	<i>2,90 €</i>
<i>Coke 2,8,9</i>	<i>0,33l</i>	<i>3,60 €</i>
<i>Sprite</i>	<i>0,33l</i>	<i>3,60 €</i>
<i>Fanta 2,4</i>	<i>0,33l</i>	<i>3,60 €</i>
<i>Lemonade and cola 2,4,8,9</i>	<i>0,2l</i>	<i>2,90 €</i>
<i>Raspberry-soda 2,3,8</i>	<i>0,33l</i>	<i>3,20€</i>

Juices

<i>Orange-Juice</i>	<i>0,2l</i>	<i>2,50 €</i>
<i>Cherry-Juice</i>	<i>0,2l</i>	<i>2,50 €</i>
<i>Banana-Juice</i>	<i>0,2l</i>	<i>2,50 €</i>
<i>Apple-Juice</i>	<i>0,2l</i>	<i>2,50 €</i>
<i>Mango-Juice</i>	<i>0,2l</i>	<i>2,50 €</i>
<i>Tomato-Juice</i>	<i>0,2l</i>	<i>2,50 €</i>

If you'd like your juices sparkly, please just tell us...

Draught beer

<i>Landskron</i>	<i>Pilsner a</i>	<i>0,3l</i>	<i>3,20 €</i>
		<i>0,4l</i>	<i>4,00 €</i>
		<i>0,5l</i>	<i>4,80 €</i>
<i>Sudost</i>	<i>Lager</i>	<i>0,4l</i>	<i>4,00 €</i>

Bottled beer

<i>Landskron</i>	<i>Pupen-Schultzes (dark)</i>	<i>0,5l</i>	<i>3,90 €</i>
<i>Landskron</i>	<i>Wheat-beer</i>	<i>0,5l</i>	<i>4,00 €</i>
<i>Landskron</i>	<i>Bernstein</i>	<i>0,5l</i>	<i>3,90 €</i>
<i>Köstritzer</i>	<i>dark</i>	<i>0,5l</i>	<i>3,90 €</i>
<i>Mythos</i>	<i>Greek beer</i>	<i>0,33l</i>	<i>3,20 €</i>
<i>San Miguel</i>	<i>Spanish beer</i>	<i>0,33l</i>	<i>3,20 €</i>
<i>Wheat-beer</i>	<i>alcohol-free</i>	<i>0,5l</i>	<i>4,20 €</i>
<i>Erdinger</i>	<i>wheat beer</i>	<i>0,5l</i>	<i>4,20 €</i>
<i>Erdinger</i>	<i>wheat beer dark</i>	<i>0,5l</i>	<i>4,20 €</i>
<i>Becks-Pils</i>	<i>alcohol-free</i>	<i>0,33l</i>	<i>3,20 €</i>

Beer- refreshers

<i>Radler</i>	<i>Beer with Sprite a, 2, 8, 9</i>	<i>each 0,3l</i>	<i>3,20 €</i>
		<i>0,4l</i>	<i>4,00 €</i>
<i>Diesel</i>	<i>Beer with Coke a, 2, 8, 9</i>	<i>0,5l</i>	<i>4,80 €</i>

Open wines

Imiglykos 10

Red or White

0,25 l

sweet

5,50 €

Makedonikos 10

Red or White

0,25 l

semi-dry

5,50 €

Anthos 10

Red or White

0,25 l

dry

5,50 €

Naoussa 10

Red

0,25 l

dry

6,00 €

Retsina 10

White or Rosé

0,25 l

exuded resin wine

6,00 €

Samos Liqour-wine 10

White

0,25 l

sweet

6,00 €

Mavrodaphne Liqour-wine 10

Red

0,25 l

sweet

6,00 €

Rosé dry

0,25 l

5,50 €

Sparkly Whitewine

0,25 l

5,00 €

Sparkling wines & Aperitifs

Rothkäppchen 10

White

0,75 l

dry

14,80 €

Piccolo 10

White

0,2 l

dry

4,80 €

Martini

5 cl

3,00 €

Aperol Spritz

0,25 l

6,50 €

Aperitivo Rosato

0,25l

6,50 €

Liquors

<i>Absolut Wodka</i>		<i>4 cl</i>	<i>4,60 €</i>
<i>Nordhäuser Doppelkorn</i>		<i>4 cl</i>	<i>4,00 €</i>
<i>Ouzo</i>		<i>4 cl</i>	<i>4,00 €</i>
<i>Tequila Jose Cuervo Especial</i>		<i>4 cl</i>	<i>5,40 €</i>
<i>Metaxa 5 Sterne</i>		<i>2 cl</i>	<i>3,40 €</i>
<i>Metaxa 7 Sterne</i>		<i>2 cl</i>	<i>4,00 €</i>
<i>Metaxa Grande Fine</i>		<i>2 cl</i>	<i>5,40 €</i>
<i>Metaxa Private Redserie</i>		<i>2 cl</i>	<i>6,50 €</i>
<i>Dimpel</i>	<i>Scotch</i>	<i>2 cl</i>	<i>3,30 €</i>
<i>Jack Daniels</i>	<i>Bourbon</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Glen Grant</i>	<i>Scotch Single Malt</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Jameson</i>	<i>Irish Whiskey</i>	<i>2 cl</i>	<i>2,90 €</i>
<i>Baileys</i>	<i>Irish Cream</i>	<i>4 cl</i>	<i>4,20 €</i>
<i>Malteser Aquavit</i>		<i>2 cl</i>	<i>2,30 €</i>
<i>Jägermeister</i>		<i>4 cl</i>	<i>4,20 €</i>
<i>Ramazotti</i>		<i>4 cl</i>	<i>4,00 €</i>
<i>Böckelbart</i>		<i>4 cl</i>	<i>4,40 €</i>
<i>Underberg</i>		<i>2 cl</i>	<i>2,00 €</i>



Long drinks

<i>Gin Tonic</i>	6,50 €
<i>Bacardi Cola</i>	6,50 €
<i>Campari orange</i>	6,50 €

Digestifs

<i>Methaxis Chardonnay</i>	3,00 €
<i>Ouzo Idoniko</i>	2,80 €
<i>Tsipouro Firnavou</i>	2,80 €

Warm Beverages

<i>Hot lemon drink</i>	2,50 €
<i>Cup of Tea -different types</i>	2,50 €
<i>Cup of Coffee</i>	2,40 €
<i>Cup of Cappuccino</i>	2,60 €
<i>Cap of Latte</i>	3,20 €
<i>Mulled wine</i>	3,50 €
<i>Grog</i>	3,90 €

Lunch table

until 2 pm

- | | | |
|-----------|--|---------------|
| 90 | <i>Gyro-Plate a, g, j</i>
<i>with tzatziki, rice and salad</i> | 8,50 € |
| 91 | <i>Little Souvlaki a, g, j</i>
<i>little meat skewer with tzatziki, rice and salad</i> | 8,50 € |
| 92 | <i>Little Souzuki a, e, g</i>
<i>little meatballs with tzatziki, rice and salad</i> | 8,50 € |
| 93 | <i>Grilled Steak a, g, j</i>
<i>little steak of pork with tzatziki, rice and salad</i> | 8,50 € |
| 94 | <i>Little Carne á la Madrilená a, e</i>
<i>goulash of beef with onions, bell pepper and mushrooms in tomato-sauce with tagliatelle</i> | 9,00 € |
| 95 | <i>Little grilled Catfish a, g, j</i>
<i>with rice or potatoes, vegetables and salad</i> | 8,50 € |
| 96 | <i>Little Greek salad</i>
<i>with tomatoes, cucumber, bell pepper, onions, olives, chilies and feta-cheese</i> | 6,80 € |

Cold Entrees

- | | | |
|-----------|--|---------------|
| 01 | <i>Aioli a, e, g, j</i>
<i>homemade garlic-mayonnaise</i> | 4,00 € |
| 02 | <i>Tzatziki g</i>
<i>homemade yoghurt-dish with garlic and cucumber</i> | 4,20 € |
| 03 | <i>Chtipiti</i>
<i>homemade mashed, spicy sheep's cheese</i> | 5,20 € |
| 04 | <i>Tarama a</i>
<i>delicious fish-roe-salad</i> | 4,30 € |
| 05 | <i>Feta</i>
<i>original Greek sheep's cheese</i> | 5,80 € |
| 07 | <i>Elies kai Piperies 1</i>
<i>olives and chilies</i> | 4,70 € |
| 09 | <i>Jamon Serrano Iberico con Rucola 5</i>
<i>Spanish Serrano-ham with rocket salad</i> | 6,90 € |

Warm Entrees

- | | | |
|------------|---|---------------|
| 14 | <i>Saganaki a</i>
<i>crumbed sheep's cheese</i> | 6,30 € |
| 15 | <i>Mpougiournti 1, a</i>
<i>feta cheese out of the pan with tomatoes, chilies, bell pepper, onions and garlic</i> | 6,80 € |
| 16 | <i>Skordopsomo</i>
<i>roasted tomato-garlic-bread</i> | 4,80 € |
| 17 | <i>Gavros tiganitos a</i>
<i>fried anchovies</i> | 5,50 € |
| 18 | <i>Kalamarakia tiganita</i>
<i>fried calamari</i> | 6,20 € |
| 19 | <i>Kolokithakia tiganita</i>
<i>baked zucchini with fresh garlic</i> | 5,20 € |
| 125 | <i>Grilled Halloumi-cheese €</i> | 7,50 € |

Warm Entrees

20	<i>Melitzana psiti</i> <i>baked eggplant á la „Mediterranean-style“</i>	7,20 €
21	<i>Championes al ajillo</i> <i>mushrooms with garlic</i>	5,20 €
23	<i>Dátiles con bocorn 1, 4</i> <i>dates filled with almonds surrounded by crispy bacon</i>	5,90 €
24	<i>Chorizos borachos</i> <i>“drunken” sausage</i>	5,90 €
25	<i>Empanaditas de atun a</i> <i>filled dumplings with tuna</i>	5,30 €
26	<i>Tiropitakia a</i> <i>filled dumplings with feta cheese</i>	5,30 €
27	<i>Dolmadakia</i> <i>filled wine-leaves</i>	5,20 €
28	<i>Muslitos de cangrejo a, g</i> <i>baked crab</i>	5,50 €
29	<i>Patatas con Queso</i> <i>Potatoes filled with cheese</i>	5,50 €
30	<i>Grilled chilies 1</i> <i>with garlic</i>	5,50 €
31	<i>Entrees-dish „Mediterranean“</i> <i>cold and warm entrees</i>	14,00 € <i>per person</i>



Soups

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|-----------|--|---------------|
| 33 | <i>Revithosoupa</i>
<i>homemade chickpea-soup</i> | 4,50 € |
| 34 | <i>Crema de Tomate</i> §
<i>tomato-soup</i> | 4,50 € |
| 35 | <i>Fasollada</i>
<i>original homemade beans-soup</i> | 4,50 € |

Salads

- | | | |
|-----------|--|----------------|
| 36 | <i>Original Greek Farmers-salad</i> 1
<i>with tomatoes, cucumbers, bell peppers, onions, olives, chilies and feta cheese</i> | 10,40 € |
| 37 | <i>Mixed Salad</i> 3
<i>with fried sea-food</i> | 13,80 € |
| 39 | <i>Salada me Kotopoulo</i> 3
<i>mixed salad with chicken-breast-filets</i> | 11,50 € |

Seafood

- 40** *Campas á la planca a, j*
grilled shrimp with rice and salad **18,90 €**
- 41** *Mixed seafood-platter a, j*
with grilled shrimp, calamari and mussels with rice and salad **19,40 €**
- 42** *Gambas al ajillo a, j*
shrimp with garlic in olive-oil with bread and salad **17,90 €**
- 43** *Midia Saganaki*
mussels with garlic in tomato-sauce **10,90€**
- 44** *Midia Psita a, e, g, j*
grilled mussels with aioli and tzatziki **10,90€**
- 45** *Midia ston Atmo a*
steamed mussels in white-wine with bread **10,90€**

Fish Dishes

- 50** *Salmon á la Plancha a, j* **17,40 €**
grilled salmon-filet with rice or potatoes, vegetables and salad
- 53** *Zander parilla filete a, e, g, j, 2* **18,40 €**
grilled zander-filet with spinach and Sauce Hollandaise gratinated with rice or potatoes, vegetables and salad
- 54** *Grilled catfish-filet a, j* **14,90 €**
with rice or potatoes, vegetables and salad
- 58** *Zander especial del jefe de cocina a, j* **19,30 €**
Zander – Chefs special - with shrimp, mussels, crabs with rice or potatoes and salad
- Mixed Fish-platter –a lá Chef a, j*
with rice or potatoes, vegetables and salad
- 59** *for 1 Person* **25,50 €**
- 60** *for 2 People* **51,00 €**
- 61** *Grilled Calamari-Rings a, j* **17,40 €**
with rice or potatoes, vegetables and salad
- 122** *Octopus „Mediterranos“-style* **24,00 €**
grilled with salad
- 123** *Grilled Calamari j* **19,90 €**
filled with vegetables with „Mediterranos“ salad

Grilled Dishes

- | | | |
|----|---|---------|
| 70 | <i>Gyro-from kebab a, g, j
with rice, potatoes, tzatziki and salad</i> | 15,20 € |
| 71 | <i>Gyro Spezial a, g, j, 1, 2, 7
with „Metaxa“-Sauce and baked with cheese, tzatziki, rice, potatoes and salad</i> | 16,70 € |
| 72 | <i>Gyro with Pita-Bread g, j
with tzatziki and salad</i> | 15,30 € |
| 73 | <i>Souvlaki -two meat skewers a, g, j
with rice, potatoes, tzatziki and salad</i> | 16,20 € |
| 74 | <i>Bifteki -hamburger a, e, g, j
filled with feta cheese with rice, potatoes, tzatziki and salad</i> | 16,30 € |
| 75 | <i>Souzukakia –meatballs a, e, g, j
with rice, potatoes, tzatziki and salad</i> | 15,30 € |
| 76 | <i>Chirino Fileto – grilled pork-filet a, g, j
with garlic butter, rice, potatoes, tzatziki and salad</i> | 17,90 € |
| 77 | <i>Chirino Fileto „Mediterranos-Style“ a, g, j, 1
grilled pork-filet filled with feta cheese, tomatoes, bell pepper, onions, chilies and olives with rice, potatoes, tzatziki and salad</i> | 19,90 € |
| 78 | <i>Paidakia Arnisia a, g
grilled lamb-chops with green beans, rice, potatoes, tzatziki and salad</i> | 19,90 € |
| 79 | <i>Pork steak with garlic butter a, j
rice, potatoes, tzatziki and salad</i> | 16,20 € |
| 81 | <i>Kotopoulo Psito j
grilled chicken-breast á la Chef with potatoes and salad</i> | 16,40 € |
| 82 | <i>Sikoto Psito -grilled liver from the beef a, g, j
with roasted onions with rice, potatoes, tzatziki and salad</i> | 16,40 € |
| 83 | <i>Chicken-breast with Broccoli a, e, g, j, 2
Sauce Hollandaise and cheese baked with tzatziki and salad</i> | 16,40 € |

- 84 *Grill-platter a, g, j* 22,00 €
souvlaki, lamb-chops, liver, gyro with rice, potatoes, tzatziki and salad
- 85 *„Mediterranos“-dish for 2 people a, g* 44,00 €
gyro, 2 lamb-chops, 2 souvlaki and liver with rice, potatoes, tzatziki and farmer's salad
- 124 *chicken-breast g, j* 17,90 €
with Halloumi-cheese with „Mediterranos“-salad

Out of the oven

- 87 *Knuckle of lamb a, j* 17,00 €
with side-dish of your choice, bread and salad
- 104 *Kokkinisto a, g, j, 2* 18,80 €
beef out of the oven baked with cheese and rice-noodles and salad

Pasta

- 100 *Garidomakaronada a, e* 15,80 €
fried shrimps in tomato-sauce with tagliatelle
- 102 *Pechuga de Pollo con Macarrones a, e* 16,40 €
chicken-breast with onions, bell peppers and mushrooms in tomato-sauce with tagliatelle
- 103 *Carne á la Madrilená a, e* 18,40 €
goulash from the beef with onions, bell peppers and mushrooms in tomato-sauce with tagliatelle

Dessert

- Greek Yoghurt g, k* 4,00 €
with honey and walnuts
- Crème Brûlée e, g* 4,00 €

Allergens

- A** *gluten cereals*
(wheat, spelt, khorasan-wheat, rye, barley, oat)
- B** *crabs, seafood and shellfishes*
- C** *eggs*
- D** *fishes*
- E** *peanuts*
- F** *soybeans*
- G** *milk (lactose)*
- H** *edible nuts*
(almonds, pistachios, hazel-, wal-, kasachur-, pecan-, para-, macadamia- or queenlandnuts)
- I** *celery*
- J** *mustard*
- K** *sesame-seeds*
- L** *sulphur dioxides and sulphites*
- M** *lupines*
- N** *molluscs*

Food additives

- 1** *preservatives*
- 2** *dyestuffs*
- 3** *saccharin*
- 4** *antioxidant*
- 5** *nitrite-pickling salt*
- 6** *stabilizers*
- 7** *flavor enhancer*
- 8** *aroma*
- 9** *caffeine*
- 10** *sulfite*