



# A RESTAURANT ATHENE

WELCOME  
ΚΑΛΩΣ ΗΛΘΑΤΕ

**Dear friends and guests,**

we have been living in Frankenberg since 1996,  
and we are the historic "Schillergarten" - which has been a  
gastronomic experience of the town for over  
100 years gastronomic experience of the town - with life.

Our traditional Greek dishes with a Mediterranean flair are  
prepared according to grandmother's recipes easy to digest and  
freshly prepared for you. We only use high quality products and  
ingredients, exquisite olive oil and excellent spices.

In addition to Greek classics, we place great emphasis on the composition  
of our dishes, we place great emphasis on being able to  
offer something for every taste.

"Kali Orexi - Bon Appetit!  
wishes

**family Kapatselis**  
and the entire Athene team



 **LUNCH CARD**   
Tuesday - Friday - 11.30 a.m. - 2.30 p.m.

|                                                                                                                           |       |
|---------------------------------------------------------------------------------------------------------------------------|-------|
| 301. GYROS                                                                                                                | 10.50 |
| traditional pork from the spit, tzatziki, rice and salad                                                                  |       |
| 304. GYROS-SPAGHETTI                                                                                                      | 10.50 |
| with metaxa sauce and gratinated with cheese <sup>d,g,i</sup>                                                             |       |
| 309. GYROS-KRITHARAKI                                                                                                     | 10.50 |
| Rice noodles in metaxa sauce <sup>d,g,i</sup> baked with cheese                                                           |       |
| 312. GYROS-HORIATIKI                                                                                                      | 10.50 |
| Gyros on Greek salad, tzatziki                                                                                            |       |
| 322. OMELETA                                                                                                              | 10.90 |
| Gyros omelette <sup>a,d</sup> with fresh herbs, salad                                                                     |       |
| 302. STEKAKIA                                                                                                             | 10.90 |
| Grilled pork salmon on metaxa sauce <sup>d,g,i</sup> Rice and salads                                                      |       |
| 324. SOUVLAKI                                                                                                             | 10.90 |
| Meat kebabs in metaxa sauce <sup>d,g,i</sup> , rice and salad                                                             |       |
| 303. PENELOPE                                                                                                             | 12.90 |
| Minced meat stuffed with cheese <sup>d</sup> , served with fried egg <sup>a</sup> , rice and salad                        |       |
| 305. KOTOPOULO                                                                                                            | 13.50 |
| Chicken fillet on Dijon sauce <sup>d,i</sup> , rice and salad <sup>5</sup>                                                |       |
| 307. HIRINI-FILETO                                                                                                        | 13.50 |
| juicy pork fillet grilled on metaxa sauce <sup>d,g,i</sup> , rice and salad                                               |       |
| 308. MOUSAKA                                                                                                              | 10.90 |
| Aubergine and potato minced meat casserole with béchamel cream <sup>d,i</sup> , rice and salad                            |       |
| 310. SIKOTI-KRASATO                                                                                                       | 12.90 |
| Beef liver with caramelised onion in wine sauce, rice and salad                                                           |       |
| 325. BRIAMI                                                                                                               | 10.90 |
| Ratatouille - Fresh vegetables from the oven with feta cheese <sup>d</sup> on tomatoes with fresh herbs, rice             |       |
| 317. PSARI-PIATO                                                                                                          | 13.90 |
| Scampi, calamari and mussels <sup>n</sup> mottled <sup>i</sup> in the pan, herb sauce <sup>a,i,l,6</sup> , rice and salad |       |
| 320. SPAGHETTI-KIMA                                                                                                       | 8.90  |
| homemade minced meat on spaghetti <sup>i</sup> in tomato sauce, served with salad                                         |       |

## ✂ ✂ APRITIFIS ✂ ✂

|                      |       |      |     |      |
|----------------------|-------|------|-----|------|
| APEROL               | 0,3l  |      |     | 7.20 |
| ROSSATTO             | 0,3l  |      |     | 7.20 |
| HUGO                 | 0,3l  |      |     | 7.20 |
| OUZO-FEIGE           | 2cl   |      |     | 3.90 |
| RAMAZOTTO            | 2cl   | 3.00 | 4cl | 5.90 |
| GLASS SPARKLING WINE | 1,5dl |      |     | 5.50 |

## ✂ ✂ SOUPS ✂ ✂

### 2. TOMATOSOUPA

Freshly prepared tomato soup with thyme, basil and fine feta cheese<sup>d</sup>



6.50

## ✂ ✂ MEZEDES - STARTERS COLD / WARM ✂ ✂

### 3. PITA

Greek pita bread

3.00

### 4. MOUSSE TRILOGIE

Tzatziki<sup>d</sup>, Taramas<sup>b</sup>, sheep's cheese mousse<sup>d</sup>

7.90

### 5. TZATZIKI

Greek yoghurt with finely grated cucumber, garlic and fresh herbs

5.90

### 7. GRILL PEPERONI

with garlic-balsamic-olive-oil-vinaigrette

6.90

### 8. KOLOKITHAKIA

Breaded<sup>i</sup> courgettes on tzatziki

8.50

### 9. MELITZANES

Breaded<sup>i</sup> Aubergines on tzatziki

8.50

### 10. SKORDOPSOMO

Grilled garlic bread with fresh herbs

6.20



### 11. PIPERIA-FLORINIS

Stuffed peppers with feta cheese<sup>d</sup> in a fine tomato sauce

10.50

### 13. JEMISTA-MANITARIA

Finely stuffed fresh mushrooms<sup>g</sup> with mushroom cream<sup>d,4</sup> gratinated with cheese

10.50

### 14. DOLMADAKIA

Homemade vine leaves filled with minced meat and rice in a fine sauce<sup>i</sup>

7.90

### 15. KEFTEDAKIA

Meatballs<sup>i</sup> on tomato sauce, with feta cheese<sup>d</sup>

7.90

### 16. KRIA PIKILIA

Variation of cold starters<sup>d,b,5</sup>

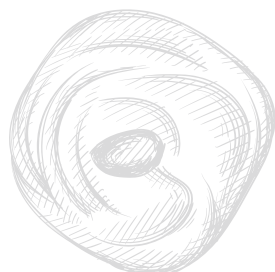
15.50

### 17. ZESTI PIKILIA

Combination of warm starters<sup>i</sup> courgettes, aubergines, saganaki - keftedaki - dolmadaki - musaka

17.50

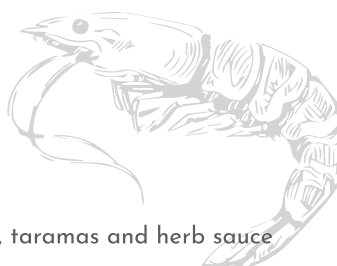
## X X X CHEESE X X X



|                                                                      |       |
|----------------------------------------------------------------------|-------|
| 28. FETA LADORIGANI                                                  | 7.90  |
| Marinated feta on tomatoes and oregano olive oil                     |       |
| 29. HALUMI                                                           | 10.50 |
| Grilled Cypriot cheese on tomato with balsamic olive oil vinaigrette |       |
| 30. TIROKAFTERI                                                      | 7.90  |
| Cheese mousse with paprika chillia                                   |       |
| 31. ZESTO TIRI                                                       | 8.90  |
| creamy cheese, gratinated with tomatoes and garlic                   |       |
| 32. SAGANAKI                                                         | 8.90  |
| creamy cheese, lightly breaded and crispy fried                      |       |

## X X X MEZEDES - FISH STARTERS X X X

|                                                                                                       |       |
|-------------------------------------------------------------------------------------------------------|-------|
| 20. OKTAPODI from GRILL                                                                               | 23.90 |
| Magnum octopus <sup>n</sup> grilled in balsamic olive oil with seasonal salad                         |       |
| 22. TARAMA                                                                                            | 6.90  |
| Greek caviar cream <sup>b</sup>                                                                       |       |
| 23. KALAMARAKIA                                                                                       | 10.50 |
| Breaded <sup>i</sup> calamares <sup>n</sup> fried, served with herb-garlic cream <sup>a,l</sup>       |       |
| 24. MIDIA                                                                                             | 8.90  |
| crispy mussel meat <sup>n</sup> mottled <sup>i</sup> , herb-garlic cream <sup>a,l</sup>               |       |
| 25. GARIDES                                                                                           | 13.50 |
| 3 scampi <sup>n</sup> mottled <sup>i</sup> fried in pan, herb-garlic cream <sup>a,l</sup>             |       |
| 52. THALASSINO                                                                                        | 17.90 |
| Fine starter platter: scampi, calamari and mussels breaded <sup>i</sup> salad, taramas and herb sauce |       |



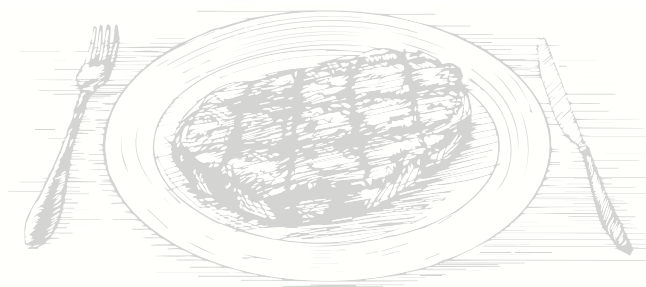
## X X X SALADS X X X

|                                                                                                                                          |       |
|------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 45. TOMATO-SALATA                                                                                                                        | 7.50  |
| Fresh tomatoes with onion and olive oil                                                                                                  |       |
| 35. HORIATIKI                                                                                                                            | 11.90 |
| Greek farmer's salad with tomatoes, cucumber, onion, peppers, olives, feta cheese <sup>d</sup>                                           |       |
| 36. GYROS-SALATA                                                                                                                         | 14.90 |
| Crispy gyros with traditional Greek salad                                                                                                |       |
| 37. SALATA KOTOPOULO                                                                                                                     | 15.90 |
| Grilled chicken fillet, with crisp seasonal salad on fine balsamic olive oil emulsion                                                    |       |
| 38. SOLOMO SALATA                                                                                                                        | 15.90 |
| Grilled fresh salmon fillet skewers <sup>b</sup> on seasonal salad, cherry tomatoes on cashews <sup>k</sup> - balsamic emulsion          |       |
| 39. HALOUMISA                                                                                                                            | 14.90 |
| Trilogy - grilled Cypriot cheese <sup>d</sup> , seasonal salad, ratatouille on cashew <sup>k</sup> - balsamic olive oil emulsion         |       |
| 40. MIDIA SALATA                                                                                                                         | 14.50 |
| Crispy breaded <sup>i</sup> mussel meat <sup>n</sup> with seasonal salad and herb sauce <sup>a,l</sup> on balsamic olive oil vinaigrette |       |



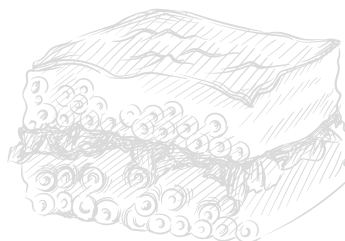
## XX KREATIKA - MEAT SPECIALITIES FROM THE GRILL XX

|                                                                                                                                  |       |
|----------------------------------------------------------------------------------------------------------------------------------|-------|
| 67. GYROS                                                                                                                        | 15.90 |
| Homemade pork from the spit, with rice, fries and tzatziki                                                                       |       |
| 69. SOUVLAKI                                                                                                                     | 15.90 |
| Tender meat skewers on gyros, rice, fries, tzatziki                                                                              |       |
| 70. SOUTZUKI                                                                                                                     | 15.50 |
| homemade minced meat cakes, rice, fries, tzatziki                                                                                |       |
| 71. BIFTEKI                                                                                                                      | 17.90 |
| Minced steak filled with feta-pepper dipd , rice, fries, tzatziki                                                                |       |
| 72. STEKAKI                                                                                                                      | 16.90 |
| Pork salmon on gyros, rice, fries, tzatziki                                                                                      |       |
| 73. FILETO-KOTOPOULO                                                                                                             | 18.50 |
| Champignon sauce <sup>d,g</sup> on chicken breast fillet, rice, fries                                                            |       |
| 74. PSARONEFRI                                                                                                                   | 19.50 |
| Pork tenderloin with fine metaxa sauce <sup>a,d</sup> , rice, fries                                                              |       |
| 75. FILETO-JEMISTO                                                                                                               | 23.50 |
| fresh pork fillet with ham-cheese <sup>d</sup> - filling in metaxa sauce <sup>a,d</sup> with rice, fries                         |       |
| 77. HIRINO-SOUVLAKI                                                                                                              | 20.90 |
| Pork salmon rolls filled with feta cheese <sup>d</sup> , with fresh vegetables in mushroom sauce <sup>d,g</sup> with rice, fries |       |
| 81. THESSALONIKI-Plate                                                                                                           | 24.50 |
| Pan-fried scampi <sup>n</sup> , grilled lamb chops, tarama <sup>b</sup> with rice, fries, herb-garlic sauce <sup>6,a,l</sup>     |       |
| 82. GYROS-KALAMARI                                                                                                               | 17.90 |
| crispy gyros, calamares <sup>n</sup> , tzatziki, rice, fries                                                                     |       |
| 83. SIKOTI                                                                                                                       | 15.90 |
| fresh beef liver, tzatziki, rice, fries                                                                                          |       |
| 86. OUZO-Plate                                                                                                                   | 18.50 |
| Soutzuki and souvlaki on gyros, tzatziki, rice, fries                                                                            |       |
| 87. HERMES-Plate                                                                                                                 | 18.50 |
| Beef liver, souvlaki, pork salmon on gyros,, tzatziki, rice, fries                                                               |       |
| 88. ARTHEMIS-Plate                                                                                                               | 19.50 |
| Lamb cutlet, souvlaki, soutzukii on gyros, tzatziki, rice, fries                                                                 |       |
| 89. RETSINA-Plate                                                                                                                | 18.90 |
| Chicken breast fillet, liver, souvlaki on gyros, tzatziki, rice, fries                                                           |       |
| 91. ATHENE-Plate                                                                                                                 | 22.50 |
| Lamb chops, pork loin, souvlaki, soutzuki, gyros, tzatziki, rice, fries                                                          |       |
| 93. METEORA-Plate                                                                                                                | 19.90 |
| Pork tenderloin, souvlaki on gyros, with fine metaxa sauce, tzatziki, rice, fries                                                |       |



## ❖ GIOUVEZI - GRATINATED SPECIALITIES ❖

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| 106. GYROS-SPAGHETTI                                                                    | 16.50 |
| with metaxa sauce and gratinated with cheese <sup>d,g,i</sup>                           |       |
| 107. GYROS-METAXA                                                                       | 17.50 |
| Gyros gratinated in metaxa sauce <sup>d,g</sup>                                         |       |
| 108. GYROS-KRITHARAKI                                                                   | 16.50 |
| Rice noodles in metaxa sauce <sup>d,g,i</sup> , baked with cheese                       |       |
| 109./110. GYROS-KASERI-TIRI                                                             | 17.90 |
| Gyros in fine homemade Athena sauce <sup>4,d,i</sup> , gratinated with cheese/feta      |       |
| 112./113. STEKAKI-KASERI-TIRI                                                           | 18.50 |
| Pork loin in Athena sauce <sup>4,d,i</sup> , gratinated with cheese/feta                |       |
| 114./115. SOUTZUKI-KASERI-TIRI                                                          | 17.90 |
| Juicy minced meat cakes in Athena sauce <sup>4,d,i</sup> , gratinated with cheese/feta  |       |
| 117./118. KOTOPOULO-KASERI-TIRI                                                         | 19.50 |
| Chicken breast fillet gratinated with cheese/feta in fine Athena sauce <sup>4,d,i</sup> |       |



\*\*\* We serve rice and chips with all dishes. \*\*\*

## ❖ PARADOSIAKA - TRADITIONAL GREEK CUISINE ❖

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| 138. MOUSAKA                                                                                                 | 16.50 |
| Aubergine casserole with homemade b chamel cream <sup>d,i</sup>                                              |       |
| 139. MAKARONIA                                                                                               | 14.50 |
| Spaghetti <sup>i</sup> with tomato minced meat sauce and grated cheese <sup>d</sup>                          |       |
| 140. KRITHARAKI                                                                                              | 14.50 |
| Kritharaki <sup>i</sup> on tomato mince sauce, with cheese <sup>d</sup>                                      |       |
| 141. KOTZI-MAKARONIA                                                                                         | 18.90 |
| Lamb shank in vegetable laurel lamb jus and spaghetti <sup>i</sup> gratinated with cheese <sup>d</sup>       |       |
| 142. KOTZI-KRITHARAKI                                                                                        | 18.90 |
| Lamb shank in vegetable laurel lamb jus with rice noodles <sup>i</sup> , gratinated with cheese <sup>d</sup> |       |
| 147. ARNI BRIAMI                                                                                             | 19.50 |
| Juicy lamb shank on rosemary potatoes ratatouille and fine basil tomato sauce, feta cheese <sup>d</sup>      |       |
| 131. BEKRI-MEZE                                                                                              | 19.50 |
| Pork tenderloin bites with fresh vegetables in spicy chilli-tomato sauce <sup>d</sup> , rice, chips          |       |



## VEGETARIAN SPECIALITIES



|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| 149. MAKARONIA-TOMATA                                                                                           | 12.90 |
| Spaghetti <sup>i</sup> in delicious homemade tomato sauce, cheese <sup>d</sup>                                  |       |
| 150. KRITHARAKI-TOMATA                                                                                          | 12.90 |
| Rice noodles <sup>i</sup> with homemade tomato sauce, cheese <sup>d</sup>                                       |       |
| 153. HORTOFAGOS                                                                                                 | 16.90 |
| Garlic bread <sup>d</sup> , sautéed fresh vegetables, feta pepper <sup>d</sup> , rosemary potatoes              |       |
| 154. BRIAMI                                                                                                     | 16.50 |
| Homemade ratatouille briami in tomato-basil sauce, served with rosemary potatoes and creamy cheese <sup>d</sup> |       |
| 155. RATATOUILLE                                                                                                | 16.50 |
| Ratatouille with creamy cheese <sup>d</sup> baked on tomatoes, chips and rice                                   |       |



All dishes as SENIOR-PORTION  
minus 2.00 EUR

### Guest information

If you would like to take your uneaten food with you  
no problem ...

Cost for **small package 0.50 ct**  
**large package 1.00 Eur**

**Exchange:** Every wish will be fulfilled!

|                        |      |
|------------------------|------|
| Greek Salat            | 1.50 |
| Potatoes from the oven | 1.50 |
| Briami                 | 2.50 |

## XX BEEF - MOUSKARI-GRILL XX

|                                                                                                                                          |       |
|------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 105. FILETO MOUSKARI                                                                                                                     | 30.90 |
| Fillet of beef on ratatouille, herb butter and rosemary potatoes                                                                         |       |
| 136. FILETO-ATHENE                                                                                                                       | 32.90 |
| Fillet of beef roasted on seasonal vegetables in wine-herb reduction on mushroom-tomato cream sauce <sup>g,d,4</sup> , rosemary potatoes |       |
| 104 FILETAKIA-MAKARONIA                                                                                                                  | 19.90 |
| Beef fillet spaghetti - fresh tomato sauce                                                                                               |       |

## XX LAMB - ARNI-GRILL XX

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| 100. PAIDAKIA                                                         | 22.50 |
| Lamb chops on ratatouille with tzatziki, rice, chips                  |       |
| 102. ARNI-FILETO                                                      | 28.90 |
| Grilled Newzealand lamb fillets on ratatouille, tzatziki, rice, fries |       |

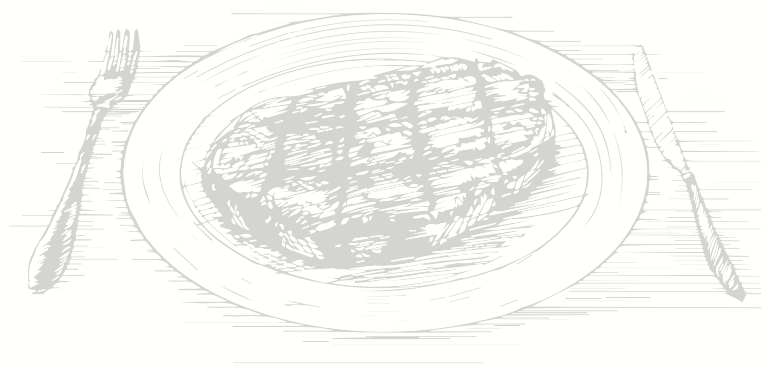
## XX PAN XX

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| 123. FILETO MEME VOTANA                                                                 | 30.90 |
| Lamb fillets roasted in rosemary wine stock with seasonal vegetables, rosemary potatoes |       |
| 127. FILETO-MANITAROSALTZA                                                              | 29.90 |
| Lamb fillets with mushroom cream sauce <sup>d,g</sup> on rosemary potatoes              |       |
| 124. SIKOTI KRASATO                                                                     | 17.50 |
| Beef liver on caramelised onion in wine-lemon sauce                                     |       |
| 125. KOTOPULO-FILETO                                                                    | 19.50 |
| Chicken fillet sautéed with herbs and seasonal vegetables in thyme-wine sauce           |       |

## XX GRILL-PLATES XX

Plates for 2-4 or more persons

|                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| 98. ATHENE 2per                                                                                               | 95.00 |
| Juicy beef fillets, scampi with garlic, herb sauce, lamb fillets, gyros, rosemary potatoes, rice, Greek salad |       |
| 99. OLIMPIA 4per                                                                                              | 99.00 |
| Chicken breast souvlaki, soutzuki, beef liver, gyros tzatziki, rice, fries, Greek salad                       |       |





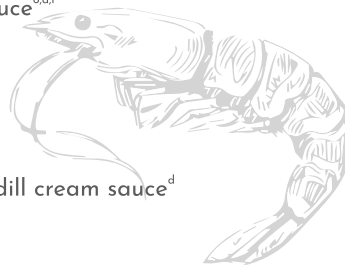
## CHILDREN'S DISHES (Children up to 13 years old)

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| 701. GORMITI                                                                                             | 8.50 |
| Breaded chicken breast breaded <sup>i</sup> , fries <sup>d</sup> , coleslaw and apple puree <sup>5</sup> |      |
| 703. MICKY MAUS                                                                                          | 7.50 |
| Gyros with cabbage salad, fries <sup>d</sup> and apple puree <sup>5</sup>                                |      |
| 705. PIPI LANGSTRUMPF                                                                                    | 7.90 |
| Grilled pork loin, Gyros, fries <sup>d</sup> , cabbage salad and apple puree <sup>5</sup>                |      |
| 706. DONALD DUCK                                                                                         | 6.90 |
| Spaghetti <sup>i</sup> with minced meat and tomato sauce and cheese <sup>d</sup>                         |      |
| 707. ANASTASIA                                                                                           | 6.90 |
| Rice noodles <sup>i</sup> with minced meat and tomato sauce and cheese <sup>d</sup>                      |      |
| Surcharge for children's meals for adults                                                                | 3.00 |



## PSARIA - FISH DISHES

|                                                                                                                                                                                        |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 53. GLOSSES INGWER                                                                                                                                                                     | 19.50 |
| Tongue fillet sautéed with ginger and fresh vegetables, various herbs in Moshato lemon sauce, garlic potatoes                                                                          |       |
| 54. GLOSSES                                                                                                                                                                            | 18.90 |
| Pan-fried <sup>i</sup> Atlantic tongue fillet <sup>b</sup> , crispy fried on tomato rice, fish-herb sauce <sup>6,a,l</sup>                                                             |       |
| 57. GARIDES                                                                                                                                                                            | 23.90 |
| Pan-seared scampi <sup>n</sup> mottled <sup>i</sup> , served with rosemary potatoes, herb sauce <sup>6,a,l</sup>                                                                       |       |
| 58. SCAMPIS-SPAGHETTI                                                                                                                                                                  | 23.90 |
| Fine spaghetti <sup>i</sup> with sautéed scampi <sup>n</sup> in tomato-herb feta sauce <sup>d</sup>                                                                                    |       |
| 59. SOLOMO-SPAGHETTI                                                                                                                                                                   | 23.90 |
| Fresh salmon fillet <sup>b</sup> - seasonal vegetable spaghetti <sup>i</sup> in a fine tomato-dill cream sauce <sup>d</sup>                                                            |       |
| 60. SOLOMOS                                                                                                                                                                            | 21.90 |
| Grilled fresh salmon fillet <sup>b</sup> , rosemary potatoes, fish-herb sauce <sup>6,a,l</sup>                                                                                         |       |
| 61. SOLOMOS-TIGANIA                                                                                                                                                                    | 23.90 |
| Fresh salmon fillet <sup>b</sup> sautéed in lemon dill jus with fresh vegetables, herb cream <sup>6,a,l</sup> and rosemary potatoes                                                    |       |
| 62. KALAMARIA                                                                                                                                                                          | 18.50 |
| Calamari <sup>n</sup> mottled <sup>i</sup> , crispy fried in the pan, tomato rice, fish sauce <sup>6,a,l</sup>                                                                         |       |
| 63. PSAROPIATELA                                                                                                                                                                       | 24.50 |
| A fish variation from the pan: 2 scampi, calamari, mussels <sup>n</sup> , Atlantic tongue fillet <sup>b</sup> mottled <sup>i</sup> , rosemary potatoes and fish sauce <sup>6,a,l</sup> |       |



## Special from the Mediterranean Sea

### QUALITY WINE - open

0.25 l

**Techni Alipias Weis P.G.I. Drama**  
Sauvignon Blanc 80% - Assyritiko 20%

8.50

**Techni Alipias Rose - P.G.I. Drama**  
Syrah 40% - Merlot 15% - Sangiovese 15% -  
Nebbiolo 15% - Cabernet Sauvignon 15%

8.50

**Techni Alipias Rot - P.G.I. Drama**  
Cabernet Sauvignon 70% - Agioritiko 30%

9.50

### QUALITY WINES - WHITE

0.75 l

**Techni Alipias P.G.I. Drama**  
Sauvignon Blanc 80% - Assyritiko 20%

25.00

**Techni Malagousia P.G.I. Macedonia**  
Malagousia 100%

26.00

**Idisma Drios Chardonnay P.G.I. Drama**  
Chardonnay 100%

26.00

**Idisma Drios Assyritiko P.G.I. Drama**  
Assyritiko 100%

26.00

**BIBLIA HORA Pangeo-Dramas**  
Assyritiko 40% - Sauvignon Blanc 60%

37.00

**VIOGNIER Epanomie-Thessaloniki**  
Viognier 100%

49.00

**OVILOS Pangeo-Dramas**  
Assyritiko 50% - Semillon 50%

60.00

### QUALITY WINE - RED

0.75 l

**Grand Reserve Naussa P.G.I. Naussa**  
Xinomavro 100%

24.00

**Techni Alipias P.G.I. Drama**  
Cabernet Sauvignon 70% - Agioritiko 30%

28.00

**Idrisma Drios Merlot P.G.I. Drama**  
Merlot 100%

27.00

**Amethystos Lazaridi P.G.I. Drama**  
Cabernet Sauvignon 70% - Merlot 20%  
Agrorgitiko 10%

49.00

**Oinotria Gi Land P.G.I. Drama**  
Cabernet Sauvignon 90% - Agrorgitiko 10%

65.00

**Touriga Nacional P.G.I. Drama**  
Touriga Nacional 100%

59.00

**Oinotria Gi Land BIO Drama**  
Syrah 90% - Agrorgitiko 10%

120.00





## Special from the Mediterranean Sea



### XIMA KRASI - WHITE WINE

|                                     |        |       |
|-------------------------------------|--------|-------|
| 192. ATHOS dry                      | 0.25 l | 5.80  |
|                                     | 0.50 l | 10.90 |
|                                     | 1.00 l | 21.00 |
| 196. Imiglykos sweet                | 0.25 l | 5.80  |
|                                     | 0.50 l | 10.90 |
|                                     | 1.00 l | 21.00 |
| 204. Makedonikos medium dry         | 0.25 l | 5.80  |
|                                     | 0.50 l | 10.90 |
|                                     | 1.00 l | 21.00 |
| 199. Samos<br>Dessert liqueur wine  | 0.25 l | 7.90  |
|                                     | 0.50 l | 15.50 |
|                                     | 1.00 l | 28.00 |
| 195. Retsina resinated wine         | 0.25 l | 5.80  |
|                                     | 0.50 l | 10.90 |
|                                     | 1.00 l | 21.00 |
| 451. Retsina KECHRIBARI<br>Bottle   | 0.50 l | 11.50 |
| 201. Weinschorle<br>(Wine Spritzer) | 0.25 l | 5.20  |
|                                     | 0.50 l | 9.50  |
|                                     | 1.00 l | 19.50 |

### XIMA KRASI - ROSÉ WINE

|                             |        |       |
|-----------------------------|--------|-------|
| 194. ATHOS dry              | 0.25 l | 5.80  |
|                             | 0.50 l | 10.90 |
|                             | 1.00 l | 21.00 |
| 198. Imiglykos sweet        | 0.25 l | 5.80  |
|                             | 0.50 l | 10.90 |
|                             | 1.00 l | 21.00 |
| 206. Makedonikos medium dry | 0.25 l | 5.80  |
|                             | 0.50 l | 10.90 |
|                             | 1.00 l | 21.00 |

### XIMA KRASI - RED WINE

|                             |        |       |
|-----------------------------|--------|-------|
| 193. ATHOS dry              | 0.25 l | 5.80  |
|                             | 0.50 l | 10.90 |
|                             | 1.00 l | 21.00 |
| 196. Imiglykos sweet        | 0.25 l | 5.80  |
|                             | 0.50 l | 10.90 |
|                             | 1.00 l | 21.00 |
| 205. Makedonikos medium dry | 0.25 l | 5.80  |
|                             | 0.50 l | 10.90 |
|                             | 1.00 l | 21.00 |



### Sparkling wine

|                                                                  |        |       |
|------------------------------------------------------------------|--------|-------|
| 505. House brand<br>sparkling wine<br>dry / medium dry<br>Glass  | 0.15 l | 5.50  |
| 280. House brand<br>sparkling wine<br>dry / medium dry<br>Bottle | 0.75 l | 24.90 |

## Non alcoholic drinks

|                                  |        |      |        |      |
|----------------------------------|--------|------|--------|------|
| 213. coca cola                   | 0.20 l | 2.70 | 0.40 l | 4.70 |
| 175. pepsi <sup>8,1,11</sup>     | 0.20 l | 2.50 | 0.40 l | 4.60 |
| 517. Diet Coke <sup>8,9,11</sup> | 0.20 l | 2.70 | 0.40 l | 4.70 |
| 176. Miranda <sup>1,11</sup>     | 0.20 l | 2.50 | 0.40 l | 4.60 |
| 177. sprite <sup>1,11</sup>      | 0.20 l | 2.50 | 0.40 l | 4.60 |
| 178. spice <sup>8,1,11</sup>     | 0.20 l | 2.50 | 0.40 l | 4.60 |
| 179. bitter lemon <sup>10</sup>  | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 180. tonic water <sup>10</sup>   | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 181. ginger ale <sup>10</sup>    | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 182. mineral water               | 0.20 l | 2.50 | 0.40 l | 4.00 |
| 514. still water                 | 0.20 l | 2.50 | 0.40 l | 4.00 |
| 183. cherry juice                | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 184. grapefruit juice            | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 185. pineapple juice             | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 186. banana juice                | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 188. orange juice                | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 189. apple juice                 | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 509. kiba                        | 0.20 l | 3.00 | 0.40 l | 4.90 |
| 191. apple spritzer              | 0.20 l | 2.90 | 0.40 l | 4.90 |
| 212. cherry spritzer             | 0.20 l | 2.90 | 0.40 l | 4.90 |
| 215. grapefruit spritzer         | 0.20 l | 2.90 | 0.40 l | 4.90 |

|                            |  |  |        |      |
|----------------------------|--|--|--------|------|
| 500. seltzer mineral water |  |  | 0.75 l | 6.90 |
| 506. seltzer water medium  |  |  | 0.75 l | 6.90 |
| 507. seltzer gourmet pure  |  |  | 0.75 l | 6.90 |

### BEER

|                                             |        |      |        |      |
|---------------------------------------------|--------|------|--------|------|
| 202. Mythos                                 | 0.25 l | 3.70 |        | 5.50 |
| 167. Radeberger on tap                      | 0.25 l | 3.10 | 0.40 l | 4.70 |
| 168. Freiberger Schwarzbier on tap          | 0.30 l | 3.50 | 0.50 l | 4.90 |
| 169. Schöfferhofer Hefeweizen vom Fass      | 0.30 l | 3.70 | 0.50 l | 4.90 |
| 170. Schöfferhofer Wheat -crystal-          | 0.30 l |      | 0.50 l | 4.90 |
| 171. Schöfferhofer Wheat -dark-             | 0.30 l |      | 0.50 l | 4.90 |
| 524. Schöfferhofer Hefeweizen -alkoholfrei- | 0.30 l |      | 0.50 l | 4.90 |
| 172. Radler (Beer-Sprite)                   | 0.25 l | 3.50 | 0.40 l | 4.50 |
| 173. Freiberger non-alcoholic               | 0.33 l | 3.50 |        |      |
| 174. Cola Wheat                             |        |      | 0.50 l | 4.90 |
| 203. Banane Wheat                           |        |      | 0.50 l | 5.20 |
| 504. Diesel® (Beer-Cola)                    |        |      | 0.50 l | 4.90 |
| 510. Alcohol-free Radler                    |        |      | 0.50 l | 4.90 |

### WARM DRINKS

|                                        |  |  |  |      |
|----------------------------------------|--|--|--|------|
| 202. Mokka (Greek coffee) <sup>8</sup> |  |  |  | 3.00 |
| 167. cup of coffee <sup>8</sup>        |  |  |  | 2.90 |
| 168. Espresso <sup>8</sup>             |  |  |  | 2.90 |
| 169. Espresso <sup>8</sup> double      |  |  |  | 4.50 |
| 170. Cappuccino <sup>8,3</sup>         |  |  |  | 4.20 |
| 171. White coffee <sup>8,3</sup>       |  |  |  | 4.20 |
| 524. Latte Macchiato <sup>8,3</sup>    |  |  |  | 4.90 |
| 172. Tea (various sorts)               |  |  |  | 3.90 |
| 173. Mulled Wine (Glühwein)            |  |  |  | 5.90 |
| 174. Cocoa (Kakao)                     |  |  |  | 4.00 |





# A RESTAURANT ATHENE

**Dear friends of our Greek hospitality!**

We thank you for your visit and look forward to  
welcoming you again soon.

**All dishes are also available to take away.**

We are happy to accept your EC-CARD,  
but unfortunately no CREDIT cards.

**THANK YOU FOR YOUR UNDERSTANDING.**

## *Information additives*

1- with dye1  
2- with starch  
3- with milk/cream  
4- with flavour enhancer  
5- with preservatives  
6- with sweeteners

7- sulphurised  
8- contains caffeine  
9- contains phenylalanine  
10- contains quinine  
11- with antioxidant

a - eggs  
b - fish  
c - crustaceans  
d - milk  
e - celery  
f - Sesame seeds  
g - Sulphur dioxide and sulphites

h - Peanuts Gluten-containing  
i - cereals  
j - Lupine  
k - Nuts  
l - mustard  
m - Soybeansn - molluscs

