



APPETIZERS	€
TSIPOURO 2cl	3,20
OUZO „PLOMARI” 2cl	2,70
SMALL BEER 0,3l	3,30
3 CENTS ^(1,2) Prosecco, raspberry syrup, soda	6,90
MASTICHA SPRITZ Prosecco, soda, fresh mint, Mastichaliquier lime	6,90
APEROL SPRITZ ⁽¹⁾ Prosecco, soda, Aperol	6,90
HUGO ⁽²⁾ Prosecco, soda, fresh mint, elderberry syrup	6,90
ELDERBERRY JUICE ⁽²⁾ with fresh mint and lime (non-alcoholic)	3,90
LILLET BERRY SPLASH ^(1,2) Prosecco, Lillet Blanc, Raspberry Syrup, Schweppes Russian Wild Berry, Raspberry	6,90
LOAF	
7. PITTA ^(a) with fresh tomatoes, Parmesan slices, garlic and basil	3,30
8. PITTABROT ^(a) Greek flatbread grilled	2,40
9. PITTABROT ^(a) with garlic	2,60
24. GARLIC BREAD ^(a) grilled	3,40
COLD APPETIZERS	
1. ZAZIKI ^(c) yogurt with cucumber and garlic	4,60
2. OLIVES AND PEPPERONI ⁽²⁾ Olive variations of Kalamata, Cretan olives and hot peppers	4,90
3. TARAMOSALATA ^(d) Caviar cream pureed with the finest Cretan olive oil and fresh lemon	5,70
4. AUBERGINE CREAM ^(b,c) Greek style	6,30
5. FETA ^(c) Original Greek feta cheese, garnished with Cretan olive oil, olives and hot peppers	7,90
6. KOPANISTI ^(c) cheese cream with hot peppers and garlic	6,20
10. COLD PLATE (for 1 person, highly recommended)	12,90
410. KALAMARI SALAD with a fine dressing of olive oil from Kalamata and vinaigrette on rocket salad	9,20

ADDITIVES

1) Dyes • 2) Preservative • 3) Antioxidant • 4) Flavor enhancers • 5) sulphurised • 6) blackened
7) phosphate • 8) milk protein • 9) contains caffeine • 10) contains quinine • 11) sweetener
12) contains a source of phenylalanine • 13) waxed • 14) taurine

ALLERGENS

a) Wheat • b) Eggs • c) Milk • d) Fish • e) Mustard • f) Sesame • g) Molluscs

Errors and omissions excepted

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RESTAURANT

WARM STARTERS	€
11. FETA TILICHTI^(c,1) Fried feta cheese in a puff pastry crust, refined with sesame and mountain honey	9,20
12. OCTOPUS FROM GRILL on steamed baby spinach with an olive oil lemon vinaigrette	13,90
13. FETA CHEESE FROM THE OVEN^(c,2) Greek feta cheese finely seasoned with tomatoes, peppers, olives, onions and garlic	8,90
14. ZUCCHINIBALLS^(a,b,c) filled with feta cheese and zaziki	7,80
15. GARIDES-SAGANAKI^(c) Must try! King prawns in tomato sauce topped with garlic and graviera cheese	11,90
16. DOLMADES⁽²⁾ Homemade, stuffed grape leaves with minced meat and rice in lemon sauce	7,20
17. PEPERONI⁽²⁾ Grilled with fresh garlic	5,30
18. SAGANAKI^(a,b,c) Feta cheese lightly breaded and crispy fried with rocket salad	7,50
19. ZUCCHINI^(a,b,c) baked with zaziki	6,10
20. AUBERGINES baked with zaziki	6,50
21. TIROPITAKIA^(c) Puff pastry stuffed with sheep's cheese	6,20
22. PAPRIKA^(c) grilled with cheese and garlic	6,90
23. GIANT BEANS^(c,2) from the oven with feta cheese	5,90
25. WARM PLATE (for 1 person - highly recommended)	12,90
425. HALOUMI (goat's cheese) grilled on rocket salad, pine nuts and balsamic cream	9,20

SOUPS according to Home-style

26. TOMATO CREAM SOUP^(c)	5,90
27. FISH SOUP	5,90
28. VEGETABLE CREAM SOUP	5,90

FOR OUR LITTLE GUESTS

Children's meals are served either with french fries or rice

426. CHILDREN TURKEY CUTLETS	7,60
427. CHILDREN SUFLAKI	7,60
428. CHILDREN GYROS	7,60
429. CHILDREN KALAMARI	8,20
430. CHILDREN BURGER Greek style	9,90



SALADS

	€
29. FARM SALAD ^(c,2) mixed in Greek style	10,20
30. GREEN SALAD of the season	6,40
31. COLESLAW	6,00
32. FITNESS SALAD	
The vitamin bomb for those who pay attention to their figure. Grilled, light Turkey meat and lots of fresh salad of the season with a light house dressing	13,40
33. POSEIDON SALAD	
Crisp fresh salads, tomatoes, cucumbers, peppers, carrots, olives, lettuce, Coleslaw, grilled scampi and squid with fine house dressing	13,90

SIDE DISHES

35. RICE with tomato sauce	3,40
36. BABY-ROASTED POTATOES	4,10
37. POMMES FRITES	3,40
38. OVEN POTATOES	4,20
39. FOIL POTATOES with Zaziki	4,50

VEGETARIAN DISHES

40. STUFFED PAPRIKA served with potatoes, feta cheese and green salad	13,90
41. VEGETARIAN PLATE	
with aubergines, zucchini, tiropitakia (puff pastry quiche with feta cheese), Zucchini ribbons and peppers filled with feta cheese on salad bouquet	13,20
42. KRITHAROTO	
Risotto-style Greek rice noodles with roasted vegetables, Garlic, Parmesan, refined with wine and green salad	13,90
401. instead of green salad - farm salad	2,50

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RESTAURANT

MIXED GRILL PLATE

43. APOLLON PLATE	2 Suzuki, gyros, zaziki, rice and green salad	14,30
44. FINO PLATE	2 Suflaki, gyros, zaziki, rice and green salad	15,90
46. ATHEN PLATE	2 Suzuki, 1 suflaki, gyros, zaziki, rice and green salad	16,20
47. VILLAGE PLATE	1 steak, 1 suflaki, gyros, zaziki, rice and farm salad	15,90
48. MARATHON PLATE		
	2 lamb chops, 1 suflaki, gyros, zaziki, rice and green salad	16,90
49. SPECIAL PLATE	1 lamb fillet, 1 lamb chop, 1 suzuki, 1 suflaki, Gyros, Zaziki, rice and salad	20,90
50. CRETE PLATE	2 liver, gyros, 1 suflaki, zaziki, rice and green salad	14,80
51. FILET PLATE	Chicken breast fillet, pork tenderloin and lamb fillet, served with Pan-cooked vegetables, baby potatoes and green salad	18,90
52. RHODES PLATE	for 2 persons 4 lamb chops, 2 suzuki, 2 suflaki, gyros, rice and peasant salad	43,90

GREEK BARN SPECIALTIES (fresh and self-made)

53. SUZUKI	(Greek flavored) Special meat cakes with salad, rice and zaziki	13,90
54. BIFTEKI	stuffed with feta cheese, rice, zaziki and green salad	15,50
56. SUFLAKI	2 skewers with zaziki, rice and green salad	13,70
57. GYROS	with zaziki, tomato rice and green salad	14,20
58. LIVER	with roasted onions, rice, zaziki and salad	14,90
59. POSEIDON PLATE	1 suflaki, gyros, zaziki, rice and green salad	14,40
62. PIG FILLET MEDALLIONS		
	with Metaxasauce, butter rice and green salad	17,90
401.	instead of green salad - farm salad	2,50



LAMB SPECIALTIES FROM THE GRILL

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Lamb specialties from our experience in preparation

These delicacies deserve your trust. Let yourself be seduced.

70. LAMB COTELLETS

5 pieces and baked potatoes with Zaziki, served with green salad **20,90**

71. LAMB FILLET of metaxa sauce, baby roast potatoes and green salad **25,90**

72. LAMB CUTELETS from the crown, juicy grilled with pan vegetables and baby roast potatoes, served with zaziki and farmhouse salad **26,90**

GRILLED FISH DISHES

with a marinade of olive oil and lemon sauce

73. DORADE ROYAL grilled whole, with butter rice, spinach and salad **21,90**

74. WOLFSBARSCH grilled whole, with butter rice, spinach and salad **21,90**

75. FRESH SALMON STEAK

with olive oil lemon (s), served with baby potatoes, pan vegetables and salad **19,60**

76. SCAMPIS with butter rice, pan vegetables and salad **24,90**

77. WHOLE DISHES served with pan vegetables and salad **24,90**

78. KALAMARIA⁽⁹⁾ with butter rice and salad **17,60**

79. BABY KALAMARI⁽⁹⁾ filled with spinach, feta cheese and garlic, Butter rice and salad **19,90**

80. FISHPLATE FROM THE GRILL

Kalamari, shrimp, octopus and grilled fish fillet on an olive-lemon vinaigrette, served with pan-fried vegetables and salad **29,90**

SEAFOOD AND FISH SPECIALTIES

82. MYKONOS PLATE Kalamaria, gyros, rice, sauce and green salad **16,40**

83. KALAMARIA^(a, 9) with butter rice, sauce and green salad **16,90**

84. SCAMPIS with butter rice, sauce and green salad **19,90**

85. FISH FILLET^(a,b,c) with butter rice, sauce and green salad **16,90**

86. KALAMARIA, FISH FILLET^(a,b,c) with butter rice, sauce and green salad **17,40**

87. FISH PLATE^(a,b,c)

Kalamaria, fish fillet, scampis with rice, sauce and green salad **21,60**

88. KRITHAROTO^(a,9)

Risotto-style Greek Orzo, swith grilled calamari, prawns, Turmeric, cocktail tomatoes, Parmesan and green salad **16,90**

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RESTAURANT

POULTRY DISHES	€
95. TURKEY BREAST FILET^(c) in pepper or metaxa sauce with rice and green salad	17,40
96. CHICKEN BREAST FILET^(c,2) with leek and oyster mushrooms in cream sauce, rice and green salad	17,90
98. CHICKEN BREAST FILET from the pan, with cheese cream sauce, butter rice and green salad	19,90

SPECIALTIES FROM THE OVEN

FROM THE LAMB

104. TENDER LAMB SHANK with spaghetti and feta cheese, served with. salad	18,90
105. TENDER LAMB SHANK with Kritharaki and feta cheese, to acc. salad	18,90
106. TENDER LAMB SHANK with baby potatoes, pan vegetables, in addition gem. salad	18,90
107. TENDER LAMB SHANK with baby spinach and feta cheese, with salad	18,90

FROM THE PIG

91. MOUSAKAS^(c) Home-style casserole with potatoes, aubergines, Garnish zucchini, minced meat and bechamel sauce, served with green salad	15,60
92. GYROS IN METAXASAUCE^(c) gratinated with cheese, served with baby-fried potatoes and green salad	15,40

PASTA

93. SPAGHETTI^(c) with minced meat and cheese	9,90
94. KRITHARAKI^(c) (Pasta style) with minced meat and cheese	9,90

COFFEE COLD & WARM

156. FRAPPE	3,50
157. FREDO ESPRESSO	3,80
158. FREDO CAPPUCINO	4,20
159. FREDO CAPPUCINO WITH CREAM	5,90



OPEN WINES

RED WINES

		€
201. HOME WINE Nemea Pelepones	0,2 l	4,30
202. NAUSA quality wine dry	0,2 l	4,50
203. IMIGLIKOS semisweet	0,2 l	4,30
204. MAYRODAFNI sweet	0,2 l	6,20

Rosé

205. HOME WINE dry	0,2 l	4,30
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WHITE WINES

206. HOME WINE dry, quality wine Mantinia	0,2 l	4,30
207. SAMOS sweet	0,2 l	6,20
208. RETSINA resinated	0,2 l	4,30
209. IMIGLYKOS semisweet	0,2 l	4,30
210. GLASS WINE house wine	0,1 l	3,20
211. SPRITZER sweet or sour	0,3 l	4,30

NACHSPEISEN

145. MILFÄIG greek vanilla milk puff pastries	4,90
146. MIXED ICE with cream	4,30
147. VANILLA ICE with hot raspberries or hot chocolate	4,60
149. YOGHURT with honey and nuts	5,20
150. GALAKTOBUREKO Puff pastry filled with vanilla egg cream and ice cream	6,20
151. HALWAS Honey sesame pate	4,70
152. GREEK SPECIALTY Figs from the pan with ice cream	8,20
153. PANNACOTTA with caramel or hot raspberries	5,90
154. SCHOKOLATINA Surprise of the house	6,40
155. GREEK COMBINATION Metaxa 5*, Greek coffee, syrupy dessert	9,20

WARM DRINKS

170. LATTE MACCHIATO	3,50
171. GREEK MOCCACOFFEE	4,10
172. COFFEE MUG	2,60
173. TEA only with fresh products (either mint or orange, lime, ginger, lemon, apple)	3,90
176. CAPPUCINO	2,90
177. ESPRESSO	2,50
178. ESPRESSO DOPPIO	4,20
179. ESPRESSO MACCHIATO	2,70

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RESTAURANT

BOTTLES WINES

RED WINES

		€
212. NEMEA herb-dry	0,75 l	30,00
213. AMETHYSTOS top quality dry wine	0,75 l	35,00
214. KTIMA GEROVASSILIOU quality wine dry	0,75 l	39,00
215. KTIMA ALPHA ESTATE quality wine dry	0,75 l	65,00
216. OINOTRIA GH Syrah Agiorgitiko Costa Lazaridi	0,75 l	140,00

ROSÈWEINE

216. BIBLIA CHORA semi-dry	0,75 l	33,00
217. ALPHA ESTATE Quality country wine	0,75 l	37,00

WEISSWEINE

219. KANENAS Quality country wine	0,75 l	29,00
220. SANTORINI quality wine dry	0,75 l	37,00
221. AMETHYSTOS quality wine dry	0,75 l	32,00
222. EUXES very dry	0,75 l	35,00
223. KTIMA GEROVASSILIOU quality wine dry	0,75 l	38,00
224. OVILOS	0,75 l	73,00

FL. CHAMPAGNER & PROSECCO

225. MOET & CHANDON	0,75 l	150,00
226. MOET IMPERIAL ICE CRISTAL	0,75 l	165,00
227. GLAS PROSECCO	0,10 l	5,00
228. PROSECCO	0,75 l	39,00
229. AMALIA BRUT SCHAUMWEIN	0,75 l	67,00

COCKTAILS

190. OLD FASHIONED 6cl whiskey bourbon, 0.5cl sugar syrup, 3 dashes of Angostura bitters		9,00
191. POSEIDON COCKTAIL Samos, apple juice, grape juice, currant juice, Campari, Aperol, rose liqueur		6,00
192. MANHATTAN 4cl whiskey, 2cl vermouth, 2 dashes angostura, cocktail cherry		9,00
193. DAIQUIRI 5cl rum, 2cl lime juice, 1.5cl sugar syrup		8,00

We carry a large selection of top wines.
Please ask for our exclusive wines.



APERITIFS AND MIXED BEVERAGES

		€
230. APEROL SPRITZ		6,90
231. OUZO WITH FIG	2 cl	4,20
232. OUZO	2 cl	2,40
233. CAMPARI WITH ORANGE OR SODA	Longdrink 4 cl	5,40
234. BAILEYS	4 cl	5,40
235. WODKA LEMON	Longdrink 4 cl	5,40
236. BACARDI COLA	Longdrink 4 cl	6,50
237. WHISKY SCOTCH	Longdrink 4 cl	6,20
238. METAXA	5 Sterne	3,60
239. METAXA	7 Sterne	4,10
240. METAXA	40 Jahre	5,90
241. METAXA	flambiert	4,30
242. METAXA	Jubiläum	9,30
243. MARTINI BIANCO OR ROSSO	5 cl	5,40
244. ROSENLIKÖR	2 cl	2,70
245. AMARETTO	2 cl	2,70
246. RAMAZOTTI	2 cl	3,90
247. TSIPOURO	2 cl	3,20
248. LILLET BERRY SPRITZ		6,90

BIER

		€
249. WHEAT	0,3 l	3,50
250. RADLER	0,3 l	3,30
251. PILS	0,3 l	3,30
252. BRIGHT	0,3 l	3,30
253. WHEAT, YEAST	0,5 l	4,20
254. COLA WHEAT	0,5 l	4,20
255. ALCOHOL-FREE	0,5 l	4,00
256. PILS	0,4 l	3,80
257. DARK BEER	0,5 l	4,00
258. DARK WHEAT	0,5 l	4,20
259. LIGHT WHEAT	0,5 l	4,20
260. BEER	0,5 l	4,00
261. RADLER	0,5 l	4,00
262. ALCOHOL-FREE WHEAT	0,5 l	4,20
263. RUSS	0,5 l	4,20

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RESTAURANT

SOFT DRINKS		€
264. ICE TEA ^(1,2)	0,4 l	3,50
265. SPRITE	0,3 l	2,70
266. COLA ^(1,2)	0,3 l	3,10
267. YELLOW LEMONADE	0,3 l	3,10
268. WATER	0,4 l	3,20
269. ORANGE JUICE	0,3 l	3,20
270. CURRANT NECTAR ⁽²⁾	0,3 l	3,20
271. BITTER LEMON ⁽¹⁰⁾	0,3 l	3,20
272. TABLE WATER	0,3 l	3,10
273. APPLE JUICE	0,3 l	3,20
274. APPLE SLICING SWEET OR SAUER	0,4 l	3,60
275. APPLE SLICING SWEET OR SAUER	0,3 l	3,20
276. SPEC	0,4 l	3,50
277. SPEC	0,3 l	3,20
278. ORANGE SCHOOL	0,4 l	3,60
279. SILENT WATER	1,0 l	6,90
280. BOTTLE OF WATER	0,75 l	6,90
281. JOHANNIS SPRAYED	0,4 l	3,60
282. COCA COLA LIGHT	0,3 l	3,30
283. ICE TEA	0,3 l	3,10
284. COCA COLA LIGHT	0,4 l	3,50
285. SILENT WATER	0,5 l	3,50
286. COLA ^(1,9)	0,4 l	3,50
287. YELLOW LEMONADE	0,4 l	3,50
288. SPRITE	0,4 l	3,10
289. ORANGE JUICE	0,4 l	3,60
290. APPLE JUICE ⁽²⁾	0,4 l	3,60
291. BITTER LEMON ⁽¹⁰⁾	0,4 l	3,60
292. MARACUJA JUICE SHEET	0,3 l	3,30
293. MARACUJA JUICE SHEET	0,4 l	3,60
294. GRAPE SHEET	0,3 l	3,20
295. GRAPE SHEET	0,4 l	3,60
296. MARACUJA JUICE ⁽²⁾	0,3 l	3,20
297. MARACUJA JUICE ⁽²⁾	0,4 l	3,60
298. GRAPE JUICE ⁽²⁾	0,3 l	3,30
299. GRAPE JUICE ⁽²⁾	0,4 l	3,60
199. CURRANT NECTAR ⁽²⁾	0,4 l	3,60