




APPETIZERS

	€
TSIPOURO 2cl	4,50
3 CENTS ^(1,2) Prosecco, raspberry syrup, soda	8,20
MASTICHA SPRITZ Prosecco, soda, fresh mint, fresh lime	8,20
APEROL SPRITZ ⁽¹⁾ Prosecco, soda, Aperol, orange slice	8,20
HUGO ⁽²⁾ Prosecco, soda, fresh mint, elderberry syrup, lime	8,20
ELDERBERRY SPRITZ ⁽²⁾ with fresh mint and lime (non-alcoholic)	5,50
LILLET BERRY SPRITZ ^(1,2) Prosecco, Lillet Blanc, raspberry syrup, Schweppes Russian Wild Berry, raspberry	8,20

LOAF

7. PITTA ^(a) with fresh tomatoes, parmesan slices, garlic and basil	4,50
8. PITTABREAD ^(a) Greek flatbread grilled	3,30
9. PITTABREAD ^(a) with garlic	3,60
24. GARLIC BREAD ^(a) grilled	5,10
25. DAKOS Cretan rusks with grated feta cheese, diced fresh and dried tomatoes, onions, garlic and basil	7,30

COLD APPETIZERS

1. ZAZIKI ^(c) yoghurt with cucumber and garlic	6,30
2.  GREEK OLIVE MUMUT ⁽²⁾ Olive variations of Kalamata and Crete, pickled	6,50
3. TAMOSALATA ^(d) Caviar cream pureed with the finest Cretan olive oil and fresh lemon	7,00
4. EGGPLANT CREAM ^(b,c) Greek style, with herbs, egg and garlic	8,00
5. FETA ^(c) Original Greek feta cheese, garnished with Cretan olive oil and oregano	9,00
6. KOPANISTI ^(c) cheese cream with hot peppers and garlic	8,00
10. COLD PLATE (for 1 person, highly recommended)	15,00
11. CALAMARI SALAD with a fine dressing of olive oil from Kalamata and vinaigrette on rocket salad, onions	11,50

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 penylalanine • 13) waxed • 14) taurine

ALLERGENS

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

Poseidon

RESTAURANT

WARM STARTERS

	€
12. FETA TILICHTI ^(c,1) Fried feta cheese in a puff pastry crust, refined with sesame and mountain honey	11,80
13. OCTOPUS FROM GRILL ^(e) pureed on caviar cream, with caramelized onions and lemon mustard vinaigrette	19,00
14. FETA CHEESE FROM THE OVEN ^(c,2) Greek feta cheese finely seasoned with tomatoes, peppers, olives, onions and garlic	10,50
15. ZUCCHINIBALLS ^(a,b,c) filled with feta cheese and zaziki	9,00
16. GARIDES-SAGANAKI ^(c) Must try! King prawns in tomato sauce topped with garlic and graviera cheese	15,50
17. DOLMADES ⁽²⁾ Homemade, stuffed grape leaves with minced meat and rice in lemon sauce	9,50
18. PEPERONI ⁽²⁾ Grilled with butter, fresh garlic and ouzo	8,80
19. MILFÄIG Layers of fried eggplant slices, tomato slices, on puff pastry with creamy fresh feta cheese (Kat iki Domoroy), tomato jam and walnuts	13,80
20. PAPRIKA ^(c) grilled with cheese and garlic	8,80
21. PAN-FRIED SCALLOPS in a herb marinade, served on a flavored mashed potato	16,50
22. HALOUMI (goat cheese) grilled with tomato jam	10,30

SIDE DISHES

23. 🍴 RICE with tomato sauce and fresh herbs	4,20
24. 🍴 BABY-ROASTED POTATOES	5,20
25. POMMES FRITES	4,70
26. 🍴 VEGETABLES FROM THE PAN	5,50



SALADS

	€
29. CHORIATIKI FARM SALAD just different^(c,2)	15,00
A salad inspiration made from baby cocktail tomatoes, seasonal lettuce, mixed tomatoes, feta cheese, pepper mix and onions, with extra virgin Olive oil dried oregano and a homemade dressing	
30. 🌱 GREEN SALAD^(e) of the season	8,50
32. FITNESS SALAD^(e) The vitamin bomb for those who pay attention to their figure. Grilled chicken breast and lots of fresh salad of the season with a light house dressing	16,50
33. POSEIDON SALAD Fresh salads, tomatoes, cucumbers, peppers, carrots, olives, grilled scampi and calamari squid with fine house dressing	16,50

FOR OUR LITTLE GUESTS (children up to 14 years)

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

426. CHILDREN TURKEY CUTLETS^(a,b,c)	9,50
427. CHILDREN SUFLAKI	9,50
428. CHILDREN GYROS	9,50
429. CHILDREN KALAMARI	10,30
430. CHILDREN BURGER Greek style	12,50

VEGETARIAN DISHES

40. 🌱 STUFFED PAPRIKA 2 pices on tomato sauce and green salad	16,80
41. VEGETARIAN PLATE^(a,b,c) feta cheese Saganaki, Pitta bread with gralic, Zucchini ribbons and peppers filled with feta cheese on salad bouquet	15,80
42. KRITHAROTO^(a,b,c) Risotto-style Greek rice noodles with roasted vegetables, Garlic, Parmesan, refined with wine and lime on a green salad bouquet	16,80
43. 🌱 SPANNAKORIZO Baby spinach from the pan with fresh herbs, rice and walnuts, served with a green salad	16,80
401. instead of green salad - farm salad	4,00

Poseidon

RESTAURANT

GREEK BARN SPECIALTIES (fresh and self-made)		€
44. BIFTEKI	stuffed with feta cheese, rice, zaziki and green salad	19,20
45. SUFLAKI	2 skewers with zaziki, rice and green salad	17,20
46. GYROS	with zaziki, tomato rice and green salad	17,60
47. BEEF LIVER	with roasted onions, rice, zaziki and salad	18,60

MIXED GRILL PLATE

48. FINO PLATE	2 Suflaki, gyros, zaziki, rice and green salad	19,50
49. ATHEN PLATE	2 Suzuki, 1 suflaki, gyros, zaziki, rice and green salad	19,80
50. VILLAGE PLATE	1 steak, 1 suflaki, gyros, zaziki, rice and green salad	19,30
51. SPECIAL PLATE	1 chicken breast fillet, 1 lamb chop, 1 suzuki, 1 suflaki, Gyros, Zaziki, rice and salad	24,50
52. FILET PLATE	Chicken breast fillet, pork tenderloin and lamb fillet, served with Pan-cooked vegetables, baby potatoes and green salad	21,80
53. MYCONO PLATE	Calamari, Gyros, rice, zaziki and green salad	19,80
54. RHODES PLATE	for 2 persons 4 lamb chops, 2 suzuki, 2 suflaki, gyros, rice and green salad	45,90

FROM THE PIG

56. MOUSAKAS^(c)	Home-style casserole with potatoes, aubergines, Garnish zucchini, minced meat and bechamel sauce, served with green salad	20,50
57. GYROS IN METAXASAUCE^(c)	gratinated with cheese, served with baby-fried potatoes and green salad	19,50

401.	instead of green salad - farm salad	4,00
-------------	-------------------------------------	-------------



LAMB SPECIALTIES FROM THE GRILL

€

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 | 28,50 |
| 71. | LAMB FILLET with cheese sauce on flavored mashed potatoes and green salad | 32,80 |
| 72. | LAMB CHOPS from the crown, juicy grilled with pan vegetables and baby roast potatoes, served with zaziki, herb butter and green salad | 33,50 |

GRILLED FISH DISHES

with asalt-pepper-oregano marinade, served with a Olive oil,

mustard lemon juice vinaigrette

- | | | |
|------------|---|--------------|
| 73. | DORADE ROYAL ^(e) grilled whole, with butter rice, and salad | 26,50 |
| 74. | WOLFSBARSCH ^(e) grilled whole, with butter rice and salad | 26,80 |
| 75. | FRESH SALMON STEAK served with pan vegetables and salad | 26,20 |
| 76. | SCAMPIS with pan vegetables and salad | 32,80 |
| 79. | BABY KALAMARI ⁽⁹⁾ filled with spinach, feta cheese and garlic, Butter rice and salad | 24,80 |
| 80. | FISHPLATE FROM THE GRILL
Kalamari, shrimp, octopus and grilled fish fillet served with pan-fried vegetables and salad | 35,80 |

SEAFOOD AND FISH SPECIALTIES

- | | | |
|------------|---|--------------|
| 81. | KALAMARI BREADED ^(a, 9) with butter rice, sauce and green salad | 20,50 |
| 82. | FRESH SALMON FILET ^(a,b,e) from the pan with caramelized dried plums and walnuts in a blackcurrant sauce, served with mashed potatoes and green salad | 35,50 |
| 83. | KRITHAROTO ^(a,9)
Risotto-style Greek Orzo, swith grilled calamari, prawns, Turmeric, cocktail tomatoes, Parmesan and green salad | 21,00 |

Poseidon

RESTAURANT

POULTRY DISHES

€

- 95. KRITHAROTO WITH TURKEY BREAST FILET^(c)** Risotto-style rice noodles **24,80**
with saffron cheese sauce, refined with wine and parmesan slices, served with
a green salad
- 96. CHICKEN BREAST FILET^(c,2)** **24,80**
with leek and oyster mushrooms in cream sauce, rice and green salad
- 98. CHICKEN BREAST FILET** **26,30**
from the pan, with cheese cream sauce, butter rice and green salad

FROM THE LAMB

- 105. TENDER LAMB SHANK** with Kritharaki and feta cheese, mixed salad **25,60**
- 106. TENDER LAMB SHANK** with baby potatoes, pan vegetables, mixed salad **25,60**
- 107. TENDER LAMB SHANK** with baby spinach and feta cheese, with salad **25,00**

NACHSPEISEN

- 145. MILFÄIG** greek vanilla milk puff pastries **7,30**
- 146. VANILLA ICE** with caramel sauce or hot chocolate **6,30**
- 147. YOGHURT** with honey and nuts **6,90**
- 148. GALAKTOBUREKO** Puff pastry filled with vanilla egg cream and ice cream **9,00**
- 149. GREEK COMBINATION** Metaxa 5*, Greek coffee, syrupy dessert **11,00**
- 150. EKMEK KADAYIFI** traditional recipes **8,50**
- 151. HALVA** semolina and honey cake, served with wild berries,
caramel sauce and vanilla Ice cream **7,80**

COFFEE COLD

- 156. FRAPPE** **4,30**
- 157. FREDO ESPRESSO** **4,60**
- 158. FREDO CAPPUCINO** **5,20**
- 159. FREDO CAPPUCINO WITH CREAM** **6,90**



COCKTAILS

	€
190. OLD FASHIONED 6cl whiskey bourbon, 0.5cl sugar syrup, 3 dashes of Angostura bitters	11,00
192. MANHATTAN 4cl whiskey, 2cl vermouth, 2 dashes angostura, cocktail cherry	11,00
193. DAIQUIRI 5cl rum, 2cl lime juice, 1.5cl sugar syrup	10,00
194. BLUE HORIZON 4cl Gin, 2cl Vodka, 2cl Elderflowersirup, 0,5cl Bluecuracao, 6cl Tonic, Cocktailcherry	12,50

FL. CHAMPAGNER & PROSECCO

225. MOET & CHANDON	12,0% alc.	0,75 l	160,00
226. MOET IMPERIAL ICE CRISTAL	12,0% alc.	0,75 l	175,00
227. GLAS PROSECCO		0,10 l	6,50
228. PROSECCO	11,0% alc.	0,75 l	49,00
229. AMALIA BRUT Sparkling wine	12,0% alc.	0,75 l	78,00

BOTTLES WINES

RED WINES

212. NEMEA Agiorgitiko	13,5% alc.	0,75 l	41,00
213. AMETHYSTOS Cabernet Sauvignon, Merlot, Agiorgitiko	14,5% alc.	0,75 l	47,00
214. KTIMA GEROVASSILIOU Merlot, Syrah, Liminio	13,5% alc.	0,75 l	51,00
215. KTIMA ALPHA ESTATE Syrah, Merlot, Xinomavro	14,5% alc.	0,75 l	77,00
216. OINOTRIA GH Syrah Agiorgitiko Costa Lazaridi	14,5% alc.	0,75 l	157,00

ROSÈWEINE

217. BIBLIA CHORA Syrah	13,0% alc.	0,75 l	44,00
218. ALPHA ESTATE Xinomavro	13,5% alc.	0,75 l	48,00

WEISSWEINE

219. KANENAS Chardonnay	12,0% alc.	0,75 l	41,00
220. SANTORINI Assyrtiko	12,0% alc.	0,75 l	47,00
221. AMETHYSTOS Sauvignon Blanc, Assyrtiko	12,0% alc.	0,75 l	42,00
222. EUXES Chardonney, Assyrtiko, Malagouzia	13,0% alc.	0,75 l	45,00
223. KTIMA GEROVASSILIOU Assyrtiko, Malagouzia	12,5% alc.	0,75 l	48,00
224. OVILOS Semillion, Assyrtiko	13,5% alc.	0,75 l	82,00

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

Poseidon

RESTAURANT

OPEN WINES

RED WINES

		€
201. HOME WINE Nemea Pelepones	0,2 l	5,80
202. NAUSA quality wine dry	0,2 l	6,20
203. IMIGLIKOS semisweet	0,2 l	5,80
204. MAYRODAFNI sweet	0,2 l	7,80

Rosé

205. HOME WINE dry	0,2 l	5,80
---------------------------	-------	-------------

WHITE WINES

206. HOME WINE dry, quality wine Mantinia	0,2 l	5,80
207. SAMOS sweet	0,2 l	7,80
208. RETSINA resinated	0,2 l	5,80
209. IMIGLYKOS semisweet	0,2 l	5,80
210. GLASS WINE house wine	0,1 l	4,40
211. SPRITZER sweet or sour	0,3 l	5,80

WARM DRINKS

170. LATTE MACCHIATO		4,00
171. GREEK MOCCACOFFEE		4,60
172. COFFEE MUG		3,20
173. TEA only with fresh products (either mint or orange, lime, ginger, lemon, apple)		4,40
176. CAPPUCINO		3,50
177. ESPRESSO		3,00
178. ESPRESSO DOPPIO		5,50
179. ESPRESSO MACCHIATO		3,30



APERITIFS AND MIXED BEVERAGES			€
230. APEROL SPRITZ			8,20
232. OUZO		2 cl	3,00
233. CAMPARI WITH ORANGE OR SODA	Longdrink	4 cl	5,20
234. BAILEYS		4 cl	5,20
235. WODKA LEMON	Longdrink	4 cl	7,50
236. BACARDI COLA	Longdrink	4 cl	7,50
237. WHISKY SCOTCH	Longdrink	4 cl	7,00
238. METAXA	5 Sterne		4,30
240. METAXA	40 Jahre		7,20
241. METAXA	flambiert		5,10
242. METAXA	Jubiläum		10,50
243. MARTINI BIANCO OR ROSSO		5 cl	6,20
245. DISARONNO		2 cl	3,50
246. RAMAZOTTI		2 cl	4,90
247. TSIPOURO		2 cl	4,20
248. LILLET BERRY SPRITZ			8,20
 BIER			
249. WHEAT		0,3 l	4,60
250. RADLER		0,3 l	4,30
251. PILS		0,3 l	4,30
252. BRIGHT		0,3 l	4,30
253. WHEAT, YEAST		0,5 l	5,50
254. COLA WHEAT		0,5 l	5,50
255. ALCOHOL-FREE		0,5 l	5,20
256. PILS		0,4 l	4,80
257. DARK BEER		0,5 l	5,20
258. DARK WHEAT		0,5 l	5,50
259. LIGHT WHEAT		0,5 l	5,50
260. BEER		0,5 l	5,20
261. RADLER		0,5 l	5,20
262. ALCOHOL-FREE WHEAT		0,5 l	5,50
263. RUSS		0,5 l	5,50
KELLERBEIER		0,5l	6,50

Poseidon

RESTAURANT

SOFT DRINKS		€
264. ICE TEA ^(1,2)	0,4 l	4,60
265. SPRITE	0,3 l	3,70
266. COLA ^(1,2)	0,3 l	4,10
267. YELLOW LEMONADE	0,3 l	4,10
268. WATER	0,4 l	4,20
269. ORANGE JUICE	0,3 l	4,20
270. CURRANT NECTAR ⁽²⁾	0,3 l	4,20
271. BITTER LEMON ⁽¹⁰⁾	0,3 l	4,20
272. TABLE WATER	0,3 l	4,10
273. APPLE JUICE	0,3 l	4,20
274. APPLE JUICE spritzer SWEET OR SAUER	0,4 l	4,60
275. APPLE JUICE spritzer SWEET OR SAUER	0,3 l	4,20
276. SPEZI	0,4 l	4,50
277. SPEZI	0,3 l	4,20
278. ORANGE JUICE spritzer	0,4 l	4,60
279. SILENT WATER	1,0 l	7,90
280. BOTTLE OF WATER	0,75 l	7,90
281. CURRANT JUICE spritzer	0,4 l	4,60
282. COCA COLA LIGHT	0,3 l	4,20
283. ICE TEA	0,3 l	4,10
284. COCA COLA LIGHT	0,4 l	4,50
285. SILENT WATER	0,5 l	4,50
286. COLA ^(1,9)	0,4 l	4,50
287. YELLOW LEMONADE	0,4 l	4,50
288. SPRITE	0,4 l	4,10
289. ORANGE JUICE	0,4 l	4,60
290. APPLE JUICE ⁽²⁾	0,4 l	4,60
291. BITTER LEMON ⁽¹⁰⁾	0,4 l	4,60
292. MARACUJA JUICE spritzer	0,3 l	4,30
293. MARACUJA JUICE spritzer	0,4 l	4,60
294. GRAPE JUICE spritzer	0,3 l	4,20
295. GRAPE JUICE spritzer	0,4 l	4,60
296. MARACUJA JUICE ⁽²⁾	0,3 l	4,20
297. MARACUJA JUICE ⁽²⁾	0,4 l	4,60
298. GRAPE JUICE ⁽²⁾	0,3 l	4,30
299. GRAPE JUICE ⁽²⁾	0,4 l	4,60
199. CURRANT NECTAR ⁽²⁾	0,4 l	4,60