



Dear guests,

a warm welcome to our Restaurant ALFA!

We are pleased to offer you everyday fresh authentic Mediterranean cuisine and to take you on a little journey through Greece.

Lean back, let your soul drift and enjoy a piece of Greece in the heart of Leipzig!

Your Restaurant ALFA Team



Restaurant ALFA

Traditionally Greek & Mediterranean Ratsfreischulstraße 8 – 10 04109 Leipzig

Daily open from 11:30 am – 11:00 pm Warm food until 10.30 pm



The Chief of the House recommends

150. Calamari Salad ^

Fresh Baby Calamari in olive oil and lemon juice, served on a bed of salad with peppers, carrots and fine herbs 11.90 €

151. Anchovies

Fresh anchovies, fried in olive oil with a delicate crust, served with Tarama and fresh dressing 11.90 €

152. Garides Saganaki ^ĸ

Fresh prawns prepared with white wine and cheese in onion-tomato sauce and refined with fresh garlic, served in a pan 13.90 €

153. Papoutsakia ^z

The meaning of Papoutsakia is "Little Shoes", which is an eggplant filled with minced meat and gratinated with béchamel sauce, served with tomato rice and fresh salad as a starter 16,90 €

154. Traditional Moussaka^z

Traditional greek casserole based on sliced potatoes, grilled eggplants and minced meat served with a fine béchamel sauce and fresh salad as a starter

17,90 €

155. Solomós me Taliatéles ^r

Fresh salmon fillet on a bed of ribbon noodles with fine herbs and fresh salad as a starter 23.90 €

156. Kotopoulo Gemisto ^z

Freshly grilled chicken fillet filled with halloumi, served with ribbon noodles, mushroom sauce and fresh salad as a starter 25,90 €

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	Cold Starters (Antipasti) – Krýa Orektiká	
01.	Zaziki	5,90€
	Greek Starter made from yoghurt, garlic, olive oil and cucumbers, refined with	
	white balsamic vinegar and bread	
02.	Tarama	6,90€
	Aromatic mousse made from roe (fish eggs), olive oil, mashed potatoes and fresh lemon juice	9
03.	Tirosalata	6,90€
	Spicy cheese crème made from sheep's cheese and various peppers	
04.	Melitzanosalata	6,90€
	Traditional eggplant puree, refined with herbs, white balsamic vinegar and olive oil	
05.	Trilogy	7,90 €
	A greek trilogy consisting of Zaziki, Tirosalata and Melitzanosalata	
06.	Olives & Peppers Mix	7,90 €
	Original Kalamata olives and peppers, refined with olive oil and oregano	
07.	Grilled Zucchini	8,90€
	Tenderly grilled zucchini, marinaded in olive oil, balsamic vinegar and greek herbs,	
	served with Zaziki and bread	
08.	Feta	10,50 €
	Original greek Feta-Cheese, refined with olive oil and oregano	
09.	Meze ^r (for 1 or 2)	13,90 € / 25,90 €
	Home-made variation of Starters, there is something for everybody	
	- choose warm and/or cold -	

Warm Starters – Zestá Orektiká

10.	Pita-Bread	3,50€
	Original greek grilled flatbread, refined with oregano	
	- choose with or without garlic -	
11.	Pita-Bread with Zaziki	4,90 €
	Original greek grilled flatbread, refined with oregano and Zaziki	
12.	Skordopsomo	5,90€
	Original greek onion bread with Zaziki	
13.	Skordopsomo Spezial	6,90€
	Original greek onion bread with Zaziki, tomatoes, cheese and olive oil	
14.	Grilled Peppers	8,90€
	Spicy peppers with fresh garlic sauce and Zaziki	
15.	Gigantes	8,90€
	Big scarlet beans in tomatoe sauce baked with Feta-Cheese and bread	
16.	Dolmadakia	8,90€
	Vine leaves filled with basmati rice with Zaziki	
17.	Fried Egg Plants or Zucchini	9,90€
	Fresh fried eggplants or Zucchini at your choice with Zaziki and bread	
18.	Saganaki	10,90 €
	Breaded Feta-Cheese baked in a small pan called "Saganaki" with salad and bread	



Warm Starters – Zestá Orektiká

18a.	. Manitaria Gemista	11,50 €
	Large mushrooms, filled with Feta-Cheese and herbs and gratinated with a cheese sauce	
18b	. Florines ^z	10,90 €
	Greek pointed peppers, filled with Feta-Cheese and herbs and gratinated with a cheese sauce	
19.	Halloumi	11,90 €
	Original Halloumi-Cheese from Cyprus fried in a pan and served with salad and bread	
20.	Tiri Fournou	12,90 €
	Baked Feta-Cheese with tomatoes, olives, peppers, oniens, garlic and herbs, served with bread	
21.	Falafel	10,50 €
	Home-made fried little balls made of pureed chickpeas, served with a fresh salad and Zaziki	
22.	Midia Skordo ^	11,90 €
	Fresh mussels cooked in a pan, refined with garlic and olive oil and served with Zaziki and bread	
22a	. Midia Saganaki ^	12,90 €
	Fresh mussels cooked with white wine and cheese in a tomatoe sauce and refined with garlic	

Soups – Soúpes

23.	. Tomato Soup ^z			7,90€
	Greek style tomato soup, refined with various spices and cream 📎			
24.	Giouvarlakia ^			8,50€
	Home-made soup with meatballs and basmati rice, refined with fresh herbs	s, egg, lemon and	d	
	served with bread			
25.	. Soup of the day			7,90€
	A daily changing delicious soun please ask our staff			

A variety of our Starters can also be prepared vegan

Please ask our staff for possible options and variations, we will be pleased to fulfil your wishes.



Salads – Salátes

26.	Side-Salad	5,90€
	Our classical mixed home-made salad	
27.	Coleslaw	6,50€
	Freshly prepared coleslaw	
28.	Farmer's salad greek style	13,90 €
	Freshly prepared salad with tomatoes, cucumbers, peppers, olives, Feta-Cheese, olive oil,	
	balsamic vinegar and bread	
29.	Halloumi Salad	15,90 €
	Fried Halloumi-Cheese from Cyprus, arranged on a bed of rocket and lamb's lettuce with	
	walnuts, raisins, home-made balsamic-honey dressing and garlic bread	
30.	Gyros Salad	15,90 €
	Fresh Gyros on a bed of mixed season salad with tomatoes, cucumbers, olives, peppers,	
	Feta-Cheese, onions and a tasty yoghurt-herbs sauce	
31.	ALFA Salat	16,90 €
	Grilled chicken breast fillet on a bed of mixed season salad with tomatoes, cucumbers, olives,	
	peppers and a tasty home-made dressing	
31a.	Mediterranean Salad	17,90 €
	Grilled salmon fillet on a bed of mixed season salad with tomatoes, cucumbers, olives,	
	peppers and rocket	

Vegetarian Meals – Piáta Chortofagias

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32.	Broccoli Fournou	14,90 €
	Broccoli gratinated with cheese in a fine Metaxa-Sauce	
33.	Penne Fournou	16,90€
	Penne Rigatoni gratinated with cheese in a fine Metaxa-Sauce and fresh salad as a starter	
34.	Kritharáki	16,90€
	Traditional greek Kritharáki (noodle rice) gratinated with cheese in a fine Metaxa-Sauce and fresh salad as a starter	
35.	Penne Spanaki	17,90€
	Penne Rigatoni with fresh spinach gratinated with cheese in a fine Metaxa-Sauce and	
	fresh salad as a starter	
36.	Zyprus-Plate	17,90€
	Original Halloumi-Cheese from Cyprus and falafel on a bed of rocket and lamb's lettuce	
	with Zaziki and eggplant puree with garlic bread	
37.	Vegetarian Plate	18,90€
	A vegetarian selection, consisting of grilled eggplants, zucchini, falafel, tomatoes,	
	peppers, grilled Halloumi-Cheese, egg plant puree or Zaziki at your choice and bread	

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	Kids' Menues – Paidiká Gévmata	
	(Up to 14 years old)	
38.	Souvláki	11,90 €
	Grilled pork spit with french fries, ketchup and fresh salad	
39.	Gyros	11,90 €
	Fresh pork from the gyros spit with french fries, ketchup and fresh salad	
40.	Schnitzel	11,90 €
	Breaded Pork-Schnitzel with french fries, ketchup and fresh salad	
41.	Penne	10,90 €
	Penne Rigatoni with tomato sauce and cheese	
	- optionally gratinated -	
42 .	Chicken Fillet	14,90 €
	Grilled chicken fillet with french fries, Zaziki and fresh salad	

Sea-Food – Apó ti Thálassa

	Seu I oou Apo in Inuiussu	
43.	Calamari ^r	23,90 €
	Baby Calamari right from the pan or barbecue with fine basmati rice, spinach,	
	Tarama and fresh salad as a starter	
44.	Salmon Fillet ^r	23,90 € / 31,90 €
	Freshly grilled salmon fillet, 150 g or 300 g at your choice, with basmati rice,	
	spinach, Tarama and fresh salad as a starter	
45.	Zander Fillet ^r	24,90 €
	Freshly grilled zander fillet with basmati rice, spinach, Tarama and fresh salad as a starter	
46.	Grilled Sea-Food Variation TAK	32,90 €
	Fresh salmon fillet, zander fillet, Baby Calamari and scampi with basmati rice,	
	spinach, Tarama and fresh salad	
47.	Salmon Steak ^r	24,90 €
	Freshly grilled salmon steak with basmati rice, spinach, Tarama and fresh salad as a starter	
48.	Gilthead	29,90 €
	A whole grilled gilthead with basmati rice, spinach, olive oil, balsamic vinegar,	
	Tarama and fresh salad as a starter	
49.	King Prawns ^k	33,90 €
	Freshly grilled king prawns with basmati rice, spinach, Tarama and fresh salad as a starter	
49a	. Thalassa-Plate (for 2) ^{ΓΛΚ}	69,90€
	Large sea-food variation, consisting of salmon fillet, Baby Calamari, anchovies,	
	scampi and mussels with basmati rice, spinach, Tarama and fresh salad as a starter	



From the Grill – Apó ti Schára

50.	Gyros-Plate	19,90 €
	Fresh pork from the gyros spit with french fries, Zaziki and fresh salad as a starter	
51.	Gyros Fournou	21,90 €
	Fresh pork from the gyros spit in a fine Metaxa-Sauce, gratinated with cheese, served with	
	french fries and fresh salad as a starter	
52.	Surf & Turf Greek-Style ^	23,90 €
	Traditional gyros meets fresh Baby Calamari right from the pan or barbecue with	
	fine basmati rice, Zaziki and fresh salad as a starter	
53.	Souvláki	20,90 €
	Two grilled pork spits with fine tomatoe rice, Zaziki and fresh salad as a starter	
55.	Bifteki	24,90 €
	Large minced meat steak filled with Feta- and Edam-Cheese with fine tomatoe rice, Zaziki	
	and fresh salad as a starter	
56.	Beef Liver	22,90 €
	Tenderly grilled beef liver with roasted onions, fine tomatoe rice, Zaziki and fresh salad as a starter	
57.		24,90 €
	Grilled chicken fillet with onions, peppers, fine basmati rice or french fries at your choice,	
	Zaziki and fresh salad as a starter	
58.	Pork Medaillons	24,90 €
	Tender pork fillet medallions with fine tomatoe rice, green beans, herb butter, Zaziki	
	and fresh salad as a starter	
59.	Zeus-Schnitzel	21,90 €
	Breaded Chicken-Schnitzel in a fine Metaxa-Sauce with french fries and fresh salad as a starter	
60.	Devil-Spit	24,90 €
	Tender pork fillet medallions in a very spicy sauce with fine tomatoe rice, Zaziki and	
	fresh salad as a starter	
61.	•	27,90€
	Tender fillet spits from lamb, pork and chicken with fine tomatoe rice or french fries at your	
	choice, peppers, onions, Zaziki and fresh salad as a starter	
62.	Souvláki Fournou	23,90 €
	Grilled pork fillet spit in a fine Metaxa-Sauce, gratinated with cheese and served with	
	french fries and fresh salad as a starter	
63.		21,90 €
	Combination of gyros, Souvláki and liver with fine tomatoe rice or french fries at your choice,	
	Zaziki and fresh salad as a starter	



From the Grill – Apó ti Schára

Со	r opolis-Plate mbination of gyros, Souvláki and Soutzoukakia with fine tomatoe rice or french fries at ur choice, Zaziki and fresh salad as a starter	23,90€
	odes-Plate	24,90 €
Со	mbination of gyros, pork fillet medallion and rack of lamb with fine tomatoe rice or french	
frie	es at your choice, Zaziki and fresh salad as a starter	
66. Sp	ecial-Plate	28,90€
Со	mbination of gyros, Souvláki, Soutzoukakia, liver, pork fillet medallion and rack of lamb	
wit	th fine tomatoe rice or french fries at your choice, Zaziki and fresh salad as a starter	
67. AL	FA-Plate	27,90 €
Со	mbination of gyros, rack of lamb, lamb fillet and pork fillet medallion with fine tomatoe	
ric	e or french fries at your choice, Zaziki and fresh salad as a starter	

For Two – Gia Dýo

68.	Hercules-Plate	57,90€
	Large combination of gyros, Souvláki, Soutzoukakia, liver and pork fillet medallion	
	with fine tomatoe rice, french fries, Zaziki and a large farmer's salad as a starter	
69.	ALFA-Plate ^	66,90€
	Large combination of gyros, Souvláki, lamb fillet, rack of lamb and Baby Calamari	
	with fine tomatoe rice, french fries, Zaziki and a large farmer's salad as a starter	

Fillet Specialities – Filéto Eidikótites

70.	Rack of Lamb	33,90 €
	Deliciously grilled rack of lamb with baked potatoe, green beans and fresh salad as a starter	
70a.	. Lamb-Plate	33,90 €
	Combination of tenderly grilled lamb fillet and rack of lamb with baked potatoe, fine green	
	beans, Zaziki and fresh salad as a starter	
71.	Lambshank	26,90€
	Greek-style lambshank, braised in Tomatoe-Pepper-Sauce with Kritharáki or scarlet beans	
	or green beans at your choice and fresh salad as a starter	
72.	Lamb Fillet	32,90 €
	Tenderly grilled lamb fillet with fine grilled vegetables, basmati rice, Zaziki and fresh salad as a starter	
73.	Lamb Fillet Gorgonzola	33,90 €
	Tenderly grilled lamb fillet with gorgonzola sauce, fine grilled vegetables, basmati rice	
	and fresh salad as a starter	
74.	Argentinian Beef Tenderloin (ca. 180 g)	37,90 €
	Tenderly grilled beef tenderloin with fine grilled vegetables, basmati rice, Zaziki,	
	herb butter and fresh salad as a starter - Please let us know your preferred cooking level	
75.	Argentinian Beef Tenderloin (ca. 180 g) Gorgonzola	38,90€
	Tenderly grilled beef tenderloin with a fine gorgonzola sauce, grilled vegetables,	
	basmati rice and fresh salad as a starter - Please let us know your preferred cooking level	



From the Pan – Apó to Tigáni

76.	Kotopoulo Tigáni ^z Chicken fillet from the pan with fresh mushrooms, peppers, a delicious Cheese-Cream-Sauce refined with white wine, fine basmati rice and fresh salad as a starter	24,90 €
77.	Samos-Pan ^z	24,90 €
	Delicate sirloin tips from pork in a fine Metaxa-Cream-Sauce with fine tomatoe rice,	
	tomatoes, broccoli and fresh salad as a starter	
78.	Gyros-Pan ^z	23,90 €
	Fresh pork from the gyros spit with various cheeses in a delicious Cheese-Cream-Sauce	
	with fine basmati rice and fresh salad as a starter	
79.	Rhodes-Pan ^z	24,90 €
	Delicate sirloin tips from pork with fresh mushrooms in a delicious Cheese-Cream-Sauce	
	refined with white wine with fine basmati rice and fresh salad as a starter	
	Desk Marsh	

Side Dishes – Epipléon Garnitoúres

French Fries	3,90€
Basmati Rice/Tomatoe Rice	3,90 €
Kritharáki	4,90 €
Green Beans	5,50 €
Scarlet Beans (Gigantes) - not hot -	5,50€
Garlic Potatoes	5,50€
Grilled Vegetables	6,90 €
Metaxa-Sauce	3,50 €
Cheese-Sauce	4,50 €
Spicy/Hot Sauce	3,90€
Zaziki	2,50 €
Ketchup/Mayonnaise	1,00 €

In the following legend you will find the additives and allergens. For further information please get in touch with our staff!

Additives:	Allergens:	Greek Al	phabet:		
α – with colouring	A - Eggs	Α, α	Alpha	0, 0	Omikron
β – with preservative	B – Peanuts	Β, β	Beta	Π, π	Pi
γ – with antioxidant	$\Gamma - Fish$	Γ, γ	Gamma	Ρ, ρ	Rho
δ – with flavor enhancers	Δ – Cereals containing gluten	Δ, δ	Delta	Σ, σ	Sigma
ε – sulphurated	E – Lupines	Ε,ε	Epsilon	Τ, τ	Tau
ζ – blackened	Z - Milk	Ζ, ζ	Zeta	Υ, υ	Ypsilon
η – with phosphate	H - Mustard	Η, η	Eta	Φ, φ	Phi
θ – with milk protein	Θ – Celery	Θ, θ	Theta	Χ, χ	Chi
l - caffeinated	I – Sulphites	Ι, ι	Iota	Ψ, ψ	Psi
κ – chinine	K – Crustaceans	К, к	Kappa	Ω, ω	Omega
λ – with sweeteners	Λ – Molluscs	Λ, λ	Lambda		
μ – waxed	M - Nuts	Μ, μ	My		
v - with taurine	N – Sesame seeds	Ν, ν	Ny		
ξ – nectar	Ξ – Soybeans	Ξ, ξ	Xi		



Dessert – Epidórpia

80.	Galaktoboureko	10,90 €
	Traditional greek flaky pastries, filled with semolina pudding with vanilla ice and caramel sauce	
81.	Yoghurt	9,50€
	Original greek yoghurt with walnuts and honey	
82.	Baklava	9,50€
	Greek flaky pastries, filled with chopped nuts and served with vanilla ice	
83.	Vanilla Ice with Hot Chocolate	8,90€
	Creamy vanilla ice served with hot chocolate	
84.	Vanilla Ice with Hot Rasberry Sauce	8,90€
	Creamy vanilla ice served with hot home-made rasberry sauce	
85.	Chocolate Soufflé	10,50€
	Warm chocolate soufflé with creamy home-made vanilla ice	
86.	Portokalopita	10,50 €
	Greek orange cake with yoghurt and home-made chocolate ice	
87.	Dessert plate für two (changing variations)	26,90€

Hot Beverages – Zestá Rofimata

				2 20 6
Café Crème				3,30 €
Espresso				3,20 €
Espresso Macchiato				3,50 €
Double Espresso				4,10 €
Greek Coffee				→ 3,90 €
Cappuccino			*	4,50 €
White Coffee				4,50 €
Hot Chocolate				4,50 €
Latte Macchiato				4,90 €
Eilles Tee, various sorts				3,90 €

A variety of our Starters can also be prepared vegan

Please ask our staff for possible options and variations, we will be pleased to fulfil your wishes.

If you are planning to have a big celebration, company party or other festivity, we are pleased to offer you our premises with mediterranean flair, especially for your event. Please let us know timely and about your expectations.

Your ALFA Team



Soft Drinks – Potá Choris Alkoól

			0.01	0.41
			0,21	0,41
Coca-Cola			3,20 €	5,20€
Coca-Cola Light			3,20 €	5,20€
Sprite			3,20 €	5,20 €
Fanta			3,20 €	5,20€
Fizzy Drink (Coke & Fanta)			3,20 €	5,20€
Apple Spritzer			3,20 €	5,20 €
			-, -	-,
	0,25 l	0,5 l	0,75 l	1,00 l
Carden Lemenada (Cranofruit Orenza 8 Lemen)	0,201	6,50 €	0,151	1,001
Garden-Lemonade (Grapefruit, Orange & Lemon)	0.00.0	0,30 E		
Bitter Lemon (Bad Brambacher) Ginger Ale (Bad Brambacher) Tonic Water (Bad Brambacher) Sparkling Water (Bad Brambacher) Still Water (Bad Brambacher)	3,80 €			
Ginger Ale (Bad Brambacher)	3,80€			
Tonic Water (Bad Brambacher)	3,80€			
Sparkling Water (Bad Brambacher)	2,90 €		6,50€	
Still Water (Bad Brambacher)	2,90 €			
Sparkling Water (original greek)			6,50€	
Still Water (original greek)				6,90€
			0,2 I	0,41
Mango juice			3,50 €	5,50€
Orange juice			3,50 €	5,50 €
Apple juice			3,50 €	5,50 € 5,50 €
			,	,
Rhubarb juice			3,50 €	5,50 €
Peach juice			3,50€	5,50€
Cherry juice			3,50 €	5,50€
Banana juice 🔉 🔊			3,50 €	5,50€
KiBa (Banana&Cherry juice)			3,50€	5,50€

Beer – Býra

Mönchshof on draught Mönchshof dark beer Mönchshof cellar beer Mönchshof country beer Mönchshof shandy Mönchshof Naturtrüb non-alcoholic Kapuziner (wheat beer) light draught Kapuziner (wheat beer) dark Kapuziner (wheat beer) non-alcoholic Diesel (Beer & Coke) Mythos Beer (original greek, 0,331)

and the second s	0,3 I 3,90 €	0,5 I 5,50 €
	3,30 E	5,50 € 5,50 €
The sholl		5,50 €
MönchSDol		5,50€
	3,90€	5,50€
		5,50€
n 🕰	3,90€	5,50€
		5,50€
		5,50€
KAPUZINER	3,90€	5,50€
Weißbier	4,90€	



Open Red Wines – Kókkina Krasiá Anoichtó

	0,2l Glass	0,5l Carafe	0,751 Bottle
Vineyard Zafeirakis (House Wine) High quality dry-fruity Merlot-Syrah of organic cultivation from the region of Thessaly with t blackberries and red cherries with notes of fresh herbs and eucalyptus	6,90 € flavour o	15,90 € f raspberr	,
Imiglykos Red - Tsantali Very fruity and sweet wine from the region of Salonika, perfectly matches with sweet or so	6,90 € our dishe:	15,90 € ∋	
Cabernet Sauvignon - Mega Spileo Dry, deep red wine from the region of Peloponnese with complex flavours of black pepper, ripe fruit, smoked meat, dark chocolate and roasted nuts	8,90€	18,90€	28,50€
Mavro Daphne - Tsantali Full-bodied, honey-sweet liqueur wine from Patras, Peloponnese with flavours of laurel, plums and herbs	7,50€	16,90€	27,50€
Atlantis - Estate Argyros Bright red and dry wine from the Greek island of Santorini with flavours of cherries, dark berries and a touch of prune and sweet herbs	7,90€	17,90€	27,50€
Cabernet Sauvignon - Hatzimichalis This single-origin wine is distinguished by its purple colour and flavours of cassis, violets, red fruits, herbs and peppermint	8,50€	18,50€	27,50€

Open Rosé Wines – Rozé Krasí Anoichtó

	0,2l Glass	0,5l Carafe	0,75l Bottle
Vineyard Zafeirakis (House Wine) High quality dry and smooth Limniona Syrah of organic cultivation with intensive flavours of red fruits, strawberries, wild berries and Mediterranean herbs	6,90€ ₽	15,90€	25,50€
Imiglykos Rosé - Tsantali Fruity and sweet wine from the altitudes of Amynteon in Macedonia	6,90€	15,90€	
Oreinos Ilios Delicate rosé coloured and fresh wine with flavours of cherries, blueberries, strawberries and pomegranates	7,90€	17,90 €	27,50€
Atlantis - Estate Argyros A rosé wine of bright salmon colour with flavours of strawberries, raspberry jam, cherries and a touch of plum	7,90€	17,90 €	27,50€



Open White Wines – Lefká Krasiá Anoichtó

	0,2l Glass	0,5l Carafe	0,75l Bottle
Vineyard Zafeirakis (House Wine) High quality fruity and refreshing Assyrtiko Chardonnay of organic cultivation with flavours of lemon, exotic fruits and eucalyptus	6,90€	15,90€	25,50€
Imiglykos White - Tsantali Very fruity and sweet wine from the region of Salonika with refreshing character and light flavour of lemon	6,90€	15,90€	
Chardonnay - Estate Arvanitidis Full-bodied Chardonnay with flavours of citrus fruits, sweet fruits and honey in the finish	7,50€	17,50€	27,50€
Samos Very sweet yellow muscatel from the Greek island of Samos with intensive and complex nu	7,50 € itmeg bo	17,90 € uquet	28,50€
Oreinos Ilios Fresh, fine fruity Sauvignon Blanc with delicate flavours of roses, lemon blossoms, lychees	7,90 € s and jasr	17,90 € mine	27,50€
Atlantis - Estate Argyros Very fresh and full-bodied wine from the Greek island of Santorini with flavours of citrus fruits, caramel and lemon blossoms	7,90€	17,90€	27,50€
Apla Impressive fresh cuvée of Malagousia, Assyrtiko and Roditis with flavours of green apple, floral notes and a touch of exotic fruits	8,90€	18,90€	28,50€
Retsina Tetramythos Genuine Greek Retsina of organic cultivation with flavours of fresh resin, cones, citrus fruits, peach and apple	6,90€	15,90€	25,50€
Retsina Malamatina The most famous Retsina of gold-yellow colour with fruity flavours of citrus fruits and resi	n	10,90€	
Retsina Kechribari Fresh, young Retsina of flaxen-haired colour and a well balanced flavour of fresh resin and	/ d fruits	13,90 €	
Wine Spritzer Red, White or Rosé	6,50€		

Please ask for our Wine List for our selection of further outstanding bottled wines



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Thanks for your visit!

A nice gift idea: Our vouchers for every occasion!





