ALFA
RESTAURANT
Griechisch & Mediterran

SCAN ME!

Dear Guests

a warm welcome to Restaurant ALFA!

We are delighted to serve you authentic Mediterranean cuisine, freshly prepared every day, and to take you on a little culinary journey through Greece.

Sit back, relax and let your mind wander while you enjoy a taste of Greece in the heart of Leipzig!

Your Restaurant ALFA Team

Travellers' Choice 2021
Travellers' Choice 2022
Travellers' Choice 2023
Travellers' Choice 2024

Restaurant ALFA
Greek and Mediterranean
Ratsfreischulstraße 8 – 10
04109 Leipzig

Open daily from 11:30 am – 11:00 pm
Hot food served until 10:30 pm

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The Chef Recommends

150. Calamari Salad ^
Fresh baby calamari marinated in olive oil and lemon juice,
served on a bed of salad with peppers, carrots and fine herbs
12,90 €

151. Anchovies ˥
Fresh anchovies fried in olive oil with a delicate crust,
served with tarama and a fresh dressing
12,90 €

152. Garides Saganaki ᴷ
Fresh prawns in an onion and tomato sauce with white wine and cheese,
refined with fresh garlic and served in the pan
14,90 €

153. Papoutsakia ᶻ
Papoutsakia means “little shoes”: an aubergine stuffed with minced meat,
baked with a fine béchamel sauce, served with tomato rice
and a fresh starter salad
22,00 €

154. Traditional Moussaka ᶻ
Traditional Greek bake of sliced potatoes,
grilled aubergines and minced meat with a fine béchamel sauce
and a fresh starter salad
23,90 €

155. Solomós me Taliatéles ˥
Fresh salmon fillet on a bed of tagliatelle in lobster sauce
with fine herbs and a fresh starter salad
26,90 €

156. Kotopoulo Gemisto ᶻ
Grilled chicken fillet stuffed with halloumi, served with tagliatelle
in mushroom sauce and a fresh starter salad
28,50 €

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Cold Starters - Krýa Orektiká

1. **Tzatziki** — **6,50 €**
   Greek dip made of yoghurt, garlic, olive oil and cucumber, refined with white balsamic vinegar
2. **Tarama** ┌ — **6,90 €**
   Savoury spread of fish roe, olive oil, mashed potato and fresh lemon juice
3. **Tirosalata** — **6,90 €**
   Spicy cheese spread of sheep's cheese and various peppers
4. **Melitzanosalata** — **6,90 €**
   Traditional aubergine dip, refined with herbs, white balsamic vinegar and olive oil
5. **Trilogy** — **7,90 €**
   A Greek trilogy of tzatziki, tirosalata and melitzanosalata
6. **Olives & Peperoni Mix** — **8,90 €**
   Original Kalamata olives and peperoni, refined with olive oil and oregano
7. **Grilled Courgettes** — **9,50 €**
   Tender grilled courgettes marinated in olive oil, balsamic vinegar and Greek herbs, served with tzatziki and bread
8. **Feta** — **10,50 €**
   Original Greek feta cheese, refined with olive oil and oregano
9. **Meze** ┌ **(for 1 or 2 people)** — **15,50 € / 27,90 €**
   House selection of starters - something for everyone
   - hot and/or cold, as you prefer -

Warm Starters - Zestá Orektiká

10. **Pita Bread** — **3,50 €**
    Original Greek flatbread, grilled and seasoned with oregano
    - also available with garlic -
11. **Pita Bread with Tzatziki** — **4,90 €**
    Original Greek flatbread, grilled and seasoned with oregano, served with tzatziki
12. **Skordopsomo** — **6,50 €**
    Original Greek garlic bread with tzatziki
13. **Skordopsomo Special** — **7,50 €**
    Original Greek garlic bread with tzatziki, tomatoes, cheese and olive oil
14. **Grilled Peperoni** — **9,00 €**
    Spicy peperoni with fresh garlic sauce and tzatziki
15. **Gigantes** — **9,50 €**
    Giant beans baked in tomato sauce with feta cheese, served with bread
16. **Dolmadakia** — **9,90 €**
    Vine leaves stuffed with basmati rice, served with tzatziki
17. **Fried Aubergines or Courgettes** — **11,50 €**
    Freshly fried aubergines or courgettes, served with tzatziki and bread
18. **Saganaki** — **11,90 €**
    Breaded feta cheese baked in a “saganaki” pan, served with fresh salad and bread

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Warm Starters - Zestá Orektiká

18a. Manitaria Gemista — **12,50 €**
Large mushrooms stuffed with feta cheese and fresh herbs, baked with cheese sauce

18b. Florines [z] — **10,90 €**
Greek pointed peppers stuffed with feta cheese and fresh herbs,
baked with an olive oil and garlic sauce

19. Halloumi — **11,90 €**
Original Cypriot halloumi cheese, pan-fried and served on fresh salad with bread

20. Tiri Fournou — **12,90 €**
Oven-baked feta cheese with tomatoes, olives, peperoni, onions, fresh garlic and herbs,
served with bread

20a. Saganaki Filo — **12,50 €**
Feta cheese baked in filo pastry with sesame and honey

21. Falafel — **11,50 €**
Homemade deep-fried chickpea balls with fresh salad and tzatziki

22. Midia Skordo ^ — **12,90 €**
Fresh pan-fried mussels, refined with garlic sauce and olive oil,
served with tzatziki and bread

22a. Midia Saganaki ^ — **13,90 €**
Fresh mussels prepared in tomato sauce with white wine and cheese,
refined with fresh garlic and served in the pan

Soups - Soúpes

23. Tomato Soup [z] — **7,90 €**
Greek-style tomato soup, refined with various spices and cream

24. Giouvarlakia ^ — **8,50 €**
Homemade meatball soup with basmati rice, refined with fresh herbs, egg and lemon juice,
served with bread

25. Soup of the Day — **7,90 €**
A delicious soup that changes regularly. Just ask our staff

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Salads - Salátes

26. Side Salad — **6,50 €**
Our classic mixed salad, house style

27. Cabbage Salad — **6,50 €**
Freshly prepared cabbage salad

28. Greek Farmer's Salad — **15,90 €**
Freshly prepared salad with tomatoes, cucumber, peppers, olives, peperoni, feta cheese, olive oil and balsamic vinegar, served with bread

29. Halloumi Salad — **19,50 €**
Fried original Cypriot halloumi cheese on a bed of rocket and lamb's lettuce with walnuts, raisins and a homemade balsamic and honey dressing, served with garlic bread

30. Gyros Salad — **19,50 €**
Freshly prepared gyros from the spit on a bed of mixed seasonal salad with tomatoes, cucumber, olives, peperoni, feta cheese, onions and an olive oil and balsamic dressing

31. ALFA Salad — **19,90 €**
Grilled chicken breast fillet on a bed of mixed seasonal salad with tomatoes, cucumber, olives, peperoni and homemade dressing

31a. Mediterranean Salad — **21,90 €**
Grilled salmon fillet on a bed of mixed seasonal salad with tomatoes, cucumber, olives, peppers and rocket

31b. Caesar Salad with Chicken Breast Fillet or Prawns — **21,00 €**
Crisp romaine lettuce with Caesar dressing, parmesan and croûtons
With your choice of grilled chicken fillet or fried prawns

Vegetarian Dishes - Piáta Chortofagias

32. Broccoli Fournou — **19,00 €**
Broccoli in a fine Metaxa sauce, baked with cheese

33. Penne Fournou — **19,50 €**
Penne rigate in a fine Metaxa sauce, baked with cheese, with a fresh starter salad

34. Kritharáki — **21,00 €**
Original Greek kritharáki (orzo) in a fine Metaxa sauce, baked with cheese, with a fresh starter salad

35. Penne Spanaki — **22,00 €**
Penne rigate with fresh spinach in a fine Metaxa sauce, baked with cheese, with a fresh starter salad

36. Cyprus Plate — **21,00 €**
Original Cypriot halloumi cheese and falafel on fresh rocket and lamb's lettuce with tzatziki and aubergine dip, served with garlic bread and tomato rice

37. Vegetarian Platter — **24,50 €**
A vegetarian selection of grilled aubergines, courgettes, falafel, tomatoes, peperoni, grilled halloumi cheese, aubergine dip, tzatziki, rice and bread

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Kids Menu - Paidiká Gévmata

(Up to 14 years)

38. Souvláki — **12,90 €**
Gyros from the spit with French fries, ketchup and fresh salad

39. Gyros — **12,90 €**
Gyros from the spit with French fries, ketchup and fresh salad

40. Schnitzel — **12,90 €**
Breaded chicken fillet schnitzel with French fries, ketchup and fresh salad

41. Penne — **11,00 €**
Penne rigate with tomato sauce and cheese
- also available baked -

42. Chicken Fillet — **14,90 €**
Grilled chicken fillet with French fries, tzatziki and fresh salad

From the Sea - Apó ti Thálassa

43. Calamari ΛΓ — **25,90 €**
Baby calamari, grilled or pan-fried as you prefer, with fine basmati rice, spinach, tarama and a fresh starter salad

44. Salmon Fillet Γ — **25,90 € / 33,90 €**
Fresh grilled salmon fillet, 150 g or 300 g, with fine basmati rice, spinach, tarama and a fresh starter salad

45. Pikeperch Fillet Γ — **27,90 €**
Fresh grilled pikeperch fillet with fine basmati rice, spinach, tarama, fish sauce and a fresh starter salad

46. Grilled Seafood Selection ΓΛΚ — **34,90 €**
Fresh salmon fillet, pikeperch fillet, baby calamari and scampi with fine basmati rice, spinach, tarama and a fresh starter salad

48. Gilt-head Sea Bream (subject to availability) Γ — **32,00 €**
A whole grilled gilt-head sea bream with fine basmati rice, spinach, olive oil, balsamic vinegar, tarama and a fresh starter salad

49. King Prawns Κ — **34,50 €**
Fresh grilled king prawns with fine basmati rice, spinach, tarama and a fresh starter salad

49a. Thalassa Platter (for two) ΓΛΚ — **69,90 €**
Large seafood selection of fresh salmon fillet, baby calamari, anchovies, scampi and mussels with fine basmati rice, spinach and a fresh starter salad

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From the Grill - Apó ti Schára

50. Gyros Plate — **21,90 €**
Pork shaved from the spit with French fries, tzatziki and a fresh starter salad

51. Gyros Fournou — **23,50 €**
Pork shaved from the spit in a fine Metaxa sauce, baked with cheese,
served with French fries and a fresh starter salad

52. Greek Surf & Turf ^ — **24,90 €**
Classic gyros from the spit meets fresh baby calamari, pan-fried or grilled as you prefer,
with fine basmati rice, tzatziki and a fresh starter salad

53. Souvláki — **21,90 €**
Two grilled pork skewers with fine tomato rice, tzatziki
and a fresh starter salad

55. Bifteki — **24,90 €**
Minced steak stuffed with feta and Edam cheese, with fine tomato rice, tzatziki
and a fresh starter salad

56. Beef Liver — **22,90 €**
Tender grilled beef liver with roasted onions, fine tomato rice, tzatziki
and a fresh starter salad

57. Chicken Skewer — **25,90 €**
Grilled chicken fillet with onions and peppers, fine basmati rice or French fries,
tzatziki and a fresh starter salad

58. Pork Medallions — **26,90 €**
Tender pork fillet medallions with fine tomato rice, green beans,
herb butter, tzatziki and a fresh starter salad

59. Zeus Schnitzel — **22,50 €**
Breaded chicken fillet schnitzel in a fine Metaxa sauce with French fries
and a fresh starter salad

60. Devil's Skewer — **26,90 €**
Tender pork fillet medallions on a skewer with a fiery hot sauce,
fine tomato rice and a fresh starter salad

61. Fine Skewer Plate — **29,50 €**
Tender fillet skewers of lamb, pork and chicken with fine tomato rice or French fries,
peppers, onions, tzatziki and a fresh starter salad

62. Souvláki Fournou — **24,90 €**
Grilled pork skewer in a fine Metaxa sauce, baked with cheese,
served with French fries and a fresh starter salad

63. Athens Plate — **24,50 €**
Combination of gyros, souvláki and liver with fine tomato rice or
French fries, tzatziki and a fresh starter salad

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From the Grill - Apó ti Schára

64. Acropolis Plate — **25,90 €**
Combination of gyros, souvláki and soutzoukakia with fine tomato rice or French fries, tzatziki and a fresh starter salad

65. Rhodes Plate — **26,50 €**
Combination of gyros, pork medallion and rack of lamb with fine tomato rice or French fries, tzatziki and a fresh starter salad

66. Special Plate — **32,00 €**
Combination of gyros, souvláki, soutzoukakia, liver, pork medallion and rack of lamb with fine tomato rice or French fries, tzatziki and a fresh starter salad

67. ALFA Plate — **29,00 €**
Combination of gyros, rack of lamb, lamb fillet and pork medallion with fine tomato rice or French fries, tzatziki and a fresh starter salad

For Two - Gia Dýo

68. Hercules Platter — **62,50 €**
Large combination of gyros, souvláki, soutzoukakia, liver and pork medallion with fine tomato rice, French fries, tzatziki and a large farmer's salad as a starter

69. ALFA Platter ^ — **69,50 €**
Large combination of gyros, souvláki, lamb fillet, rack of lamb and baby calamari with fine tomato rice, French fries, tzatziki and a large farmer's salad as a starter

Fillet Specialities - Filéto Eidikótites

70. Rack of Lamb — **34,90 €**
Delicately grilled rack of lamb with basmati rice, green beans and a fresh starter salad

70a. Lamb Plate — **34,90 €**
Combination of tender grilled lamb fillet and rack of lamb with basmati rice, fine green beans, tzatziki and a fresh starter salad

71. Lamb Shank — **28,90 €**
Greek-style lamb shank braised in a tomato and pepper sauce, with kritharáki, giant beans or green beans as you prefer, and a fresh starter salad

72. Lamb Fillet — **34,50 €**
Tender grilled lamb fillet with fine grilled vegetables, basmati rice, tzatziki and a fresh starter salad

73. Lamb Fillet Gorgonzola — **35,50 €**
Tender grilled lamb fillet with gorgonzola sauce, fine grilled vegetables, basmati rice and a fresh starter salad

74. Argentinian Beef Fillet approx. 220 g (subject to availability) — **39,00 €**
Beef fillet cooked to your liking, with fine grilled vegetables, basmati rice, tzatziki, herb butter and a fresh starter salad

75. Argentinian Beef Fillet approx. 220 g Gorgonzola (subject to availability) — **41,00 €**
Beef fillet cooked to your liking, with gorgonzola sauce, fine grilled vegetables, basmati rice and a fresh starter salad

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From the Pan - Apó to Tigáni

76. Kotopoulo Tigáni [Z] — **26,90 €**
Pan-fried chicken fillet with fresh mushrooms and peppers in a cheese and cream sauce refined with white wine, with fine basmati rice and a starter salad

77. Samos Pan [Z] — **27,90 €**
Tender pork fillet tips in a fine Metaxa cream sauce with fine tomato rice, broccoli and a starter salad

78. Gyros Pan [Z] — **25,90 €**
Pork shaved from the spit with various cheeses in a fine cheese and cream sauce, with fine basmati rice and a starter salad

79. Fillet Tips [Z] — **27,90 €**
Tender pork fillet tips with mushrooms in a fine cheese and cream sauce seasoned with white wine, with basmati rice and a starter salad

Extra Sides - Epipléon Garnitoúres

French Fries	**4,90 €**
Basmati Rice/Tomato Rice	**3,90 €**
Kritharáki (Orzo)	**4,90 €**
Green Beans	**5,50 €**
Giant Beans (Gigantes)	**5,50 €**
Garlic Potatoes	**5,50 €**
Grilled Vegetables	**6,90 €**
Metaxa Sauce	**3,50 €**
Cheese Sauce	**4,50 €**
Spicy/Hot Sauce	**3,90 €**
Tzatziki	**2,50 €**
Ketchup/Mayonnaise	**1,00 €**

Below you will find the key to additives and allergens. For further information, please ask our staff.

Additives:
α – *with colouring*
β – *with preservative*
γ – *with antioxidant*
δ – *with flavour enhancer*
ε – *sulphurised*
ζ – *blackened*
η – *with phosphate*
θ – *with milk protein*
ι – *contains caffeine*
κ – *contains quinine*
λ – *with sweetener*
μ – *waxed*
ν – *with taurine*
ξ – *nectar*

Allergens:
A – *eggs*
B – *peanuts*
Γ – *fish*
Δ – *cereals containing gluten*
E – *lupins*
Z – *milk*
H – *mustard*
Θ – *celery*
I – *sulphur dioxide/sulphites*
K – *crustaceans*
Λ – *molluscs*
M – *nuts*
N – *sesame seeds*
Ξ – *soybeans*

Greek Alphabet:

Α, α	*Alpha*	Ο, ο	*Omicron*
Β, β	*Beta*	Π, π	*Pi*
Γ, γ	*Gamma*	Ρ, ρ	*Rho*
Δ, δ	*Delta*	Σ, σ	*Sigma*
Ε, ε	*Epsilon*	Τ, τ	*Tau*
Ζ, ζ	*Zeta*	Υ, υ	*Upsilon*
Η, η	*Eta*	Φ, φ	*Phi*
Θ, θ	*Theta*	Χ, χ	*Chi*
Ι, ι	*Iota*	Ψ, ψ	*Psi*
Κ, κ	*Kappa*	Ω, ω	*Omega*
Λ, λ	*Lambda*		
Μ, μ	*Mu*		
Ν, ν	*Nu*		
Ξ, ξ	*Xi*		

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Desserts - Epidórpia

80.	**Galaktoboureko** Traditional Greek filo pastry filled with semolina custard, served with vanilla ice cream and caramel sauce	**10,90 €**
81.	**Yoghurt** Original Greek yoghurt with walnuts and honey	**9,50 €**
82.	**Baklava** Greek filo pastry filled with chopped nuts, served with vanilla ice cream	**9,50 €**
83.	**Vanilla Ice Cream with Hot Chocolate Sauce** Creamy vanilla ice cream served with hot chocolate sauce	**8,90 €**
84.	**Vanilla Ice Cream with Hot Raspberry Sauce** Creamy vanilla ice cream with hot raspberry sauce, house style	**8,90 €**
85.	**Chocolate Soufflé** Warm chocolate soufflé with creamy vanilla ice cream, house style	**10,90 €**
86.	**Portokalopita** Greek orange cake with yoghurt and chocolate ice cream, house style	**10,90 €**
87.	**Dessert Platter for Two (changing selection)**	**28,90 €**

Hot Drinks - Zestá Rofimata

Café Crème	**3,50 €**
Espresso	**3,20 €**
Espresso Macchiato	**3,50 €**
Double Espresso	**4,50 €**
Greek Coffee	**3,90 €**
Cappuccino	**4,90 €**
Café au Lait	**4,90 €**
Hot Chocolate	**4,90 €**
Latte Macchiato	**4,90 €**
Eilles Tea, various flavours	**4,50 €**

Many of our dishes can also be prepared vegan on request.
Please ask our staff about possible options.

Planning a large celebration, company party or other festive occasion? We would be happy to make our premises with their Mediterranean flair available for your event.
Please contact us in good time and let us know your ideas

Your ALFA Team

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Soft Drinks - Potá Choris Alkoól

	0,2l	0,4l
Coca-Cola	3,20 €	5,50 €
Coca-Cola Light	3,20 €	5,50 €
Sprite	3,20 €	5,50 €
Fanta	3,20 €	5,50 €
Spezi (Cola & Fanta)	3,20 €	5,50 €
Apple Juice Spritzer	3,20 €	5,50 €

	0,25 l	0,5 l	0,75 l	1,00 l
Garden Lemonade (grapefruit, orange or lemon)		6,50 €		
Bitter Lemon (Bad Brambacher)	3,80 €			
Ginger Ale (Bad Brambacher)	3,80 €			
Tonic Water (Bad Brambacher)	3,80 €			
Sparkling Water (Bad Brambacher)	2,90 €		6,90 €	
Still Water (Bad Brambacher)	2,90 €			
Sparkling Water (original Greek)			7,90 €	
Still Water (original Greek)				8,50 €

	0,2 l	0,4 l
Mango Juice	3,50 €	5,90 €
Orange Juice	3,50 €	5,90 €
Apple Juice	3,50 €	5,90 €
Rhubarb Juice	3,50 €	5,90 €
Peach Juice	3,50 €	5,90 €
Cherry Juice	3,50 €	5,90 €
Banana Juice	3,50 €	5,90 €
KiBa (cherry & banana juice)	3,50 €	5,90 €

Beer - Býra

	0,3 l	0,5 l
Mönchshof Pilsener (draught)	3,90 €	5,50 €
Mönchshof Schwarzbier (dark lager)		5,50 €
Mönchshof Kellerbier (draught)		5,50 €
Mönchshof Landbier		5,50 €
Mönchshof Radler (draught)	3,90 €	5,50 €
Mönchshof Naturtrüb Non-Alcoholic		5,50 €
Kapuziner Wheat Beer (draught)	3,90 €	5,50 €
Kapuziner Dark Wheat Beer		5,50 €
Kapuziner Wheat Beer Non-Alcoholic		5,50 €
Diesel (Beer & Cola)	3,90 €	5,50 €
Mythos Beer (original Greek, 0,33l)	4,90 €	

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Red Wines - Kókkina Krasiá Anoichtó

	0,2l Glass	0,5l Carafe	0,75l Bottle
Zafeirakis Winery (House Wine) High-quality dry and fruity organic Merlot-Syrah from the Thessaly region, with scents of raspberries, blackberries and red cherries and notes of fresh herbs and eucalyptus	**7,90 €**	**18,50 €**	**26,00 €**
Imiglykos Red - Tsantali Very fruity, medium-sweet wine from the Thessaloniki region, ideal with sweet or sour dishes	**7,90 €**	**18,50 €**	
Cabernet Sauvignon - Mega Spileo Dry, deep red wine from the Peloponnese with complex aromas of black pepper, ripe fruit, smoked meat, dark chocolate and roasted nuts	**8,90 €**	**21,00 €**	**29,00 €**
Mavro Daphne - Tsantali Full-bodied, honey-sweet fortified wine from Patras, Peloponnese, with a laurel-spiced aroma and scents of plums and spices	**8,00 €**	**18,90 €**	**27,50 €**
Atlantis - Estate Argyros Bright red dry wine from the Greek island of Santorini with aromas of cherries and dark berries and a hint of prune and sweet spices	**8,90 €**	**21,00 €**	**29,00 €**
Cabernet Sauvignon - Hatzimichalis A deep purple colour and scents of cassis, violets, red fruits, spices and peppermint characterise this single-varietal Cabernet Sauvignon	**8,90 €**	**21,00 €**	**29,00 €**

Rosé Wines - Rozé Krasí Anoichtó

	0,2l Glass	0,5l Carafe	0,75l Bottle
Zafeirakis Winery (House Wine) High-quality dry and smooth organic Limniona Syrah with intense aromas of red fruits, strawberries, wild berries and Mediterranean herbs	**7,90 €**	**18,50 €**	**26,00 €**
Imiglykos Rosé - Tsantali Fruity, medium-sweet wine from the highlands of Amyntaio in Macedonia	**7,90 €**	**18,50 €**	
Oreinos Ilios Delicate pale pink, fresh wine with aromas of cherries, blueberries, strawberries and pomegranates	**8,50 €**	**19,50 €**	**29,00 €**
Atlantis - Estate Argyros A rosé of bright salmon colour with aromas of strawberry, raspberry jam, cherry and a hint of plum.	**8,90 €**	**21,00 €**	**29,00 €**

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White Wines - Lefká Krasiá Anoichtó

	0,2l Glass	0,5l Carafe	0,75l Bottle
Zafeirakis Winery (House Wine) Fresh organic blend of Chardonnay and Assyrtiko with aromas of citrus and exotic fruits, fruity and well-balanced in taste.	**7,90 €**	**18,50 €**	**26,00 €**
Imiglykos White - Tsantali Very fruity, medium-sweet wine from the Thessaloniki region with a refreshing character and a light citrus note	**7,90 €**	**18,50 €**	
Chardonnay - Estate Arvanitidis Full-bodied Chardonnay with aromas of citrus and sweet fruits and honey on the finish	**8,90 €**	**19,50 €**	**29,00 €**
Samos Very sweet yellow Muscat from the island of Samos with an intense and complex muscat bouquet	**8,90 €**	**19,50 €**	
Oreinos Ilios Fresh, delicately fruity Sauvignon Blanc with subtle notes of roses, lemon blossom, lychee and jasmine	**8,50 €**	**19,50 €**	**29,00 €**
Atlantis - Estate Argyros Very fresh and full-bodied wine from the Greek island of Santorini with scents of citrus fruits and aromas of caramel and lemon blossom	**8,90 €**	**21,00 €**	**29,00 €**
Apla Impressively fresh blend of Malagousia, Assyrtiko and Roditis, with scents of green apple, floral notes and a hint of exotic fruit	**8,90 €**	**19,50 €**	**28,50 €**
Retsina Tetramythos Original Greek organic retsina with aromas of fresh resin, pine cones, citrus, peach and apple	**7,90 €**	**18,50 €**	**27,00 €**
Retsina Malamatina The best-known retsina, golden yellow in colour, with fruity aromas of citrus and resin		**12,90 €**	
Retsina Kechribari Fresh, young retsina, straw-blond in colour, with a balanced aroma of fresh resin and fruit		**14,90 €**	
Wine Spritzer Red, White or Rosé	**7,90 €**		

Please ask for our wine list for our selection of further excellent bottled wines

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Digestifs

Metaxa 5 *****	Glass (2 cl)	3,90 €
Metaxa 7 *******	Glass (2 cl)	4,90 €
Metaxa 12 **********	Glass (2 cl)	6,90 €
Metaxa Grand Fine Collector‘s Ed.	Glass (2 cl)	7,90 €
Metaxa Grand Reserve	Glass (2 cl)	11,90 €
Apostagma Moschato	Glass (2 cl)	4,90 €
Ramazzotti	Glass (4 cl)	4,90 €
Averna	Glass (4 cl)	4,90 €
Jägermeister	Glass (4 cl)	4,90 €
Fernet Branca	Glass (4 cl)	4,90 €
Grappa	Glass (4 cl)	6,90 €
Vodka Beluga	Glass (2 cl)	7,90 €
Whisky (Johnnie Walker, Ballantine's, Jim Beam, Chivas)	Glass (4 cl)	7,90 €
Gin (Hendrick's, Gin Mare, The Botanist)	Glass (4 cl)	7,90 €
Havana Club	Glass (4 cl)	4,90 €
Amaretto	Glass (4 cl)	5,90 €
Baileys	Glass (4 cl)	4,90 €
Martini	Glass (4 cl)	4,90 €
Sambuca	Glass (4 cl)	4,90 €