Vino e Pane

More than just a Greek

Scan for our group dining brochure

To start

Pita with herb butter 4.6

Tzatziki 7.5
Creamy yoghurt dip with herbs, garlic and cucumber

Mezze 7.5
Greek olives, pickled peppers and feta

Bruschetta 6.5
Fresh tomato, basil and garlic

Tirokafteri 7.8
Spicy feta mousse with pita bread

Pikilia *Please ask about allergens* 16
Selection of cold and hot bites

Cold starters

Dakos 12
Cretan barley rusk with goat's cheese mousse, fresh tomato, garlic, basil, olives, olive oil and balsamic vinegar.

Burrata 12
Soft cheese made from mozzarella and cream, sun-dried tomatoes, cherry tomatoes, balsamic and pesto dressing

Dolmadakia 7
Vine leaves filled with rice, lemon dressing

Beef carpaccio 15
Grana Padano, rocket, capers, pine nuts and pesto dressing
Option: black truffle oil +2.5
Option: truffle mayonnaise +1

Wagyu carpaccio 18
Grana Padano, rocket, pine nuts and olive oil
Option: black truffle oil +2.5
Option: truffle mayonnaise +1

Greek salad 9.5

Pantzari 13
Beetroot, goat's cheese mousse, garlic, olive oil, sesame seeds and walnuts.

Soup

Cream of tomato soup 6.5

Cream of mushroom soup 6.5

Elliniko Trapezi 37 p.p.

For 2 or more guests *Please ask about allergens*

Our kitchen creates a three-course menu with meat, fish and vegetarian bites, followed by a delicious dessert.

Meat Me Menu 52 p.p.

For 2 guests to enjoy together.

Start with beef carpaccio and beef fillet tips. Then rib-eye and tournedos, served with sides. Finish with a grand dessert.

Option: black truffle oil +2.5

Date Night 109 *for 2 guests*

Please ask about allergens

An evening for two, with a surprise menu in three courses to share. Includes a glass of sparkling wine per person and table water.

Additional orders are charged separately.

Prime Cuts Experience 99 *for 2–3 guests*

Three distinctive cuts from the grill to discover together: Greek pork shoulder chop (450 g), Ibérico secreto (300 g) and picanha (250 g). Served with Parmesan fries, truffle mayonnaise and a fresh salad.

Option: black truffle oil +2.5

TIP: pair with a full-bodied red wine.

A larger group? Please ask about the options.

Hot starters

Portobello 11
Filled with feta, young cheese and pesto

Boujourdi 11
Melted feta in a spicy tomato sauce

Feta filo 12.5
Feta in crispy fried filo pastry, honey and sesame seeds.

Talagani 12
Sheep's cheese in a crispy coating, served with fig jam and walnuts.

Cheese croquettes 7.5
Feta and young cheese, with chilli sauce

Courgette fritters 9
With tzatziki dip

Meatballs 8
In tomato sauce

Beef fillet tips 12.5
Mushrooms and onion, deglazed with ouzo
Option: black truffle oil +2.5
Option: Black Angus - ask for the surcharge

Kalamaria 12.5
Fried squid rings with lemon dressing

Spicy mussels 13
Deglazed with ouzo

For the children

Gyros 13
Fries and apple sauce

Suflaki 13
Chicken or pork, with fries and apple sauce

Burger 16
Fries and ketchup
Option: cheddar cheese +1

Children's spaghetti bolognese 13

Children's penne carbonara 13

Salmon fillet 17
Fries and apple sauce

ALLERGEN KEY

Gluten-containing cereals · Crustaceans · Egg · Fish · Peanuts
Soy · Milk · Nuts · Celery · Mustard
Sesame · Sulphites · Lupin · Molluscs

The allergens listed are based on information from our suppliers and may be present only in sauces or side dishes, or reflect possible traces. Please speak to our staff so we can discuss suitable options. Some allergens may be avoidable by adapting your dish. Cross-contact can occur in our kitchen, so always inform our staff of any allergies.

On Fridays, Saturdays and Sundays, arrivals between 17:30 and 20:00 require at least two courses per person: starter and main, or main and dessert.
For earlier or later arrivals, one course is also possible.

Only ordering starters? A minimum of three starters per person applies.

Changes to dishes incur a surcharge.

Meat and more

Food for the soul

Pasta & risotto

Penne alla vodka 20
Onion, garlic, chilli, goat's cheese, prosciutto and tomato cream sauce with vodka

Penne salmone 23
Salmon, cherry tomatoes, dill, spinach, Grana Padano and cognac cream sauce

Tagliatelle saganaki garides 25
Prawns, feta, tomato, chilli, white wine and fresh herbs

Tagliatelle bolognese 17.5
Minced meat and tomato sauce

Penne burrata 22
Cherry tomatoes, basil, pine nuts and pesto cream sauce

Spaghetti carbonara 17.5
Bacon, white wine and cream sauce

Tagliatelle al filetto 25
Beef fillet, mushrooms, sun-dried tomatoes, garlic, onion, spinach and tomato cream sauce
Option: black truffle oil +2.5
Option: Black Angus - ask for the surcharge

Risotto ai funghi 19
Shiitake, oyster mushrooms, mushrooms, rocket, Grana Padano and white wine
Option: black truffle oil +2.5

Risotto Aurora 23
Lamb fillet, Mediterranean herbs, cherry tomatoes, garlic, lemon, feta, Grana Padano and white wine
Option: black truffle oil +2.5

Oven & pan

Chicken fillet Masticha 24
With a creamy Masticha liqueur sauce

Moussaka 25
Potato, aubergine, mince and béchamel sauce

Vegetarian platter 21
Stewed vegetables, pepper filled with rice, halloumi and accompaniments

Bekri meze 27
Beef fillet, pork fillet and vegetables, deglazed with Metaxa cognac
Option: black truffle oil +2.5
Option: Black Angus - ask for the surcharge

Loukaniko 24
Wild boar sausage, vegetables, mildly spicy sauce and mashed potatoes

Prime Cuts

Our favourites

Beef fillet 24 - (150 g) / 33 - (200 g) / 43 - (300 g)
Tender, lean, refined.
Pepper sauce

Option: Black Angus - ask for the surcharge

Rib-eye grain fed 33
250 g. Marbled, juicy, full of flavour. Chimichurri

Bavette 31
250 g. Robust, coarse texture, rich beef flavour. Herb butter and truffle oil

T-bone (veal) 31
350 g. Tender, refined, mild flavour. Herb butter

Picanha 33
250 g. Fat cap, juicy, a Brazilian classic. Chimichurri

Rack of lamb 36
±450 g. Aromatic, juicy, indulgent. Chimichurri

Flat iron 35
300 g. Marbled, tender, full of flavour. Chimichurri

Ibérico secreto 37
±300 g. Nutty, juicy, melting fat. Chimichurri

Spalobrizola 35
450 g. A Greek classic: pork shoulder chop, juicy and full of flavour. Herb butter

TIP: black truffle oil +2.5

Served with mashed potatoes.

Grill

Gyros platter 21
Tzatziki

Suzuki platter 21
300 g seasoned minced beef, tzatziki

Suflaki platter 22
4 skewers, chicken or pork

Bifteki platter 24
300 g seasoned minced meat (pork/beef), filled with feta cheese.
Option: Grana Padano and/or cheddar +3

Hermes platter 26
Suzuki, gyros, suflaki, lamb chop and schnitzel

Pork fillet 24
Feta sauce

Lamb chops 25.5

Pancetta 23
Seasoned pork belly, pita, fries, sauce and salad

Served with rice and coleslaw.

Fish

Salmon fillet 26
Lemon and olive oil dressing

Sea bream fillet 26
Lemon and olive oil dressing

Sea bass 26
Whole fish, Mediterranean herbs, lemon and olive oil dressing

Tuna steak 26
Lemon and olive oil dressing

Served with vegetable couscous.

Side dishes

Fries with mayonnaise	4.2
Loaded fries	7.5
Coleslaw	5
Extra pita	2.8
Rice with tomato sauce	4
Gigantes	5
Extra gyros	8
Stewed vegetables	7
Vegetable couscous	6

Sauces

Mayonnaise / ketchup / chilli	0.75
Mustard / sambal / apple sauce	
Truffle mayonnaise	1.5
Black truffle oil	2.5
Garlic / mushroom	3
Pepper / feta	
Small tzatziki / chimichurri	3.5