

## Cold Starters & Salads

<b>Tsatsiki</b> yoghurt with cucumber and garlic (served with bread)	€ 6.80
<b>Tarama cream mix, red and white</b> Fish roe with oil, onion and lemon (served with bread)	€ 6.80
<b>Eggplant salad lukewarm</b> with bell pepper, feta (served with bread)	€ 6.90
<b>Tyrokafteri</b> spicy feta cream with chili and bell pepper (served with bread)	€ 8.30
<b>Traditional Greek Salad</b> mixed lettuce with cucumber, tomato, onion, feta, olives, egg, mild green chillies and jacket potatoes (served with bread)	€ 13.50
<b>Rocket Salad</b> with grilled chicken breast, sun-dried tomatoes, roasted sunflower seeds and parmesan cheese	€ 13.60
<b>Beetroot Salad</b> with yoghurt, walnuts and garlic (served with bread)	€ 8.90

## Small Warm Dishes

<b>Feta</b> wrapped in puff pastry, served with organic honey and sesame	€ 9.90
<b>Grilled Chaloumi</b> goat's cheese with pita bread and bacon, served with a small side salad	€ 12.90
<b>Mykonos Saganaki</b> baked eggplant, tomatoes and onions with feta in the oven (served with bread)	€ 11.50
<b>Macedonian minced Meatballs</b> with feta, in tomato-wine sauce (served with bread)	€ 8.40
<b>Octopus from the Lave Stone Grill</b> on fava with pickled onions	€ 20.90
<b>Mpoukiourdi (spicy)</b> Two types of cheese with chili and tomatoes, baked in the oven (served with bread)	€ 10.50
<b>Feta Parcel</b> in a filo wrapping, with herbs and a spicy mango sauce	€ 10.50

## Delicacies

### **Stuffed Pork Fillet**

stuffed with onions, bacon, sun-dried tomatoes and feta  
served with homemade gravy, oven-baked potatoes & vegetables

€ 23.50

### **Mousaka**

Greek casserole made of potatoes, eggplants, courgettes,  
minced meat, béchamel sauce and a cheese-topping

€ 20.90

### **Kleftiko**

oven-cooked lamb with potatoes, vegetables and feta  
served in a tinfoil-package

€ 25.80

### **Lamb shank (braised)**

served with homemade gravy, a spicy potato-chickpea stew and feta

€ 24.90

### **Porka cheeks (braised)**

on celery puree and homemade gravy

€ 20.50

### **Chicken Roulade**

wrapped in bacon, stuffed with rocket pesto  
served with cabbage pinwheels and grape-apricot-ragout

€ 25.10

### **Kritharaki with salmon-spinach-sauce**

greek rice-shaped pasta with a creamy sauce

€ 19.10

### **Homemade ravioli**









with beef filling and saffron sauce



€ 20.90

## From the Lava Stone Grill



<b>Rack of Lamb</b>	€ 25.70
<b>2 Bifteki</b> (minced beef and pork) stuffed with feta, served with caramelised onions and homemade gravy	€ 14.60
<b>Pork Souvlaki</b> (2 skewers)	€ 14.50
<b>Chicken Souvlaki</b> (2 skewers)	€ 16.50
<b>Lamb fillet Souvlaki</b> (2 skewers)	€ 25.60
<b>Top Round Beef Steak</b> (gross weight 250 gr)	€ 23.80
<b>Beef Fillet</b> (gross weight 200 gr)	€ 33.50
<b>Salmon Fillet</b>	€ 19.90
<b>Baby calamari</b>	€ 19.60
<b>Giant Shrimp</b>	€ 18.90

## Please Choose Your Side-Dishes:

<b>Potato Wedges</b> with peel, served with sour cream	€ 5.90
 <b>Potatoes and Vegetables</b> , oven-baked	€ 5.50
 <b>Spicy Potato and Chickpea Stew</b>	€ 5.90
 <b>Mediterranean Rice</b> with vegetables	€ 5.50
 <b>Grilled Vegetables</b>	€ 7.70
 <b>Cabbage Pinwheels with Grape-Apricot-Ragout</b>	€ 7.20
 <b>Celery puree</b>	€ 6.80
 <b>Fava</b> yellow pea puree with pickled onion	€ 6.80
 <b>Side Salad</b>	€ 5.90

<b>Tsatsiki</b> (small side bowl)	€ 2.50
<b>Sour cream</b> (small side bowl)	€ 2.50
<b>Pita Bread</b> served warm, with olive oil and oregano	€ 3.30
 <b>Baguette</b> (homemade)	€ 2.40
 <b>Garlic Bread</b>	€ 4.80

## Vegetarian / Vegan Dishes

 <b>Stuffed eggplant</b>	
stuffed with quinoa and vegetables, served with a carrot-ginger-dip	€ 20.10
 <b>Gemistes Ntomates</b> (stuffed tomatoes)	€ 18.90
stuffed with rice, spinach and nuts, gratinated with feta cheese served with a side salad	
<b>Brasopita</b>	€ 18.90
puff pastry filled with leek and feta cheese, served with a side salad	

The  - dishes are either vegan or can, upon request, be served vegan.

Please inform your waiter if you wish to order the vegan option.

## Desserts

<b>Lush Chocolate Lava</b>		€ 8.80
freshly-baked, served with vanilla ice cream		
<b>Galaktobouriko</b>		€ 8.40
puff pastry filled with creamy semolina, served with vanilla ice cream		
<b>Sweet Yoghurt</b>		€ 8.80
served in filo pastry, topped with honey and nuts		
<b>Homemade Halva Icecream</b>		€ 8.30
served with nougat cream		
<b>Anatolikos (dessert wine)</b>	14.5%	5cl € 6.50
sweet, velvety and expressive		

## Soft Drinks

	0,2l	0,4l
Coca Cola *1,3,6.9	€ 2.80	€ 4.70
Coca Cola Light *1,3,6.9 0,33l€	€ 3.90	
Cola – Mix (Cola and Fanta) *1,3,6.9	€ 2.80	€ 4.00
Lemonade *2,6.9	€ 2.60	€ 4.00
Orange Lemonade *1,2,6.9	€ 2.60	€ 4.00
Sparkling Water	€ 2.50	€ 3.90
Still Water	€ 2.50	€ 3.90
Bitter Lemon *4,6,8.9	€ 3.50	
Ginger Ale *1.9	€ 3.50	
Tonic Water *4.9	€ 3.50	

## Fruit Juices / Spritzer

	0,2l	mixed with water: 0,2l/0,4l
Apple	€ 2.80	€ 2.40/€ 3.90
Orange	€ 2.80	€ 2.40/€ 3.90
Rhubarb	€ 2.90	€ 2.50/€ 4.10
Sour Cherry	€ 2.80	€ 2.50/€ 4.00
Black Currant	€ 2.80	€ 2.50/€ 4.00
Passion fruit	€ 2.80	€ 2.50/€ 4.00

## Warm drinks

Coffee	€ 2.80
Greek Mocha	€ 2.80
Cappuccino	€ 3.00
Espresso	€ 2.50
Latte Macchiato	€ 4.00
Caffè Latte	€ 4.00
Hot Chocolate	€ 4.00

## Organic tea from Greece

omega (peppermint, chamomile, marigold, rosehip)	€ 3.80
úpsilon (Bergtee, Diktam, Salbei, Rock Rose, Rose Hip)	€ 3.80
delta (Holunderblüte, Steinrose, Thymian, Schafgarbe, Minze)	€ 3.80
omikron (Kamille, Lavendel, Zitronenmelisse, Linde, Steinrose)	€ 3.80

Beer	0,3l	0,5l
Schwarzbräu Exquisit bright	€ 3.10	€ 4.80
Schwarzbräu Wheat Beer bright		€ 4.80
Schwarzbräu Dark Beer Export		€ 4.80
Schwarzbräu Wheat Beer Dark		€ 4.80
Schwarzbräu Wheat Beer Light		€ 4.80
Schwarzbräu Wheat Beer non-alcoholic		€ 4.80
Schweden Pils 0,33l	€ 3.90	
Radler / Ruß	€ 3.10	€ 4.80
Paulaner Lager non-alcoholic		€ 4.80

Spirits	2cl	4cl	5cl
Metaxa 5 Stars	€ 4.90		
Metaxa 7 Stars	€ 6.80		
Metaxa Reserve	€ 9.00		
Grappa Dark Cave	€ 7.70		
Martini Bianco			€ 5.50
Plomari Ouzo	€ 2.80	<b>0.2l</b>	€ 12.50
Tsipouro	€ 3.90		
Tsipouro Agioneri Gr		<b>0.2l</b>	€ 17.50

1) contains artificial colouring 2) contains preservatives 3) contains caffeine  
4) contains quinine 5) contains taurine 6) contains sweeteners 7) contains source of phenylalanine  
8) contains antioxidants 9) contains acidifying agents 10) contains thickening agents

## Gin from Greece

### **Grace** | 45.7%

The special botanicals and the grape distillate give Grace Gin a sensual aroma with summery freshness. Herbs and citrus fruits are added. A characteristic feature of the double-distilled Grace Gin is that it is made from grapes instead of grain.

5 cl  
€ 10.50

### **Mataroa** | 41.5%

The Mataroa Mediterranean Dry Gin is made from 12 different Mediterranean botanicals. It is a wonderful composition of Cypriot chamomile, delicate French lavender, Moroccan mandarin, Spanish oranges and Italian orris root. As the journey progresses, it is joined by gentle French angelica, Syrian bay leaf, spicy Tunisian coriander, Egyptian lemon peel and earthy Croatian juniper. The smell of Mataroa Gin impresses with its intensity and the taste is rounded off with sweet licorice.

€ 9.50

### **Votanikon** | 40%

Votanikon Gin contains 20 of the most famous herbs in Greece, such as mountain tea from Mount Olympus, royal dittany from Crete, juniper from the mountains of Macedonia, Kozani Crocus, Chios Mastic, citrus fruits and chamomile from Peloponnese, oregano and sage from Amorgos truly Greek and surprisingly delicious Gin. A classic dry gin based on the finest organic ingredients.

€ 9.00

## Gin Tonic to choose from

0.2l

### **Fever Tree Tonic** \*4.9

€ 3.90

### **Thomas Henry Tonic** \*4.9

€ 3.70

### **Schweppes Tonic** \*4.9

€ 3.50

## White Wine (dry)

0,2l

Bottle

### Lazaridis Amethystos

€ 8.90

€ 33.20

#### **Sauvignon Blanc, Assyrtiko // Drama**

Fresh and fruity in taste, smells of elderberry, peaches and grapefruit.

### Ovilo's Biblia Chora

€ 45.50

#### **Semillon, Assyrtiko // Pangeon**

Matured for one year in barrique barrels, harmonious and full-bodied overall impression. Dry white wine made from the noble Assyrtiko grape variety and the French Sémillon grape with apricot and citrus aromas.

### Iatridis Malagousia

€ 35.60

#### **Malagouzia // Halkidiki**

Bright yellow with greenish reflections on the glass, indicating its freshness. It breaks your nose with the typical Malagousia aromas of peach combined with night flower and jasmine, while a light mango scent provides an exotic feeling. Full-bodied, with refreshing acidity and a long finish that makes it exciting.

### Retsina

0.5l

€ 10.90

Here the “tears of the Aleppo pine” – the Greek name for the resin – come to the fore a little more and give the wine a sweet rosemary scent. Pleasantly tart and refreshing on the palate. A wonderful dining companion.

## Red Wine (dry)

0,2l

Bottle

### Lazaridis Amethystos Cabernet Sauvignon,

€ 9.90

€ 36.90

#### **Merlot, Agiorgitiko // Drama**

Complex aroma, excellently rounded off by berry tones. Matured for one year in barrique barrels, harmonious and full-bodied overall impression.

### Sigalas Mý

€ 39.20

#### **Mavrotragano, Mandilaria // Cyclades**

Deep red color with violet reflections. Nose with emphasis on ripe red fruits, caramel and spices. The aromas of the nose develop in the mouth, resulting in a ripe, complex wine with a spicy finish.



## Rose Wine

0,2l

Bottle

### Lazaridis Amethystos

€ 8.90

€ 33.20

#### Cabernet Sauvignon, Merlot // Drama

Very fruity taste with nuances of raspberry, currant and wild strawberry. Numerous medals.

### Iatridis Ampelourgos

€ 37.20

#### Assyrtiko, Xinomavro // Halkidiki

It is a light rosé without tannins, the result of a few hours of extraction, with a subtle balance and aromas of unripe red fruits with prominent blackcurrants and strawberries.

### White wine spritzer

approx. 0.35

€ 6.50

Our wines contain sulfites

## Sparkling wine from Greece

0,1l

0,75l

### Aprilis Brut Rose

€ 5.90

€ 43.20

An elegant, sparkling sparkling wine. Fine bubbles and elegant notes of strawberry and gooseberry create a round, characterful experience.

### Amalia Vintage

€ 65.00

Complex sparkling wine with a light yellow-green color and a strong string of thin and persistent bubbles. On the nose there are subtle aromas of citrus peel, pear and lilac, with a background of charming notes of dough and honey that leave the mouth with a balanced acidity and a long aftertaste.

ca. 0,4l

### Athenian Spritz \*1.4.9

€ 8.70

Greek vermouth, prosecco, tonic

### Aperol Spritz \*1.4

€ 7.90

Prosecco with Aperol

### Campari Spritz \*1.4

€ 7.90

Prosecco with Campari

### Lillet Berry \*1.4

€ 7.90

Wild Berry with Lillet and berries

### Hugo alcohol-free \*1.9

€ 7.10

Prosecco with Aperol

## Cocktails / long drinks

<b>Skino's Tonic</b> Mastiha liqueur, tonic, cucumber *4.9	€ 10.90
<b>Santorini mule</b> *1.3.6.9 Mastiha liqueur, lime juice, Angostura, spicy ginger beer	€ 8.90
<b>Moscow Mule</b> Vodka, Spicy Ginger beer *1.9	€ 8.90
<b>Votanikon &amp; Tonic</b> *4.9 Votanikon Gin, Tonic, Olives	€ 10.90
<b>Porn Star Martini</b> *2 passion fruit, vodka, lime, vanilla	€ 9.50
<b>Espresso Martini</b> *1.2.3.9 (house style) vodka, espresso, Baileys, hazelnut	€ 9.50
<b>Caipi Ginger Non-Alcoholic</b> Lime, Brown Sugar, Ginger Ale *1.9	€ 6.90

We are happy to provide further information about allergens contained in our dishes.

Please ask our staff for the allergen list.

Please visit our website.

You are welcome to register for our newsletter or to just inform yourself about what's new on

[www.symposium-restaurant.de](http://www.symposium-restaurant.de)

Reservations can be made via E-Mail as well.

We are also selling vouchers. Please ask our staff for details.