

HELLENIK

Welcome to the esteemed restaurant Elliniki!

Indulge in a brief respite from the routine of daily life and spend tranquil hours with us, savoring authentic Greek hospitality and exquisite cuisine.

Through our dishes, we aim to demonstrate the diversity and creativity inherent in Greek cuisine.

Drawing from the inherent simplicity of the dishes, we utilize only the finest quality ingredients to provide you with an authentic culinary experience.

With a profound sense of home in our hearts, we prepare dishes based on authentic Greek recipes—a culinary journey that spans from the mountainous north to the southern islands.

BEST OF
LUCK!



Want to learn more? Discover the origins of our authentic Greek recipes and ingredients here:

Tzatziki

A starter prepared with Greek yogurt, cucumbers, olive oil, and garlic.

Dolmadakia

Vine leaves filled with rice, minced meat, diced onions, nuts, and spices are prepared in wine and garnished with olive oil and lemon juice.

Moussaka

A casserole featuring stuffed eggplant and minced lamb, combined with minced meat, onions, garlic, chopped tomatoes, eggs, and parsley.

Papoutsakia

Hollowed-out eggplant halves sautéed with shallots, garlic, tomatoes, grated cheese, and minced meat in olive oil.

Kritharaki

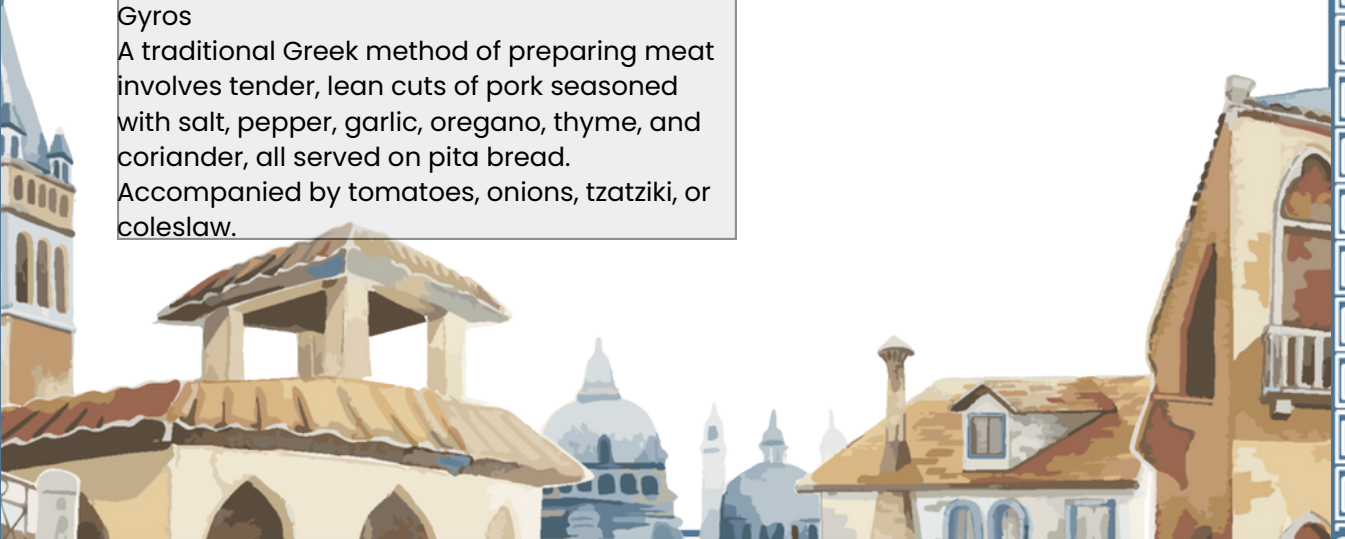
Small pasta resembling grains of rice, crafted from durum wheat semolina and water, often combined with a touch of tomato sauce, and occasionally blended with actual rice.

Fasolada

A Greek bean stew traditionally consumed during Lent. Prepared with tomatoes, peppers, and onions, it is garnished with feta cheese.

Gyros

A traditional Greek method of preparing meat involves tender, lean cuts of pork seasoned with salt, pepper, garlic, oregano, thyme, and coriander, all served on pita bread. Accompanied by tomatoes, onions, tzatziki, or coleslaw.



◀CHILLED HORS D'OEUVRES

26. Taramas 6,10
homemade red fish roe spread

27. Chtipiti 6,10
*homemade sheep's cheese spread with fresh herbs
Garlic / Paprika*

28. Elijah 5,90
*Kalamata olives / onions /
Refined oregano*

29. Zaziki 6,10
*original Greek yogurt (10% fat) / cucumbers /
Refined garlic and olive oil*

29th. Zaziki Diavolo Extra Garlic 6,90
*original Greek yogurt (10% fat) / cucumbers /
Refined garlic and olive oil*

30. Melitzanosalata 6,20
*homemade eggplant dip / sheep's cheese /
Green onions / garlic*

Feta cheese 7,70
Greek sheep's cheese / oregano / olives

32. Pikilia 19,90
A platter of cold and warm appetizers for two, featuring fried eggplant and zucchini (battered), feta cheese, peppers, tomatoes, olives, broad beans, two spanakotiropitakia, and a scoop each of tzatziki, tarama, chtipiti, and melitzanosalata.

WARM HORS D'OEUVRES

33. Pita <i>Grilled flatbread with tzatziki</i>	4,70
34. Garlic Bread <i>Slices of artisanal bread / garlic and herb-infused butter / grilled / tzatziki sauce</i>	7,50
35. Piperies <i>grilled bell peppers / garlic-infused marinade / tzatziki sauce</i>	7,90
36. Dolmadakia <i>Vine leaves stuffed with rice / marinated in lemon juice / Tomato sauce / onions</i>	8,90
37. Piperia florinensis <i>pickled red peppers filled with feta cheese and olives</i>	8,90
37a.Spanakotiropitaki <i>Puff pastry parcels filled with feta cheese, spinach, and yogurt.</i>	8,90
38. Fried vegetables <i>floured fried zucchini or eggplant Garlic Marinade / Tzatziki</i>	9,50
39. Baked feta cheese <i>Feta cheese, olives, peppers, tomatoes, onions, and olive oil, baked.</i>	8,90
40. Saganaki <i>breaded feta cheese / salad accompaniment</i>	8,90
48. Grilled Halloumi Cheese <i>grilled cheese from Cyprus / crostini with olive tapenade</i>	9,90
81. Zucchini filled with ground meat <i>gertgertgewtgwetwe4twe4t</i>	12,90

WARM HORS D'OEUVRES

- | | |
|--|-------|
| 250. Charred octopus
<i>Arugula / Cherry Tomatoes / Olive Oil Dressing</i> | 16,90 |
| 251. Grilled Baby Squid
<i>filled with halloumi / tzatziki</i> | 13,90 |
| 252. Garlic and chili oil scampi
<i>Lemon-infused mayonnaise</i> | 14,90 |

SOUPS AND SALADS

- | | |
|--|-------|
| 41. Lachanika Soup + \$5.00 with scampi
<i>Tomato bisque / green beans / courgette / bell peppers</i> | 7,90 |
| 42. Hellenic Agriculturalist's Salad
<i>Tomatoes, cucumbers, onions, peppers, olives, feta cheese, olive oil, and oregano.</i> | 12,90 |
| 44. Halloumi Salad
<i>mixed salad / tomatoes / cucumbers / carrots / pepperoni / unsalted goat cheese (a Cypriot specialty) / apple-honey-mustard dressing</i> | 12,50 |
| 45. Gyro Salad
<i>mixed salad / tomatoes / cucumbers / carrots / pepperoni / gyros / Apple-honey-mustard vinaigrette</i> | 14,90 |
| 46. Thalassini
<i>mixed salad / tomatoes / cucumbers / carrots / bell peppers / fried baby calamari (battered) / mayonnaise-yogurt dressing</i> | 14,90 |
| 47. Poultry Salad
<i>mixed salad / tomatoes / cucumbers / carrots / bell peppers / grilled chicken breast fillet / mayonnaise-yogurt sauce</i> | 16,90 |

VEGETARIAN

51. Briami

*traditional Greek casserole / zucchini / eggplant / bell peppers /
Carrot medallions / Metaxa reduction / Gouda au gratin*

15,90

52. Halloumi Pasta

*Macaroni with tomato cream sauce and unsalted goat cheese, a specialty
from Cyprus, drizzled with garlic oil.*

14,90

53. Eggplant Couscous

*Eggplant filled with couscous (durum wheat semolina) / bell peppers /
Pomegranate / tomato sauce / baked feta cheese / garlic potatoes*

12,90

MEDITERRANEAN PASTA PREPARATIONS

80. Salmon Tagliatelle

Leaf spinach / tomato cream sauce / enhanced with garlic oil

16,20

81. Fettuccine with vegetables

green beans / zucchini / bell peppers / tomato sauce

15,00

82. Gorgonzola Macaroni

Broccoli / Cherry tomatoes / Gorgonzola cream sauce

14,90

83. Gyros and Macaroni

Gyros and noodles in Metaxa sauce.

15,50



NEW SPECIALTIES FEATURING ROTISSERIE CHICKEN

Chicken salad

18,90

*mixed salad / tomatoes / cucumber / carrot /
Pepperoni / Athenian sauce*

57a. Chicken Gyros

20,90

*Rotisserie chicken / Tzatziki /
French fries / salad platter*

73a. Poultry Delight

22,90

*Oven-roasted chicken / Metaxa sauce / Gouda cheese gratin / garlic potatoes
/ salad*

78a. Skeptical

20,90

*Pita bread filled with chicken gyros, leaf salad, tomatoes, tzatziki, grated Gouda
cheese, French fries, and Athenian sauce.*



FROM THE OVEN.

A SALAD ACCOMPANIES EVERY DISH.

55. Moussaka 16,90

*traditional Greek casserole with potatoes and eggplant
mixed ground meat / béchamel sauce / baked with feta*

56. Andros Pan 16,90

*Macaroni with chicken breast fillet in Metaxa sauce.
Baked Gouda*

57. Special Gyros 21,90

Gyros, tomatoes, onions, Metaxa sauce, Gouda cheese, French fries

58. Special Bifteki 22,90

*Grilled minced steak (beef and pork) stuffed with feta cheese, mushrooms,
Metaxa sauce, and Gouda.*

59. Solomos Pan 19,90

*Macaroni and Salmon / Spinach / Mushrooms / Peppers /
Tomato sauce / baked with feta cheese*

590. Shrimp Skillet 19,90

King prawns / onions / piquant garlic-tomato sauce

592. Lammkeule 19,90

*Leg of lamb braised in its own sauce, accompanied by carrots and onions.
Baked feta cheese with garlic potatoes*



FROM THE OCEAN

← EACH DISH IS ACCOMPANIED BY A SELECTION OF GARLIC LEEK POTATOES,
FRENCH FRIES, TOMATO RICE, OR BUTTER RICE, ALONG WITH A SALAD.

60. Chtapodi 27,90
Grilled octopus with olive oil, lemon marinade, and tarama.

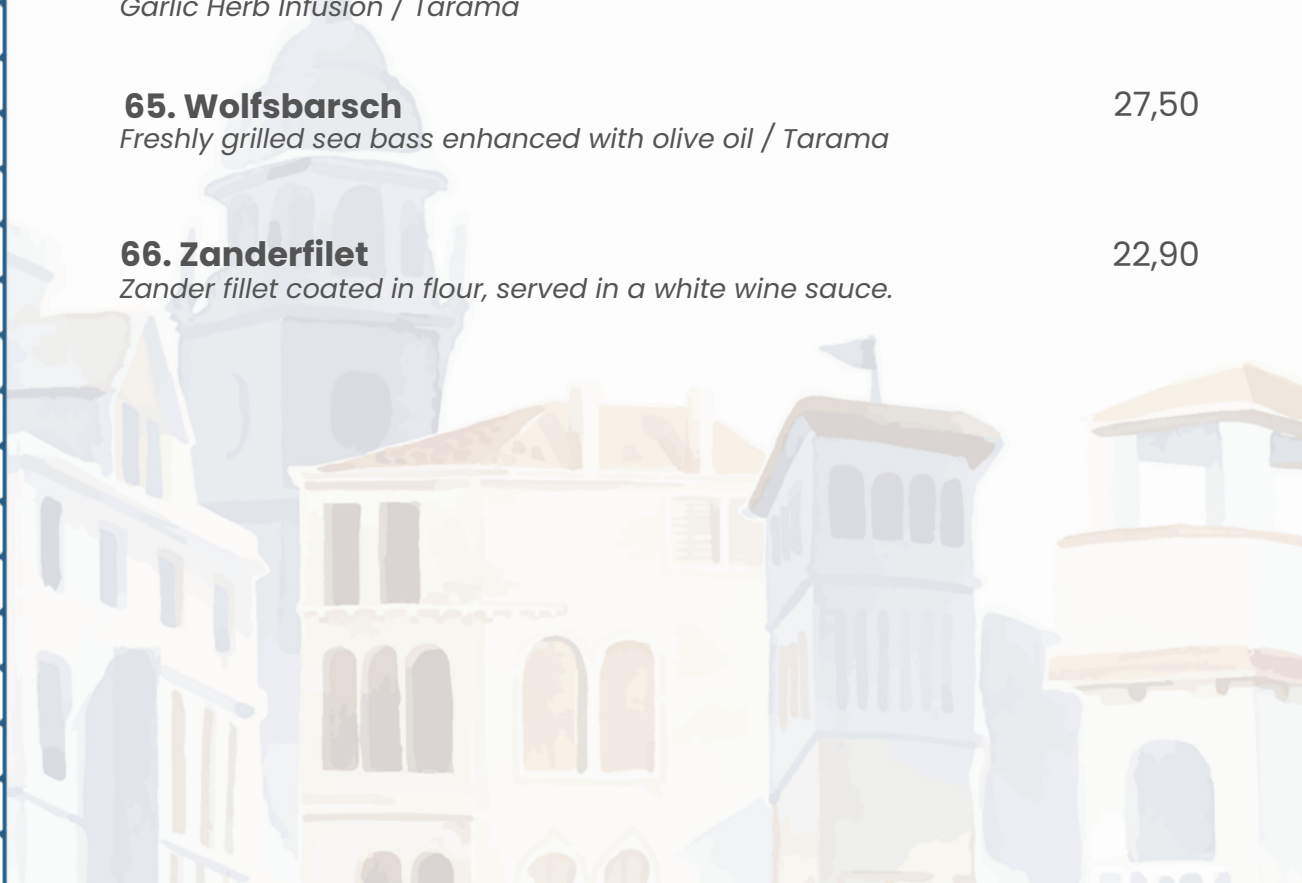
61. Calamari 22,90
Grilled baby calamari / Tzatziki

62. Solomos 29,90
grilled salmon fillet (230 g) / garlic-infused oil / herbs

63. Mediterranean Shrimp 22,90
*grilled tiger prawns (shells removed)
Garlic Herb Infusion / Tarama*

65. Wolfsbarsch 27,50
Freshly grilled sea bass enhanced with olive oil / Tarama

66. Zanderfilet 22,90
Zander fillet coated in flour, served in a white wine sauce.



GRILLED DELICACIES

Each dish is accompanied by a selection of garlic leek potatoes, french fries, tomato rice, or butter rice, along with a salad.

68. Kotopoulos <i>Chicken breast fillet filled with spinach and feta cheese Mushroom sauce</i>	19,90
69. Kota Sxaras <i>grilled chicken breast fillet / garlic and herb compound butter</i>	17,90
70. Bifteki <i>grilled minced beef and pork steak filled with feta cheese Onions / tomatoes / garlic and herb butter / tzatziki sauce</i>	21,90
71. Suzukakia <i>2 grilled minced steaks (beef and pork) / Metaxa sauce</i>	18,90
72. Souflakia <i>two marinated pork skewers / tzatziki sauce</i>	18,50
73. Gyros <i>Rotisserie pork / Tzatziki / upon request with grilled calamari - surcharge 5.00</i>	18,90
74. Brisola <i>3 grilled pork steaks with mushroom sauce</i>	18,90
75. Suvla Feta <i>Three pork fillet rolls filled with feta cheese, skewered with peppers, onions, and accompanied by a mushroom sauce.</i>	19,90
Veal liver <i>tenderly grilled veal liver with roasted onions</i>	23,90
77. Paidakia <i>5 grilled lamb chops / grilled vegetables / tzatziki sauce</i>	24,90
78. Skepasti <i>Two pita breads filled with gyros, salad, onions, and tomatoes. shredded Gouda / Greek sauce</i>	18,90

GRILL PLATTER

← EACH DISH IS ACCOMPANIED BY ONE SALAD PER PERSON.

85. Apollonplatte

Gyros, 1 Souvlaki, 1 Suzukakia / French Fries / Zaziki

one individual 24.90

two individuals 48.00

86. Greek Meat Platter

1 lamb chop, 1 souvlaki, gyros, 1 suzuki, garlic potatoes, metaxa sauce

one individual 28.90

two individuals 56.00

87. Poseidon Plateau

*1 salmon fillet, shrimp, octopus
Butter rice with garlic cream sauce*

one individual 32.50

two individuals 64.20

88. Dionysus Plate

*1 Pork steak, 1 Souvlaki / Gyros
Garlic-infused potatoes / Tzatziki sauce*

one individual 24.90

two individuals 48.00

89. Rhodes Plate

*1 lamb chop, 1 Suzuki, 1 veal liver / gyros /
Tomato rice / Tzatziki*

one individual 28.90

two individuals 56.00

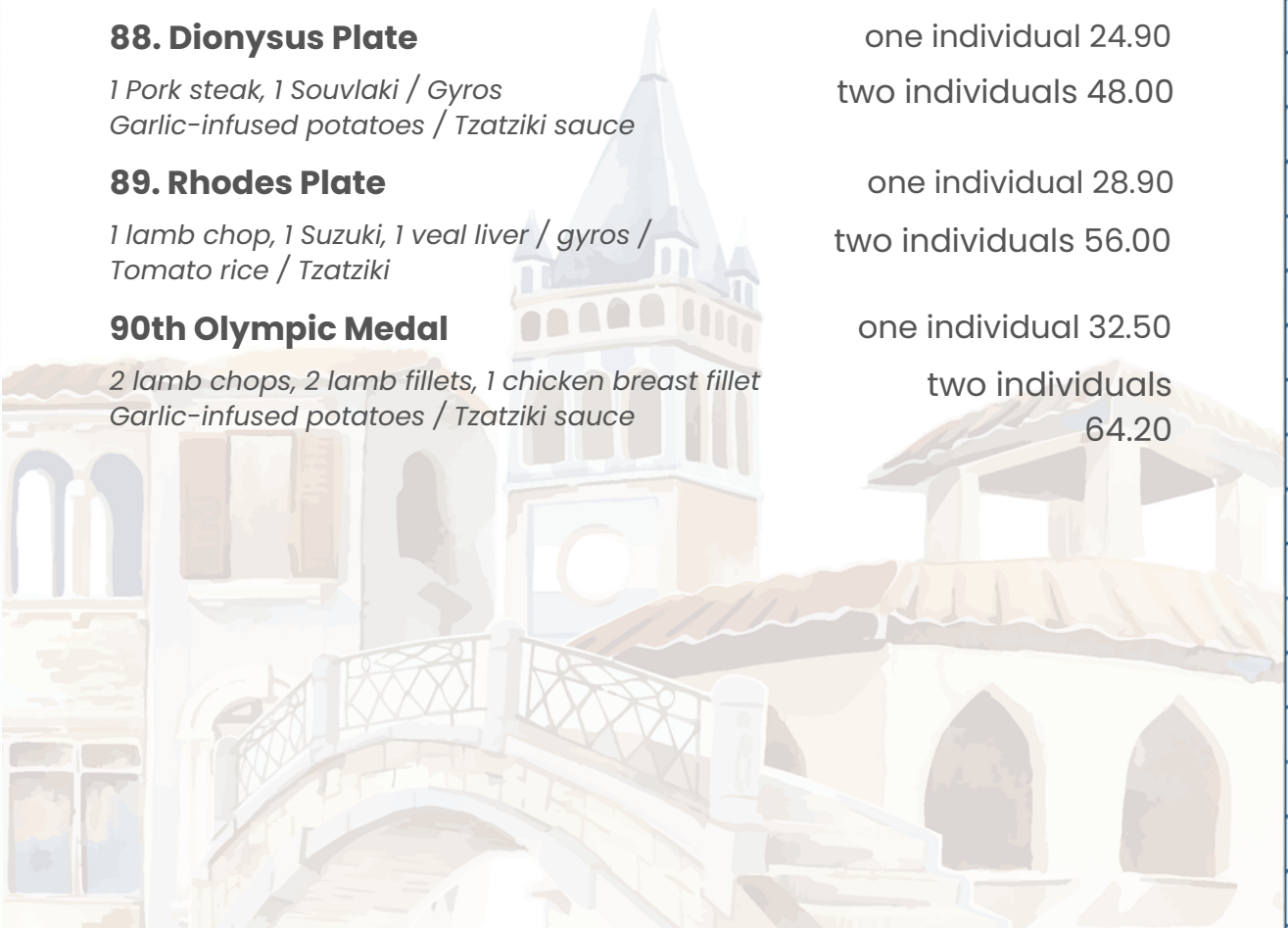
90th Olympic Medal

*2 lamb chops, 2 lamb fillets, 1 chicken breast fillet
Garlic-infused potatoes / Tzatziki sauce*

one individual 32.50

two individuals

64.20



LAMB TENDERLOIN

92. Arnaki Fillet

28,90

Grilled lamb fillet / green beans / garlic potatoes with garlic and herb butter / salad

BEEF TENDERLOIN AND SIRLOIN STEAK

A SALAD ACCOMPANIES EVERY DISH.

97. Grilled beef tenderloin

29,90

Grilled Argentinian beef fillet (250g) / rosemary potatoes, garlic and herb butter / Chtipiti

98. Rumpsteak

27,90

grilled Argentinian rump steak (250g) / grilled vegetables / Fried potatoes / garlic and herb butter / tzatziki sauce

PORK TENDERLOIN

A SALAD ACCOMPANIES EVERY DISH.

100 medallions

23,90

Pork tenderloin medallions / Metaxa sauce / buttered rice

101. Chirino Sxachas

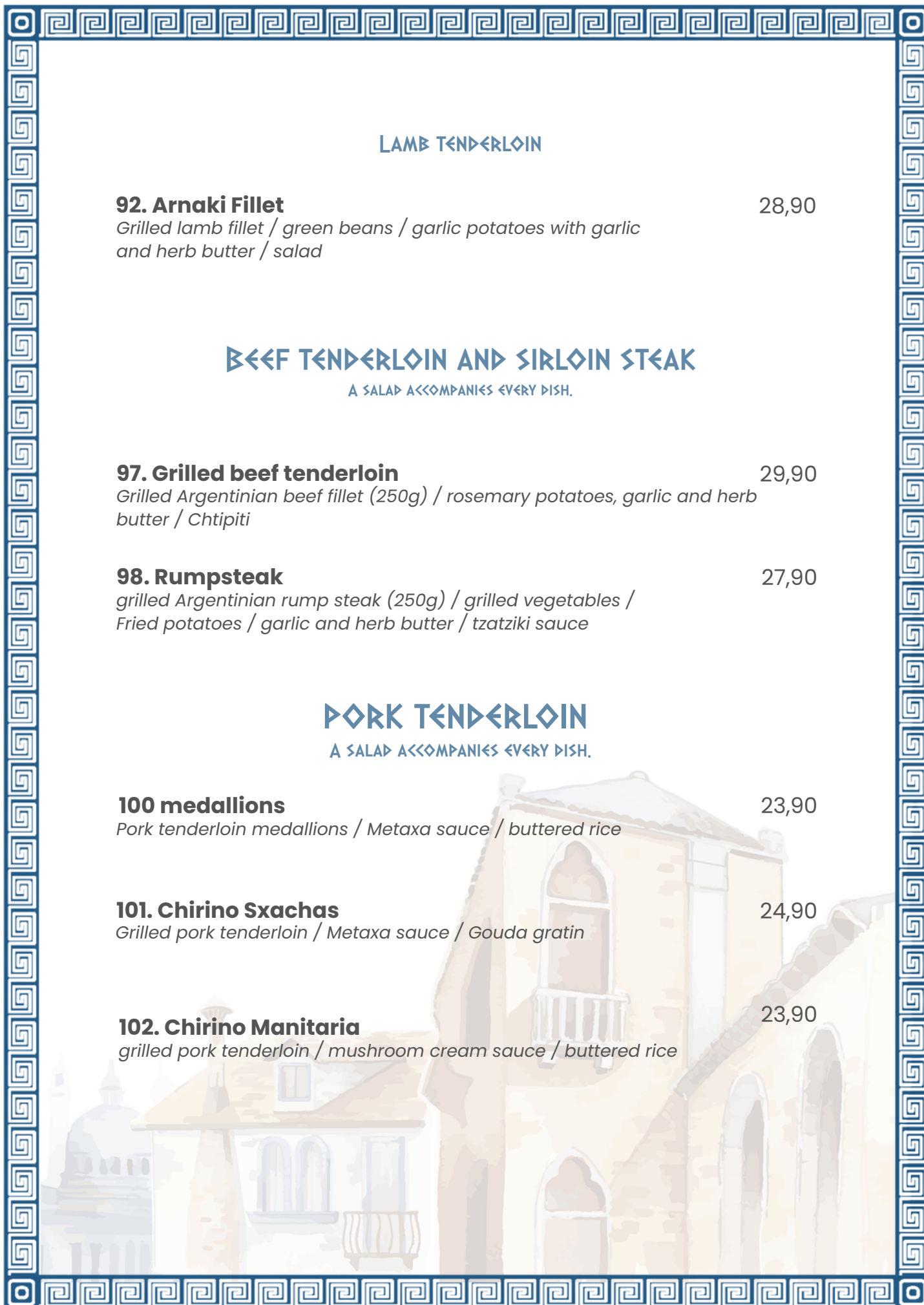
24,90

Grilled pork tenderloin / Metaxa sauce / Gouda gratin

102. Chirino Manitaria

23,90

grilled pork tenderloin / mushroom cream sauce / buttered rice



ACCOMPANIMENTS

Lachanika Scharas 5,90
freshly grilled vegetables / green beans / zucchini / bell peppers / Mushrooms / olive oil / Mediterranean herbs

Fried potatoes 5,00
Potato wedges with bacon, onions, and olive oil

Garlic-infused potatoes 4,60
fried potato wedges / fresh garlic cloves / extra virgin olive oil

4. Kritharaki 4,50
Greek rice vermicelli

5. Croquettes / French fries / Buttered rice / Tomato rice 3,70
1 portion of your selection

6. Mushroom sauce 4,90
1 portion of your selection

7. Metaxa sauce / garlic aioli 4,60
Cream sauces in the traditional style

8. Rosemary-Infused Potatoes 4,60
rosemary baked potato wedges

9. Tzatziki / Tarama / Chtipiti / Melitzanosalata 2,50
to choose

10. fava beans / snap beans 5,90
in tomato puree

11. Accompaniment 3,90
iceberg lettuce / Lollo Rosso / arugula / tomato / cucumber / olives / carrots / onions / vinaigrette with herbs

salad

FOR OUR YOUNG VISITORS

110. Hercules Platter 8,30
Gyros / French fries / optional ketchup or mayonnaise

111. Plato Teller 8,50
grilled pork skewer / French fries / optional condiments such as ketchup or mayonnaise

112. Socrates Teller 8,10
grilled ground beef / French fries / optional ketchup or mayonnaise

113. Ermi's Dish 7,90
breaded pork schnitzel / French fries / optional ketchup or mayonnaise

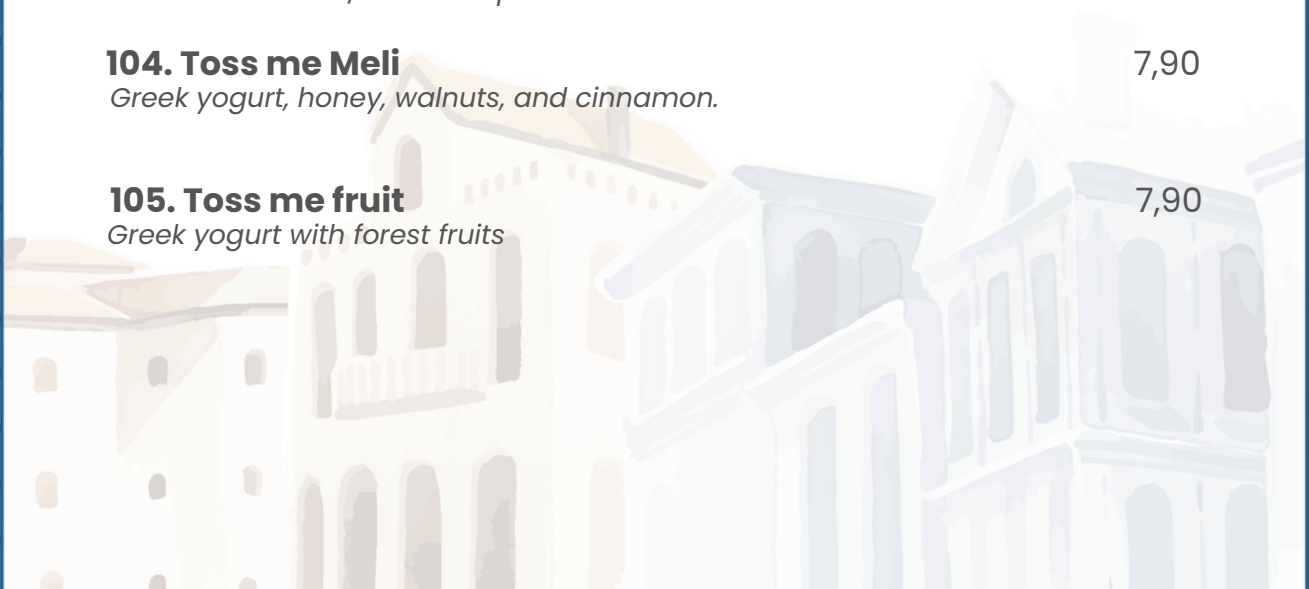
114. Aphrodite Teller 7,10
Macaroni with tomato sauce

DESSERTS

103. Galactoburic 7,90
homemade puff pastry delicacy / semolina cream filling / scoop of vanilla ice cream / warm raspberries

104. Toss me Meli 7,90
Greek yogurt, honey, walnuts, and cinnamon.

105. Toss me fruit 7,90
Greek yogurt with forest fruits



CARBONATED BEVERAGES

Coca-cola	0.3l	4,00
Coca-Cola Zero	0.3l	4,00
Fanta	0.3l	4,00
Sprite	0.3l	4,00
Spezi	0.3l	4,00
Bitter Lemonade	0.3l	3,90
Bundaberg Bold Ginger	0.33l	4,90
Goldberg Elixir	0.3l	3,90
Lemon-mint iced tea	0.3l	4,50
Peach-infused iced tea	0.3l	4,50
Aqua Morelli mineral water, sparkling / still	0.25l	3,00
Aqua Morelli mineral water, sparkling / still	0.75l	8,10

JUICES

orange juice	0.3l	4,20
Rhubarb extract	0.3l	4,40
Kirschsaft	0.3l	4,20
Banana extract	0.3l	4,20
apple juice	0.3l	4,20
Currant juice	0.3l	4,40
Strawberry nectar	0.3l	4,20
Kiba	0.3l	4,20
Saftschorle	0.3l	4,20

DRAFT BEERS

	0.3l	0.5l
Warsteiner	4,20	5,60
Cyclist / Diesel	4,20	5,60
King Ludwig Hefeweizen Light	4,20	5,60
King Ludwig Schwarzbier	4,20	5,50
Colaweizen		5,60
Wheat banana		5,60

BOTTLED BEERS

King Ludwig Hefeweizen Light Alcohol-Free	0.5l	5,50
Warsteiner non-alcoholic	0.33l	4,60
Mythos Greek Beer	0.33l	4,70

SPARKLING

Hausprosecco	0.2l	5,10
Scavi & Ray Prosecco Miniature	0.2l	6,50
Scavi & Ray Prosecco	0.75l	26,00



OPEN WHITE WINE.

	0.2l	0.5l
house wine dry	7,20	15,70
Demestica dry	7,20	15,70
Retsina dry	7,20	15,70
Athos dry	7,20	15,70
Imiglykos lovely	7,20	15,70
Macedonia semi-dry	7,50	16,20
Samos Likörwein	7,50	16,20

OPEN RED WINES.

	0.2l	0.5l
house wine dry	7,20	15,70
Demestica dry	7,20	15,70
Merlot dry	7,20	15,70
Athos dry	7,20	15,70
Imiglykos lovely	7,20	15,70
Macedonia semi-dry	7,50	16,20
Mavrodaphne dessert wine	7,50	16,20
Weinschorle	6,50	14,20

BEVERAGES SERVED HOT

Cup of coffee	3,20
Grande coffee	4,20
Cappuccino	3,60
Latte	4,20
Latté	4,20
Espresso	2,70
double espresso	4,70
Greek Mocha	3,60
Hot cocoa	4,10

TEA

Sun Asian Leaf Green Tea	4,10
Organic Fruit Herbal Tea	4,10
Cascara Mangoes	4,10
Apple fruit infusion	4,10
Herbal Garden Infusion Tea	4,10
Bio Darjeeling Schwarztee	4,10
Fresh Ginger Tea with Lemon and Honey	4,10
Fresh Mint Tea with Lemon and Honey	4,10

OUR SUGGESTION

QUALITY WINE FOR EVERY OCCASION—WHETHER FOR FISH OR MEAT.

Mostra White sweet or dry	0,5l Flache	15,90
Damaged specimen sweet or dry	0,5l Flache	15,90
Secco Rosé Showcase sweet or dry	0,5l Flache	15,90

APERITIFS, LIQUEURS, AND SPIRITS

Martini Bianco	5cl	4,50
Ramazzotti	4cl	4,80
Ouzo Plomari	4cl	4,80
Tsipouro	4cl	4,80
Scavi & Ray Grappa	4cl	6,50
Metaxa Five Stars	4cl	6,50
Metaxa Seven Stars	4cl	6,70
Metaxa Grande 40 Years	4cl	8,50
Baileys	4cl	4,50
Amaretto	4cl	4,80
Sambuca	4cl	4,80
Grey Goose Vodka	4cl	5,30

EXTENDED BEVERAGES

Jack Daniel's and Cola	8,90
Grey Goose Vodka Sparkling Water	8,90
Campari and Orange	8,90
Finsbury Gin and Tonic	8,90
Finsbury Wildberry Gin	8,90

COCKTAILS

Aperol Spritz 8,90
Prosecco / Aperol / Orange / Sparkling Water

Ouzotini 8,30
Smirnoff Vodka / Ouzo / Peach / Lime / Mint

Metaxa Xenia 8,90
Metaxa, / Apple juice / Prosecco / Cane sugar

Metaxa Spritz 8,90
Metaxa / Prosecco / Cucumber

Ouzo Lemon Spritzer 8,30
Ouzo / Bitter Lemon / Prosecco

Aperol Spritz 8,30
Aperol / Ginger Ale / Prosecco / Lime Juice

Cardinal 8,30
Gin / Blackcurrant juice / Lime / Mint

Lillet Rouge Tonic 8,30
Lillet Rosé / Tonic / Lime

Campari Essence 8,90
Campari / Prosecco / Orange / Mint

Sex in Ancient Greece 8,50
Ouzo / Amaretto / Orange juice / Coconut cream / Lemon juice

The Audacious Greek 8,30
Ouzo / Iced Coffee / Coffee Liqueur / Orange

Apollo chiller 8,30
Ouzo / Metaxa / Citrus zest