



*Welcome to the restaurant Artemis. We wish  
you a pleasant stay.*

*Your Artemis Team*

☐☐☐ *Wine recommendation* *open wines* ☐☐☐

510.	<b>Amethystos</b> red Cabernet Sauvignon-Merlot	0,2 l	8,90
511.	<b>Amethystos</b> white Sauvignon-Blanc-Assyrtiko	0,2 l	8,50
512.	<b>Gerovasilliou</b> red Syrah-Merlot	0,2 l	8,90
513.	<b>Gerovasilliou</b> white Malagouzia-Assyrtiko	0,2 l	8,50

☐☐☐ *Before dinner we recommend as appetizer* ☐☐☐

514.	<b>Ouzo Plomari</b> bottle	40 % vol.	0,2 l	14,00
515.	<b>Glas Prosecco</b>		0,1 l	6,50
516.	<b>Glas Prosecco</b> with elderflower syrup		0,1 l	7,50
517.	<b>Glas Prosecco</b> with wildberry syrup		0,1 l	7,50
518.	<b>Hugo</b> elderflower syrup, Prosecco, soda, mint, lime		0,2 l	8,90
519.	<b>Aperol Spritz</b> Aperol <sup>1</sup> , Prosecco, soda		0,2 l	8,90
520.	<b>Pomegranate Spritz</b> with molasses, Prosecco, soda and pomegranate		0,2 l	8,90
521.	<b>Lillet Wild Berry</b>		0,2 l	8,90
523.	<b>Sherry</b> dry or medium	40 % vol.	5 cl	6,00
524.	<b>Martini</b> Bianco, Rosso, Rosato		5 cl	6,50
525.	<b>Campari</b> <sup>1</sup> orange, soda		4 cl	7,90

## *Gold Starter*



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| 1. <b>Tzatziki</b> yoghurt with cucumbers and garlic              | 6,90  |
| 2. <b>Olives and hot peppers</b>                                  | 7,50  |
| 3. <b>Trilogy</b> Taramas, tzatziki and Tirosalata with pitabread | 10,50 |
| 4. <b>Tirosalata</b>  | 7,50  |
| 5. <b>Taramas</b> caviar creme                                    | 7,50  |
| 8. <b>Feta cheese nature</b> with olive and hot peppers           | 8,50  |

## *Warm Starter*



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| 9. <b>Dolmades</b> filled wine leaves with minced meat and rice in lemon sauce  | 10,90 |
| 10. <b>Eggplant slices</b> fried, with tzatziki   | 11,50 |
| 11. <b>Zucchini</b> fried, with tzatziki  | 11,50 |
| 12. <b>Tiropitakia</b> feta cheese in puff pastry   | 8,50  |
| 13. <b>Hot peppers</b> grilled, with champagne sauce or garlic  | 8,50  |
| 14. <b>Florinis</b> peppers filled with feta cheese, from the oven  | 10,50 |
| 15. <b>Specialty of the house</b> pita bread with scampis and feta cheese, baked in the oven with garlic and cheese   | 13,90 |
| 16. <b>Mixed starter for 1 person</b> eggplant and zucchini, Florinis filled with feta cheese, Tirosalata, Tiropitaki (feta cheese in puff pastry), Halloumi and tzatziki | 15,90 |
| 17. <b>Mixed starter for 2 person</b> eggplant and zucchini, Florinis filled with feta cheese, Tirosalata, Tiropitaki (feta cheese in puff pastry), Halloumi and tzatziki | 26,90 |
| 18. <b>Garlic bread</b> from the grill  | 6,50  |
| 19. <b>Pita</b> from the grill  | 3,50  |
| 20. <b>Shrimp Saganaki</b> fried shrimps in tomatoe sauce, Feta cheese, hot peppers and garlic  | 13,90 |
| 22. <b>Ham rolls</b> fried, filled with cheese  | 9,50  |
| 23. <b>Octopus</b> from the grill with arugula, olive oil and fresh lemon   | 19,50 |

### *Soup fresh homemade*

25. <b>Bean soup</b> Greek style	7,50
26. <b>Tomato cream soup</b>	7,50
27. <b>Chicken soup</b>	7,50

### *Cheese*

28. <b>Halloumi</b> Cyprian goat cheese from the grill	10,50
29. <b>Feta cheese</b> from the oven, with onions, tomatoes, hot peppers and garlic	11,90
30. <b>Saganaki</b> baked feta cheese on arugula salad	11,50
31. <b>Melenia</b> baked feta cheese with sesame and honey on arugula salad	12,50

### *Fresh Salad*

32. <b>Giros salad</b> crunchy green salad with giros, onions and cherry tomatoes	15,90
34. <b>Salad with shrimps</b> arugula, pine nuts and Parmesan cheese	17,90
35. <b>Greek salad</b> with feta cheese, olives, hot peppers, tomatoes, onions, cucumber and peppers in finest olive oil	12,50
36. <b>Greek salad</b> small order, with feta cheese, olives, hot peppers, tomatoes, onions, cucumber and peppers in finest olive oil	8,50
37. <b>Coleslaw</b> with carrots	6,90
38. <b>Mixed salad</b>	6,90
39. <b>Kithirasalat</b> grilled chicken breast stripes on crunchy green salad, with couscous, cherry tomatoes, croutons, Parmesan cheese and homemade dressing	16,50
40. <b>Mediterranean salad</b> grilled fish filets on crunchy greens salad, with cherry tomatoes, onions and pine nuts in a homemade vinaigrette	16,50

## *Side dishes*

	<i>Side dishes</i>	
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41.	<b>Roast potatoes</b>	4,50
42.	<b>Butter rice</b>	3,50
43.	<b>Tomato rice</b>	3,50
44.	<b>Fresh vegetables</b>	6,90
45.	<b>French fries</b>	4,50
46.	<b>Cream potatoes</b>	4,90
47.	<b>Baked potatoes</b>	4,90
48.	<b>Pepper cream sauce</b>	3,20
49.	<b>Metaxa-sauce</b>	3,20
501.	<b>Cheese sauce</b>	3,20
502.	<b>Champagne sauce</b>	3,20
503.	<b>Portion of bread</b>	1,80

## *Vegetarian*

	<i>Vegetarian</i>	
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50.	<b>Gemista</b> peppers and tomatoes filled with rice and baked potatoes	12,50
51.	<b>Vegetable platter</b> eggplant, zucchini, green beans and baked feta cheese	15,50
53.	<b>Saganaki special</b> with feta cheese in puff pastry, baked potatoes and greek salad	15,90
54.	<b>White beans</b> from the oven, in a light tomato sauce and feta cheese	10,20
55.	<b>Fresh mushrooms</b> from the oven, filled with feta cheese	14,90

## *Pasta*

	<i>Pasta</i>	
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56.	<b>Tagliatelle</b> with zucchini, onions and mushrooms, tomatoe sauce, with mixed salad	14,90
57.	<b>Tagliatelle</b> with salmon filet and white wine sauce, with mixed salad	16,90
58.	<b>Spaghetti</b> with chicken breast filet, cheese sauce and mixed salad	15,90
59.	<b>Spaghetti mediterran</b> with shrimps, mussels tomatoe sauce, garlic and mixed salad	17,90

☐☐☐ *Grilled fish* ☐☐☐

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| 61. | <b>Baby Calamaris</b> grilled, in balsamic-olive oil vinaigrette   | 22,90 |
| 62. | <b>King prawns</b> from the grill, in a lemon-olive oil vinaigrette  | 27,90 |
| 63. | <b>Fish platter for 2 persons</b> Doradefilet, baby calamaris, prawns and pangasius filet in a lemon-olive oil vinaigrette | 59,00 |
| 64. | <b>Salmon filet</b> from the grill, in a lemon-olive oil vinaigrette   | 22,90 |
| 65. | <b>Sea bass filet</b> in a lemon-olive oil vinaigrette   | 21,90 |
| 66. | <b>Dorade Royal</b> sea bream, in lemon-olive oil vinaigrette  | 21,90 |
| 67. | <b>Pike-perch filet</b> in a lemon-olive oil vinaigrette   | 21,90 |

As side dishes to the fish dishes we serve baked potatoes with mixed salad

☐☐☐ *Fried fish* ☐☐☐

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| 60. | <b>Calamari rings</b> breaded squids, with remoulade-dip, with butter rice and mixed salad                                   | 21,50 |
| 69. | <b>Fish platter for 1 person</b> calamaris, shrimps and pangasius filet with remoulade-dip, with butter rice and mixed salad | 27,90 |

*Meat dishes from the grill*

70.	<b>Giros</b> from the pan, with peppers, mushrooms, herbs butter, cream sauce, French fries and mixed salad	18,50
71.	<b>Liver of beef</b> with French fries, Metaxa sauce and mixed salad	16,50
72.	<b>Farmer skewers</b> Greek style, with French fries, tzatziki and mixed salad	19,50
74.	<b>Giros with tzatziki</b> with rice and mixed salad	16,70
76.	<b>Bifteki</b> filled with feta cheese, with tzatziki, rice and mixed salad	17,90
77.	<b>Souflaki</b> 2 meat skewer with tzatziki, rice and mixed salad	18,20
78.	<b>Meat skewer</b> filled with feta cheese, baby potatoes, vegetables, champagne sauce and mixed salad	22,50
81.	<b>Liver of beef</b> with rice, roasted onions, tzatziki and mixed salad	16,50
83.	<b>Medallions of pork filet</b> with cheese sauce, French fries and mixed salad	22,50
85.	<b>Giros</b> from the oven, refined with Metaxa sauce and cheese, with rice and mixed salad	18,90
86.	<b>Chicken breast filet</b> with pepper-cream-sauce, with French fries and mixed salad	17,90
87.	<b>Liver of calf</b> with roasted onions, vegetables, baked potatoes and mixed salad	19,50
88.	<b>Tagliatelle</b> with chicken breast filet, pepper-cream-sauce, mushrooms, and mixed salad	16,90

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*Mixed grill dishes*

89.	<b>Meteora-dish</b>	Giros, Bifteki, tzatziki, with rice and mixed salad	19,90
91.	<b>Paros-dish</b>	Giros and calamaris, tzatziki, with rice and mixed salad	19,90
92.	<b>Delphi-dish</b>	Suflaki, Giros, tzatziki, with rice and mixed salad	18,50
93.	<b>Artemis-dish</b>	Suflaki, Giros, 2 lamb chops, tzatziki, with rice and mixed salad	24,50
97.	<b>Kreta-dish</b>	liver, Suflaki, Giros, tzatziki, with rice and mixed salad	21,50
98.	<b>Filet-dish</b>	filet of beef, filet of lamb, chicken breast filet, with rice, tzatziki and mixed salad	29,50

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*Dishes for 2 persons*

105.	<b>Santorini-dish</b>	2 lamb chops, 2 pork filet medaillons, 2 Suflaki, 2 liver of beef, Giros, tzatziki, rice, with 2 mixed salads	61,00
106.	<b>Filet-dish</b>	2 filet of beef, 2 filet of lamb, 2 chicken breast filet, with rice, tzatziki and 2 mixed salads	59,00
107.	<b>Korfu-dish</b>	2 Suflaki, Giros, Calamaris, with rice, tzatziki and 2 mixed salads	56,00

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*Grilled lamb dishes*

109.	<b>Saddle of lamb steak</b>	with cheese sauce, cream potatoes, with mixed salad	25,90
111.	<b>Lamb chops</b>	with baked potatoes, tzatziki and mixed salad	25,50
112.	<b>Lamb filets</b>	with baked potatoes, tzatziki and mixed salad	26,90
113.	<b>Lamb filets</b>	with cheese sauce, cream potatoes and mixed salad	27,50
114.	<b>Lamb-dish</b>	2 lamb chops, 1 lamb filet, 1 lamb skewer, baked potatoes, with mixed salad	29,90

*Grilled beef dishes*

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|     | 117. <b>Beef filet</b> with thyme sauce, baked potatoes, with mixed salad | 34,50 |

*From the oven*

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|     | 120. <b>Musaka</b> casserole with fried eggplants and potatoe slices, minced meat, baked in the oven with bechamel-sauce, with mixed salad | 19,50 |
|     | 126. <b>Lamb knuckle</b> with green beans, feta cheese, baked potatoes, and mixed salad  | 22,50 |

*for our small guests*

*up to 12 years*

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|     | 121. <b>Mickey-Mouse-dish</b> chicken nuggets or fish sticks, breaded, with French fries | 8,00  |
|     | 130. <b>Suflaki</b> grilled meat skewer with French fries                                | 8,00  |
|     | 131. <b>Giros</b> meat from the rotating skewer with French fries                        | 8,00  |
|     | 132. <b>Spaghetti</b> with light tomato sauce and feta cheese                            | 7,50  |
|     | 133. <b>Kalamari Junior</b> with French fries  | 10,50 |



## *Juice*

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158.	<b>Apple juice</b>	0,4 l	4,80	
159.	<b>Orange juice</b>	0,4 l	4,80	
160.	<b>Currant juice</b>	0,4 l	4,80	

## *Water*

	☐☐☐		☐☐☐	
481.	<b>Table water</b>	0,4 l	3,20	
482.	<b>Sparkling water</b> bottle	0,5 l	3,90	
483.	<b>Sparkling water</b> bottle	0,75 l	6,20	
485.	<b>Still water</b> bottle	0,75 l	6,20	

## *Beers*

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174.	<b>Export</b>	0,3 l 3,70	0,5 l 4,50	
176.	<b>Pils</b>	0,3 l 3,70	0,5 l 4,50	
177.	<b>Wheat beer</b>		0,5 l 4,50	
178.	<b>Crystal wheat beer</b>		0,5 l 4,50	
180.	<b>Clausthaler</b> alcohol-free		0,5 l 4,50	
181.	<b>Cellar beer</b> light		0,5 l 4,50	
182.	<b>Wheat beer</b> alcohol-free		0,5 l 4,50	
183.	<b>Wheat beer with cola</b>	0,3 l 3,70	0,5 l 4,20	
184.	<b>Russ</b> Wheat beer with lemonade	0,3 l 3,70	0,5 l 4,20	
185.	<b>Radler</b> beer with lemonade	0,3 l 3,70	0,5 l 4,20	



	<i>Red Wines</i>	<i>Open Wines</i>	
224.	<b>house wine</b> semi dry	0,2 l	6,50
225.	<b>house wine</b> semi sweet	0,2 l	6,50
226.	<b>house wine</b> light dry	0,2 l	6,50
228.	<b>Mavrodaphne</b> sweet dessert wine from Patras	0,2 l	6,90

	<i>Rosé Wines</i>	<i>Open Wines</i>	
229.	<b>house wine</b> semi sweet	0,2 l	6,50
230.	<b>house wine</b> light dry	0,2 l	6,50
372.	<b>house wine</b> semi dry	0,2 l	6,50

	<i>White Wines</i>	<i>Open Wines</i>	
233.	<b>house wine</b> semi sweet	0,2 l	6,50
234.	<b>Retsina</b> aromatic, resinated	0,2 l	6,50
235.	<b>house wine</b> semi dry	0,2 l	6,50
236.	<b>house wine</b> light dry	0,2 l	6,50
237.	<b>Wine spritzer</b> white, rosé or red	0,2 l	5,90

	<i>Champagne</i>		
238.	<b>Prosecco</b> bottle	0,75 l	32,00
239.	<b>Moet &amp; Chandon</b> bottle	0,75 l	95,00



*bottled wines 0,75 l*

*Red Wines*



<b>Imiglykos</b> lovely	24,00
<b>Amethystos</b> dry	39,00
<b>Gerovassiliou</b> dry	39,00
<b>Alpha Estate</b> dry	55,00
<b>Alpha one</b> dry	99,00

*Rosé Wines*



<b>Imiglykos</b> lovely	24,00
<b>Amethystos</b> dry	35,00
<b>Vyssinokipos</b> dry	35,00

*White Wines*



<b>Imiglykos</b> lovely	22,00
<b>Amethystos</b> lovely	35,00
<b>Gerovasiliou</b> dry	35,00
<b>Alpha Estate</b> dry	31,00
<b>Santorini</b> dry	45,00



It is our target to  
refine and develop the Greek food  
and wine culture. We want to provide  
the best possible quality and familiarize  
you with parts of our Greek culture.

The atmosphere of our restaurant  
shall get you in the right mood.

a good idea

*Gift Card*

for some pleasant hours in our restaurant

Opening hours

from 11:30 to 14:30

from 17:30 to 22:00

hot food till 21:30

Wednesday closed

For special occasions,  
weddings,  
birthdays,  
private parties,  
we offer our rooms by arrangement

Food and beverages from our menu contain the following unavoidable additives,  
which are subject of marking by law:

1) with coloring; 2) preservatives; 3) caffeinated; 4) with quinine;  
5) with sweetener Aspartam; 6) contains Phenylalanin; 7) value 100ml:  
Coca Cola light caloric value < 1,0 kJ (< 0,25 kcal) lactoprotein < 0,1 g, carbohydrates < 0,1 g;  
8) with antioxidant 9) blackened; 10) contains flavoring

For information about allergens in our dishes, please contact our personal.

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