

Enjoy the modest luxury of greek wine- and food culture – from the Aegean Coast and the islands of the Cyclades, the gentle landscapes of Peloponnese and the Mountains of Macedonia.

Discover with us the delicacies of this ancient cultural area.

Traditional greek, delicious greek.



K A V O S
köstlich griechisch

MEZÉDES

When eating Greek food plenty of Mezédes should be enjoyed regardless of whether to start off the evening or to accompany the main courses with a variety of tantalizing delicacies.

You would like to experience the tradition of having an entire table full of delicious Greek starters but you aren't sure about what to order? Not a problem, we will be happy to put together a varied selection for you.

V stands for vegetarian VG for vegan dishes.

Cold Starters

MEZÉ-VARIATIONS

A selection of various starters, homemade delicacies as tzatziki, taramasalata dip, aubergine dip, feta cheese dip, feta cheese, chick pea dip, olives, pepperoni, beet root, octopus salad and Greek coleslaw 2,3

for one person 12,90

for two persons 18,50

FETA² – 100% Greek sheep's cheese ^V Mediterranean style 6,50

FAVA – homemade chick pea dip (original Santorini recipe) ^{VG} 6,40

MELITZANOSALATA aubergine/eggplant dip with feta cheese and garlic ^V 6,90

TIROSALATA spicy feta cheese dip made according to our own KAVA recipe ^V 6,40

TZATZIKI the homemade classic, Greek yogurt, cucumber, olive oil, garlic ^V 5,80

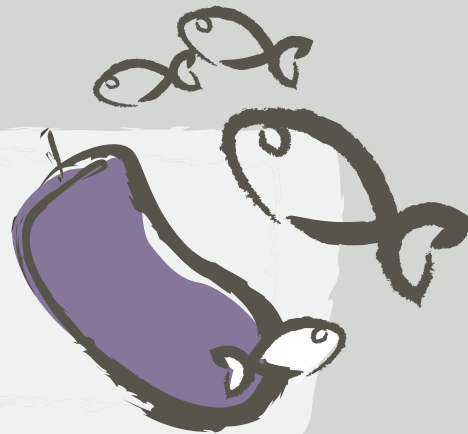
TARAMASALATA, dip made of caviar from cod with olive oil and lemon 6,80

ELIES Kalamata olives marinated in olive oil and herbs ^{VG} 5,50

OCTOPUS salad Crete style marinated with olive oil und Mediterranean herbs* 10,50

OCTOPUS salad Santorini style with chopped olives on Santorini Fava (chick-pea dip) 12,50

*All our fish and seafood specialties are only available if freshly obtainable.



Warm Starters

GRILLED OCTOPUS* so tender, it melts on your tongue	12,50
SPINAKOPITA crispy and savory puff pastry filled with leaf spinach and a feta cheese mousse served with a delicious basil pesto (Note: this dish is not always available, please ask our servers)	10,80
GRILLED PRAWNS served with a fresh garlic pesto and creamy tzatziki	11,50
SAFFRON-PRAWNS, grilled, and served with a homemade saffron sauce	11,90
PRAWNS IN A CRISPY BATTER served with creamy tzatziki	12,50
MANOURI cheese (Greek ricotta) on a thyme and honey crust, topped with crispy strands of pastry straight from the oven	8,40
PRAWN-meat balls on creamy tzatziki with homemade herbal sea salt	13,80
TIROKROKETES small balls of sheep's cheese served with a homemade tomato jam ^V	7,90

Saganaki, meaning „small pan“, is usually a dish that is served au gratin using different types of cheese, depending on the region it is served in.

PRAWNS SAGANAKI is a homemade, spicy ragout made from tomatoes, feta cheese, chilli and garlic mousse	13,80
GRANDMA's SAGANAKI the creation of sheep's and goat's cheese, tomatoes, pepperonis, red pepper and olive oil baked in the oven and served with olive oil and freshly ground black pepper at the table ^V	8,60
SPICY FETA CHEESE, a tomato-chilli ragout baked in the oven and served with olive oil and freshly ground black pepper at the table ^V	8,60
FETA CHEESE SAGANAKI pan-fried feta cheese ^V	8,80
BABY-CALAMARIS* pan-fried, served with tzatziki flambéed with Ouzo	11,80
GRANDMA's BABY-CALAMARIS* flambéed with Ouzo and served with tomato jam	12,80
GRANDMA's AUBERGINE Aubergine/eggplant grilled à la minute on a crispy pastry with feta cheese and fine garlic mousse, served with homemade herb oil and flambéed at the table ^V	9,80
ZUCCHINI/COURGETTE CHIPS with homemade tzatziki ^{V/VG}	7,90
GARLIC BREAD grilled and served with fresh oregano, parsley and olive oil ^{VG}	2,70

SALADS

CHORIATIKI the classic Greek farmers salad V
small portion

8,80
7,20

FRESH MIXED LEAF LETTUCE with baked feta cheese with an
aniseed-mustard dressing V

9,50

SPINACH SALAD with graviera cheese-mousse, roasted sesame
and savory baklava pastry ^V

9,50

VEGAN-SALAD a mixed leaf lettuce with apples and roasted almonds with
an aniseed-mustard dressing ^{VG}

9,50

KAVOS-SALAD a new interpretation of the classic farmer's salad with a
crumble of olive bread and feta cheese mousse ^V

9,50

GRILL SPECIALITIES

All dishes (except the lamb filets) will be served with our homemade tzatziki, pan-fried Greek style crispy potato chips "patates" and coleslaw

TENDER LAMB-SOUVLAKI	19,50
Pieces of tender lamb meat on a skewer	
AROMATIC PORK-SOUVLAKI	13,80
Pieces of tender pork on a skewer	
TENDER LAMB CHOPS	19,80
BIFTEKIA beef meatballs filled with feta cheese	13,80
LAMB FILETS with a homemade thyme sauce	21,80
PLAKA PAIDAKIA lamb chops, lamb skewer, lamb filet	26,80
DIAFORA pork skewer, lamb skewer, meat balls filled with feta cheese	19,80

Our wine recommendation with red meat dishes

GOUMENISSA, wine growing estate Hatzivaritis

0,1l 3,80 0,2l 7,60

or a

CABERNET SAUVIGNON, wine growing estate Tetramythos

0,1l 3,70 0,2l 7,30

SAVOURY DISHES STRAIGHT FROM THE OVEN

MOUSSAKA minced beef, aubergine/eggplant and potatoes with a béchamel sauce and graviera cheese from Crete served with homemade Greek coleslaw.

(Note: this dish is not always available, please ask our servers) 17,50

LAMB JUVETSI pieces of braised leg of lamb, flambéed at the table and served with Greek pasta, feta cheese and coleslaw. 17,80

GRANDMA's KOKINISTO tender lamb ragout, braised in a red wine oregano sauce served with Greek potato chips and salad. 17,80

VEAL CHEEKS braised in a red wine and orange sauce, served with Greek potato chips or Greek pasta, feta cheese and coleslaw. 19,80

With the dishes above we recommend the following wines:

XINOMAVRO, wine growing estate Pavlou

0,1l 3,50 0,2l 6,90

or a

SYRAH from the wine growing estate Alpha

0,1l 3,70 0,2l 7,40

CHILDRENS MENU FOR OUR YOUNGER GUESTS

Greek pasta or crispy "patates" with tzatziki, ketchup or mayonnaise	4,80
Souvlaki pork skewer "patates" or Greek pasta and tzatziki	6,90
Bifteki beef meatball with "patates" or Greek pasta and tzatziki	6,90

DESSERTS

GREEK YOGURT with	
nuts and honey	5,80
almonds and honey	5,80
caramelised figs	6,50
caramelised quinces	6,50
RISOGALO homemade creamed rice with aromatic vanilla on a cinnamon crust with sweet "Kataifi" (strands of crispy pastry)	6,80
GALAKTOBUREKO puff pastry rolls filled with semolina and served with vanilla ice cream	7,80
GREEK CHEESECAKE a slightly different interpretation of cheese cake with a dash of Grand Marnier liqueur and homemade sweet tomato jam	7,80

GREEK DESSERT WINES

OMEGA LATEST HARVEST		
ALPHA ESTATE, Amyndeon	0,1l	6,80
An off-dry "Beerenauslese" (harvested from selected berries) presenting rich tastes drenched with aromas of roses, finding nuances of ripe pears and apricots and finishing with the spices typical for this kind of Gewürztraminer berries. The wine depicts the perfect and first-class balance of acidity and residual sugar.		
MAVRODAFNI		
TETRAMYTHOS ESTATE, Peloponnese	0,1l	6,80
An off-dry "Beerenauslese" (harvested from selected berries) delivers a sheer explosion of aromas of citrus fruit and flowers. It impresses with a rich and rounded velvety mouthfeel while the delicate sweetness meets a refreshing acidity creating a well-balanced experience.		

Our food and beverages may contain certain allergens. We will gladly provide you with a list, where you are able to inform yourself of all allergens used in our dishes.

Additives
¹ Food colourings
² Preservatives
³ Flavour enhancers
⁴ Antioxidants
⁵ Caffeine
⁶ Quinine

All wines, sparkling wines and champagnes contain sulphites.

#kavoswiesbaden

K A V O S
köstlich griechisch

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