

Enjoy with us the simple luxury of the Greek wine and dine culture – from the coastline of the Aegean to the islands of the Cyclades, from the soft landscapes of the Peloponnese to the mountains of Macedonia.

Discover with us the delicacies of this ancient cultural region in its diversity. Traditionally Greek, deliciously Greek .



K A V O S  
deliciously Greek

## FOR STARTERS

Plenty of Mezédedes 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? Not a problem, we will be happy to put together a varied selection for you.

<sup>V</sup> stands for vegetarian <sup>VG</sup> for vegan dishes.



### MEZÉDES Cold

#### MEZÉDES-VARIATIONS

A selection of various starters, homemade delicacies as tzatziki, taramasalata dip, aubergine dip, fava chickpea dip, feta cheese dip, feta cheese, olives, pepperoni, graviera cheese dip, octopus' salad <sup>2,3</sup>

for one person	17,80
for two persons	25,80

FETA <sup>2</sup> - 100% Greek sheep's cheese Mediterranean style <sup>V</sup>	7,80
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FAVA - homemade chickpea dip (original Santorini recipe) <sup>VG</sup>	8,20
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MELITZANOSALATA homemade aubergine/eggplant dip with Mediterranean herbs, feta cheese <sup>2</sup> , olive oil and garlic <sup>V</sup>	9,80
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TIROSALATA spicy feta cheese dip <sup>2</sup> made according to our own KAVA recipe <sup>V</sup>	8,20
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TZATZIKI the homemade classic, Greek yogurt, cucumber, olive oil, garlic <sup>V</sup>	7,80
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TARAMASALATA a delicacy made from caviar of cod	8,20
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GRAVIERA DIP homemade dip from Graviera, a hard sheep's cheese <sup>V</sup>	8,20
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ELIES Kalamata olives marinated in olive oil and herbs <sup>VG</sup>	6,80
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OCTOPUS salad Crete style marinated with olive oil and Mediterranean herbs*	15,80
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OCTOPUS salad Santorini style with chopped olives on Santorini Fava (chickpea dip)	17,80
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### MEZÉDES Warm

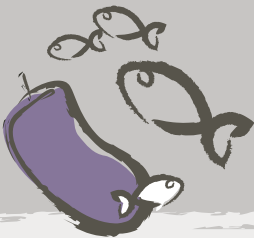
GRILLED VILLAGE VEGETABLES, fresh oregano and balsamic vinegar dressing <sup>VG</sup>	12,80
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KOLOKITOKEFTEDES zucchini balls on red pepper puree and fresh lime yogurt <sup>V</sup>	12,20
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SKORDOPSOMO grilled garlic bread with fresh oregano, olive oil and parsley <sup>VG</sup>	3,60
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PITA GRILLED, rounded off with fresh oregano and olive oil <sup>VG</sup>	3,80
... with fresh garlic mousse <sup>VG</sup>	3,80

GRILLED PRAWNS served with a fresh garlic pesto ...on homemade tzatziki ...on a spicy garlic and chilli sauce	15,80
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 <sup>✓</sup> ...on a delicate homemade tahini mousse and crispy roasted sesame seeds <sup>✓</sup>	13,50 16,80
ZUCCHINI/COURGETTE CHIPS with homemade tzatziki <sup>✓</sup>	13,50
TIROKROKETES small balls of sheep's cheese served with a homemade tomato jam <sup>✓</sup>	10,80
GRILLED OCTOPUS* so tender, it melts on your tongue Crete style with cold pressed olive oil or Santorini style with Fava (chickpea dip), chopped olives and caramelised onions	16,80 18,80
BABY-CALAMARIS* pan-fried, served with tzatziki flambéed with Ouzo ...with creamy tzatziki ...with homemade tomato jam ...on a spicy garlic and chilli sauce (Note: this dish is not always available, please ask our servers)	15,80
SPINAKOPITA crispy and savoury puff pastry filled with leaf spinach and a feta cheese mousse served with a delicious basil pesto <sup>✓</sup> (Note: this dish is not always available, please ask our servers)	12,80
PIPERIES grilled hot peppers glazed with garlic pesto <sup>VG</sup>	8,80
GARIDOKEFTEDES homemade, pan-fried shrimp patties ...with creamy tzatziki or ... homemade dip from Graviera, a hard sheep's cheese	18,80



**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.**

GRANDMA's SAGANAKI the creation of sheep's and goat's cheese, tomatoes, pepperonis, red pepper and olive oil is served straight from the oven and enhanced at the table with freshly ground pepper <sup>✓</sup>	11,80
FETA CHEESE SAGANAKI (100% sheep's cheese) pan-fried feta cheese <sup>✓</sup> ...flambéed with Ouzo ...with tomato jam	11,20 11,20
PRAWNS SAGANAKI served flambéed in a small pan, with a homemade spicy ragout made from tomatoes, feta cheese, chilli and garlic mousse	18,80

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

## SALADS

CHORIATIKI the classic Greek farmers salad <sup>v</sup>  
small portion

12,80  
10,20

SPINACH SALAD with graviera cheese dip, roasted sesame  
and savoury baklava pastry <sup>v</sup>

12,50

KAVOS-SALAD a new interpretation of the classic farmer's salad with a  
crumble of olive bread, cherry tomatoes, bell peppers and  
a feta cheese dip <sup>v</sup>

12,80

KING PRAWN SALAD a mixed leaf lettuce with a basil and dill dressing  
served with grilled king prawns

18,80

FETA SALAD a mixed leaf lettuce with baked feta cheese with a basil  
and dill dressing served with baked Feta cheese flambéed in Ouzo

14,80



## FISH AND SEAFOOD SPECIALITIES

Dear guests,

for all fish and seafood specialities KAVOS stands for using only freshly available, high-quality produce. Depending on that availability and quality we will be able to serve whole grilled fish like **GILTHEAD SEA BREAM, SEA BASS** or **PAVE OF SALMON**.

For your information, please note our board displaying "Today's Menu" or please ask your server for our special recommendations of the day!

### GRANDMA'S RECOMMENDATION

KRITAROTTO grilled king prawns served with traditional Greek pasta cooked in prawn and fish stock. A dash of sepia ink hands the dish it's unique sea flavour. 24,80

GRILLED OCTOPUS so tender, it melts on your tongue served with 29,80  
... Greek style crispy potato chips "patates"  
... chopped olives on Santorini Fava (chickpea dip)  
... grilled vegetables

BABY-CALAMARIS flambéed with Ouzo served with Greek potato chips and either 25,50  
... creamy tzatziki  
... homemade tomato jam  
... a spicy garlic and chilli sauce

GRILLED KING PRAWNS served with Greek potato chips and either 29,80  
... creamy tzatziki  
... a spicy garlic and chilli sauce  
... a spicy tomato-feta cheese-chilli ragout served flambéed in a small pan

With all fish and seafood dishes we serve a mixed leaf lettuce with an aniseed-mustard dressing.

## 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

Pieces of tender lamb meat on a skewer 25,80

### AROMATIC PORK-SOUVLAKI

Pieces of tender pork on a skewer 18,80

### TENDER LAMB CHOPS

25,50

### BIFTEKIA beef meatballs filled with feta cheese

18,80

### LAMB FILETS with a homemade thyme sauce

29,50

### PLAKA PAIDAKIA lamb chops, lamb skewer, lamb filet

35,50

### DIAFORA pork skewer, lamb skewer, meat balls filled with feta cheese

28,50

### Our wine recommendation with red meat dishes

GOUMENISSA, wine growing estate Hatzivaritis

0,1l 4,90 0,2l 9,80

or a

CABERNET SAUVIGNON, wine growing estate Tetramythos

0,1l 4,40 0,2l 8,80

## SAVOURY DISHES STRAIGHT FROM THE OVEN

All dishes are served with homemade coleslaw.

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

19,80

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

LAMB JUVETSI pieces of braised leg of lamb, flambéed at the table and served with Greek pasta, and graviera cheese from Crete.

25,50

GRANDMA's KOKINISTO tender lamb ragout, braised in a red wine oregano sauce served with either

24,80

... Greek potato chips

... purée of the day

VEAL CHEEKS braised in a red wine and orange sauce, served with either

... Greek potato chips

24,80

... purée of the day

24,80

... Greek pasta and graviera cheese flambéed at the table

25,50



## CHILDRENS MENU FOR OUR YOUNGER GUESTS

KRITARAKI Greek pasta with tomato sauce	6,80
CRISPY GREEK POTATO CHIPS "patates" with tzatziki, ketchup or mayonnaise	5,80
SOUVLAKI pork skewer with "patates" or Greek pasta and tzatziki	9,80
BIFTEKI beef meatball with "patates" or Greek pasta and tzatziki	9,80

## SWEET FINISH - OUR DESSERTS

GREEK YOGURT served with ...walnuts and honey ...almonds and honey	7,80
RISOGALO homemade creamed rice with aromatic vanilla on acinamon crust with sweet "Kataifi" (strands of crispy pastry) flambéed at the table	9,80
GALAKTOBUREKO puff pastry rolls filled with semolina and served with vanilla ice cream	9,80
DUBAI CHOCOLATE "Kataifi" (strands of crispy pastry) on homemade nutty pistachio cream und a fine chocolate mousse with fresh berries.	13,80
TSUREKI homemade Greek Easter bread served with a delicate vanilla crème, caramelised hazelnuts, wood berry jam and homemade hot chocolate sauce	12,50

## GREEK DESSERT WINES

OMEGA LATEST HARVEST				
ALPHA ESTATE, Amyndeon	0,1l	7,80	0,5l	39,00
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, Peloponnes	0,1l	7,80	0,5l	39,00
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.				

## SPARKLING WINES

### Exclusively with us only!

The first ever Greek sparkling wine fermented in the bottle.

VEGORITIS WHITE 0,1l 6,80 0,7l 47,00

A unique fine pearled Cuvee from XINOMAVRO (Blanc de Noir), German

Riesling and aromatic Gewürztraminer wine with aromas of peach, green tee, citrus and tropical fruits.

VEGORITIS ROSÉ 0,1l 6,80 0,7l 47,00

A fine pearled rosé wine from Amynteo with the characteristic properties of the XINOMAVRO grape, with aromas of red fruits and strawberry jam.

GELDERMANN Carte Blanche 0,1l 6,80

A composition of exclusive wines from the grape varieties of the Pineau de Loire, Chardonnay and Pinot Noir. Matured in the traditional fermentation in the bottle into a finely pearled sparkling wine, that presents itself with both mineral and fruity flavours. Its fragrance reminds of nuances of pear and quince.

GELDERMANN BRUT

Piccolo 0,2l 15,50 0,7l 52,00 Magnum 1,5l 115,00

Fermentation in the bottle. A sparkling wine with a subtle fragrance of springtime and an elegant freshness. Its balanced character and fine nuances of liquorice complete the taste experience.

GELDERMANN GRAND ROSÉ SEC

Piccolo 0,2l 16,50 0,7l 57,00 Magnum 1,5l 125,00

A composition of Pineau de Loire, Ugni Blanc, Chardonnay and Pinot Noir. Matured in the traditional fermentation in the bottle into a finely pearled sparkling wine, that presents itself as a finely pearled sparkling with subtle nuances of ripe berry fruits.

## CHAMPAGNE

LAURENT PERIER

Piccolo 0,2l 34,50 0,375l 65,00 0,7l 110,00

Magnum 1,5l 240,00

LAURENT PERIER ROSÉ 0,7l 155,00 Magnum 1,5l 345,00

DE WATERE Piccolo 0,2l 25,00 0,7l 85,00





## APERITIFS AND LONGDRINKS

In Greece you do not drink OUZO after your meal. You drink as an aperitif before a good meal and may also be enjoyed during it.

OUZO on Ice	4cl	5,20
SPARKLING WINE with APEROL		7,00
APEROL SPRITZ Riesling, sparkling wine, Aperol and fresh limes <sup>1,6</sup>		8,20
HUGO sparkling wine, Riesling, soda water, fresh mint, fresh limes and elderberry syrup <sup>1</sup>		8,20
GIN TONIC <sup>6</sup>	4cl	9,80
CAMPARI 1/6...with orange, lemon or soda water	4cl	9,80
BELUGA VODKA Noble 1/6 ... with orange or lemon	4cl	9,80
MASTIHA dry	4cl	6,80
MASTIHA medium	4cl	6,80
OUZO OF PLOMARI bottle	200ml 18,50	0,7l 62,00
OUZO KEFI home brand made in own distillery bottle	200ml 16,50	0,7l 55,00
	Silver Series/ Edition	0,7l 68,00
	Silver Series/ Edition	0,7l 78,00

## DIGESTIFS

OUZO KEFI home brand made in own distillery	2cl	3,80
TSIPOURO (home brand - daddy's Grappa)	2cl	5,80
METAXA ***** <sup>1</sup>	2cl	6,80
METAXA ***** <sup>1</sup>	2cl	7,80
METAXA 12 Years <sup>1</sup>	2cl	9,80
METAXA 18 Years Grande Fine <sup>1</sup>	2cl	10,80
METAXA Privat Reserve <sup>1</sup>	2cl	11,80
MARTINI Dry oder Bianco	5cl	7,80
AVERNA <sup>1</sup>	4cl	7,50
RAMAZZOTTI <sup>1</sup>	4cl	7,50
BAILEY'S <sup>1</sup>	4cl	7,50
WHISKY		
BUSHMILLS Malt 10 Years <sup>1</sup>	4cl	11,80
GLENMORANGIE Glenmorangie the Original <sup>1</sup>	4cl	12,80
OBAN Malt 14 Years <sup>1</sup>	4cl	13,80
LAGAVULIN Malt 16 Years <sup>1</sup>	4cl	14,80

## BIER VOM FASS

GRAVENSTEINER naturtrüb	0,3l	4,90
VELTINS non-alcoholic	0,33l	4,20
MAISEL's Weisse	0,5l	4,90
MAISEL's Weisse non-alcoholic	0,5l	4,90
MAISEL's Kristall or Dunkel (dark)	0,5l	4,90

## HOT BEVERAGES

MOKKA <sup>5</sup>	3,80
KAFFEE <sup>5</sup>	3,80
CAPPUCCINO <sup>5</sup>	4,40
ESPRESSO <sup>5</sup>	3,00
ESPRESSO MACCIATO <sup>5</sup>	3,80
DOPPELTER ESPRESSO <sup>5</sup>	4,50
DOPPELTER MACCIATO <sup>5</sup>	4,80
TEE <sup>5</sup> A fine selection of premium teas	3,80

## COLD BEVERAGES (alcohol-free)

MINERALWASSER (still or medium - slightly sparkling)			
	0,25l	3,70	0,5l 4,90
COCA-COLA <sup>1,5</sup> / Zero <sup>1,5</sup> / FANTA <sup>1,4</sup> / SPRITE <sup>1</sup>			
	0,2l	3,70	0,4l 4,90
VAIHINGER SÄFTE orange / apple / passion fruit / currant			
	0,2l	4,80	0,4l 6,40
SPTITZER (juice and sparkling mineral water)			
	0,2l	3,80	0,4l 5,60
BITTER LEMON <sup>6</sup>	0,2l	3,80	0,4l 5,80
TONIC WATER <sup>6</sup>	0,2l	3,80	0,4l 5,80

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

<sup>1</sup> Food colourings

<sup>2</sup> Preservatives

<sup>3</sup> Flavour enhancers

<sup>4</sup> Antioxidants

<sup>5</sup> Caffeine

<sup>6</sup> Quinine

All wines, sparkling wines and champagnes contain sulphites.

"Tha ta spasoume" The Greeks love a lively celebration. With delicious Greek specialties, first class wines and of course authentic Greek music having fun is easily accomplished.

KAVOS – not only the place for fine dining but also for weddings and birthday parties. Please contact us, we would love to help you plan your special day

