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RESTAURANT
BAR
CATERING
ORPHEUS
.....

authentic greek cuisine



english

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Greek mezes



Tzatziki or taramosalata or eggplant salata or humus ^{GOCD} per portion	4.20
Zucchini- & eggplant chips & tzatziki ^{AG}	6.50
Eggplant from grill & haloumi / avocado / goat cheese / pine nuts / pita bread ^{GAH}	7.90
Octopus salad & olives / humus / onions / pickled paprika ^R	8.90
Feta from oven & paprika / tomatoes / chili / olives / pita bread ^{AG}	7.90

Starters & salads

Greek fish soup ^{DRA}	10.50
Cretan lentils soup & orange ^{LA}	6.90
Choriatiki salata - greek salad & olives / feta / capers ^G	7.90
Crispy calamari & herbal salad / skordalia / tomato-basil sauce ^{ARC}	11.50
Prawn Saganaki & tomatoes / paprika / feta / basil ^{RG}	10.50

Pareas Variations for 2 persons

Pikilia Orpheus 8.00 p.P. cold & warm starter variation ^{ACGOL}	❖	Pikilia Kreta 10.90 p.P. Cabbage filled with minced meat / roast lamb / eggplant from grill ^{LAGOC}	❖	Pikilia from the sea 10.20 p.P. marinated anchovies / mussels from grill / octopus / calamari ^{ROD}
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Orpheus' Big Fat Pita

with beef from grill & oregano ^{ACG}	12.40	with crispy salmon & coriander ^{DACG}	11.50
with chicken from grill & thyme ^{ACG}	9.90	with meat from Gyros ^{ACG}	9.90
with Angus beef ^{ACG}	10.90		

including: yoghurt with peppermint ^G & humus & tomato-onion salad & BBQ Chili Sauce

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Main course

Moussaka - zucchini-eggplant-potatoes with minced meat from Bio beef & mixed salad ^{OCALG} 12.50

Souvlaki from chicken or pork ^{LG} 13.50
from lamb 16.50
& homemade pommes frites / tzatziki / zucchini ragout

Bifteki vom Bio-beef filled with feta ^{GO}
& marjoram-vegetables / pommes frites / yoghurt-peppermint dip 13.90

Lamb chops ^{GL}
& eggplant / feta / pasta rice 18.90

Roast lamb ^{LA}
& lemon potatoes / eggplant chips / mixed salad 17.50

Cabbage filled with minced meat from Bio calf & rice / lemon-dill sauce / potatoes ^{GOAC} 12.10

The real greek Gyros 13.60

Fine sliced meat & homemade pommes frites / tzatziki / spicy sauce ^{GO}

Fresh from the sea

Whole gilthead sea bream or sea bass ^{DN}
& zucchini-spinach / potatoes 18.50

Sea bass filet from grill ^{DN}
& zucchini-paprika vegetables / sesame-spinach / lemon potatoes 18.00

Mini calamari from grill ^{AOLR}
& lentils-carrots-vegetables with curry / sweet potato cream 16.80

Octopus from grill ^{RH}
& humus / tomato-onion salad / spicy paprika-pesto 18.00

Swordfish filet ^{DA}
& orange-fennel vegetables / tomato-peppermint tabouleh 17.60

Scampi from Grill ^{AOLR}
& pasta rice / zucchini chips 18.50

Mediterranean fish plate from grill

Gilthead sea bream / sea bass / calamari / prawns / zucchini / sesame-spinach / potatoes ^{DRNO} 26.00

Vegetarian

Imam Baildi & feta / herbs ^{AG} 13.50

Briami ^{ACG}
& feta / tzatziki / green salad 10.90

Spinach-pumpkin strudel & feta ^{ACG} 11.90

Veggie Burger ^{AGC}

patty with vegetables / haloumi / patates / yoghurt dip 12.90

Dessert

Baklava ^{AOH}
- greek honey-nut strudel 4.90

Galaktoboureko ^{AGCO}
- fine semolina strudel 4.90

Chocolate soufflé ^{GAC}
& vanilla ice cream 5.20

Chestnut-orange mousse ^{GAC}
& berries confit / orange bisquit 5.10

