

Hot Starters

Garlic bread <i>(white bread) grilled with herb butter</i>	3,00 €
Garlic bread with cheese	3,90 €
Grilled cheese <i>feta cheese with onions, peppers and tomatoes</i>	6,90 €
Saganaki cheese <i>baked feta cheese, wrapped in a crispy breading</i>	6,90 €
Grilled peppers <i>(classic) with garlic sauce</i>	4,90 €
Tiropitakia <i>puff pastry filled with feta cheese, with tzatziki</i>	6,50 €
Spanakopitakia <i>puff pastry filled with spinach, with tzatziki</i>	6,50 €
Fresh mushrooms, <i>fresh grilled with garlic</i> <i>A true gourmet delicacy from the grill.</i>	6,80 €
Mushrooms a`la creme, <i>Fresh mushrooms in a sauce of cream.</i>	6,90 €
Calamari <i>breaded, with tzatziki</i>	6,90 €
Fried zucchini, <i>with tzatziki</i> <i>Finely cut and golden fried zucchini slices.</i>	6,90 €
Melizanes <i>Fried eggplant into slices, fried in a delicate pastry case, with tzatziki</i>	6,90 €
Gigantes <i>giant beans in tomato sauce</i>	4,90 €
Baby Pita Gyros <i>3 small pita with gyros and tzatziki</i>	6,50 €
Pikilia <i>(hot)</i> <i>Combination of our hot appetizers</i>	11,90 €
Mussels Saganaki <i>baked mussels from the pan with herbs in a spicy sauce and topped with feta cheese</i>	8,50 €
Oktopus grilled <i>with coleslaw</i>	9,50 €
Keftedakia me Saltsa <i>marinated meatballs in tomato sauce</i>	6,50 €

Cold Starters

Tzatziki <i>fine greek yogurt with cucumber and garlic</i>	4,50 €
Feta <i>greek feta cheese topped with olive oil and oregano</i>	5,90 €
black olives <i>garnished with olive oil and oregano</i>	3,80 €
Octopus salad <i>tender octopus meat in a marinade of olive oil and vinegar</i>	8,90 €
Taramas salad <i>Pink fish rye cream</i>	4,50 €
Chtipiti – Tirosalata <i>Goat cheese cream</i>	4,80 €
Dolmadakia <i>grape leaves stuffed with rice, served with tzatziki</i>	5,50 €
Peperoni olives <i>garnished with olive oil and oregano</i>	6,50 €
Pikilia (cold) <i>Combination of our cold appetizers</i>	9,50 €

Soups

Greek bean soup <i>with bread</i>	3,50 €
Chicken soup <i>with bread</i>	3,50 €
Goulash soup <i>with bread</i>	3,50 €
Cream of tomato soup <i>with bread</i>	3,50 €

Fresh salad

Coleslaw <i>with vinegar, olive oil and bread</i>	3,50 €
Mixed salad <i>small mixed salad</i>	4,00 €
Greek salad <i>with feta cheese, tomatoes, cucumbers, onions, olives, peppers, olive oil and bread</i>	8,90 €
Large salad plate	
– <i>with scampi</i>	13,50 €
– <i>with beef strips</i>	12,50 €
– <i>with gyros</i>	11,50 €
– <i>with turkey strips</i>	11,50 €
– <i>with tuna</i>	11,50 €
– <i>with bovine liver</i>	11,50 €

For children

Donald Duck <i>breaded escalope with chips</i>	6,90 €
Pinocchio <i>fish fingers with chips</i>	5,90 €
Asterix-Plate <i>Suzukakia (cevapcici) with chips</i>	6,90 €
Snow white <i>chicken nuggets with chips</i>	5,90 €
Micky Mouse <i>gyros with chips</i>	6,90 €
Red riding hood <i>Sowlaki with chips</i>	6,90 €
Goofy-Plate <i>meatballs in tomato sauce with chips</i>	6,90 €
Bandit-Plate	0,00 €
<i>You get a plate and eats mommy and daddys dishes empty</i>	

extra sauces

gravy-, metaxa-, cheese sauce, hunter-, pepper-, devil sauce	2,50 €
ketchup, mayonaise	0,40 €

Gyros-specialities

„Gyros pitta“	10,90 €
<i>seasoned greek pita bread, tzatziki and mixed salad</i>	
„Gyros tzatziki“ <i>with garnish and salad</i>	10,90 €
„Gyros cheese“	13,50 €
<i>topped with gouda cheese, served with garnish and mixed salad</i>	
„Gyros Metaxa“	14,80 €
<i>Metaxa-sauce and topped with gouda cheese, served with garnish and mixed salad</i>	
„Gyros feta cheese“	14,80 €
<i>topped with feta cheese, garnish and mixed salad</i>	
„Gyros mushrooms“	14,50 €
<i>with mushroom cream sauce, garnish and mixed salad</i>	

pan dishes

Chois-type pan	16,50 €
<i>turkey fillets in mushroom cream sauce, with garnish and salad</i>	
Rhodes-type pan	14,80 €
<i>pork pieces in metaxasauce with garnish and salad</i>	
Crete-type pan	15,80 €
<i>pieces of beef in metaxasauce with vegetables and salad</i>	
Kos-type pan	14,50 €
<i>turkey fillets in spicy sauce with garnish and salad</i>	
Samos-type pan	13,80 €
<i>pieces of bovine liver in an onion sauce with garnish and salad</i>	
Limnos-type pan	15,50 €
<i>tender lamb in a spicy sauce with garnish and salad</i>	
Syros-type pan	16,50 €
<i>pork fillet in mushroom cream sauce with garnish and salad</i>	
Mousaka <i>Eggplant baked with mince and mixed salad</i>	10,80 €
Vegetable caserole	10,80 €
<i>different vegetables, topped with cream sauce and cheese</i>	

Grilled specialities

Bifteki Jemisto	11,90 €
<i>Salisbury steak stuffed with feta cheese, with garnish and salad</i>	
Bifteki - topped	11,90 €
<i>Salisbury steak topped with gouda cheese, with garnish and salad</i>	
Bifteki – cheese sauce	12,90 €
<i>Salisbury steak with cheese sauce, garnish and salad</i>	
Bifteki „devil“ <i>Salisbury steak with spicy sauce</i>	12,90 €
Bifteki „special“	14,80 €
<i>Salisbury steak with metaxa sauce, topped with cheese, garnish and salad</i>	
Suzukakia <i>(cevapcici)</i>	10,80 €
<i>Rolls of mixed minced meat with garnish and salad</i>	
Suzukakia <i>(cevapcici)</i> – cheese sauce	12,80 €
<i>Rolls of mixed minced meat with cheese sauce, garnish and salad</i>	
Suzukakia <i>(cevapcici)</i> - Metaxa	12,80 €
<i>Rolls of mixed minced meat with metaxa sauce, garnish and salad</i>	
Beef liver	11,90 €
<i>Fresh grilled beef liver with fried onions, garnish and salad</i>	
Lamb chop	16,50 €
<i>Tender lamb grilled with fresh garlic, garnish and salad</i>	

Trimmings

French fries/chips	2,80 €
Rice	2,80 €
Croquettes	2,80 €
Baked potato <i>with tzatziki</i>	3,80 €
Kritharáki <i>(greek rice noodles)</i>	3,50 €
Pita bread	2,50 €

Skewer-specialities

- all dishes with garnish and salad

Souvlaki	11,90 €
<i>2 pork skewers of tender pork</i>	
Farmers skewer	12,90 €
<i>Pork with onions, tomatoes and peppers</i>	
Ochs skewer	15,90 €
<i>Of rump steak with herb butter or garlic</i>	
Hercules - skewer	12,90 €
<i>Pork with pepperoni, topped with cheese</i>	
Acropolis - skewer	14,90 €
<i>Tender pork with a fine cheese sauce</i>	
Corfu - skewer	14,90 €
<i>Tender pork with a fine metaxa sauce</i>	
Loin - skewer	13,90 €
<i>Tender pork with herb butter or garlic</i>	
Hellas - skewer	12,90 €
<i>Pork with peppers, topped with feta cheese</i>	
House - skewer	12,90 €
<i>Pork with fried onions</i>	
Mix - skewer	11,90 €
<i>Duet of pork and minced</i>	
Lamb - skewer	14,90 €
<i>2 skewers of tender lamb of lamb leg</i>	
Devil - skewer	14,90 €
<i>Pork with spicy sauce</i>	
Olympia - skewer	13,90 €
<i>Pork topped with tomatoes and cheese</i>	
Turkey - skewer	14,90 €
<i>Turkey fillet with onions, tomatoes and peperoni, with garnish and salad</i>	
Souvlaki Mix	13,50 €
<i>1 skewer of lamb and 1 pork skewer, with garnish and salad</i>	

Steaks from the grill

Pork steak 11,50 €

nature, with garnish and salad

Pork steak „onions“ 12,90 €

with fried onions, garnish and salad

Pork steak 13,50 €

with sauce of your choice, garnish and salad

Grilled turkey breast fillet 13,90 €

with garnish and salad

Grilled turkey breast fillet 15,90 €

with metaxa sauce or cheese sauce, garnish and salad

ca.250gr ca.400gr

Rumpsteak 18,50 € 27,50 €

with herb butter, garnish and salad

Rumpsteak „onions“ 19,50 € 27,90 €

with fried onions, garnish and salad

Rumpsteak „mushrooms“ 19,50 € 27,90 €

with fresh mushrooms, garnish and salad

Rumpsteak „feta“ 20,50 € 29,50 €

topped with feta cheese, garnish and salad

pepper steak 19,90 € 28,90 €

of rumpsteak with pepper sauce, garnish and salad

garlic steak 18,90 € 27,90 €

of rumpsteak with fresh garlic, garnish and salad

Diabolosteak 19,90 € 28,90 €

Of rumpsteak with spicy sauce, garnish and salad

Escalope *all dishes with garnish and salad*

Escalope of pork <i>breaded</i>	10,80 €
Escalope with mushrooms <i>breaded</i>	12,80 €
Escalope with cheese <i>breaded</i>	12,90 €
Escalope with onions <i>breaded</i>	12,80 €
Escalope devil <i>breaded</i>	12,80 €

Specialities für 1 person *all dishes with garnish and salad*

Paros-Plate <i>3 lamb chops with gyros</i>	16,50 €
Naxos-Plate <i>1 skewer and gyros</i>	12,90 €
Apollon-Plate <i>Bifteki filled with feta cheese, 1 skewer and gyros</i>	14,90 €
Mykonos-Plate <i>2 lamb chops, 1 steak and 2 suzukakia (cevapcici)</i>	14,80 €
Zorbas-Plate <i>1 rumpsteak, 1 loin skewer and 2 suzukakia (cevapcici)</i>	17,90 €
Saloniki-Plate <i>1 turkey steak, 1 skewer and gyros</i>	14,90 €
Athens-Plate <i>1 beef skewer, 1 turkey steak, beef liver and gyros</i>	15,90 €
Ermis-Plate <i>1 skewer, 3 suzukakia (cevapcici) and gyros</i>	14,50 €
Vassilis-Plate <i>Beef liver, 1 lamb chop, 1 steak and gyros</i>	16,80 €
Poseidon-Plate <i>1 lamb chop, 1 turkey steak, 1 bifteki, 1 prawn and gyros</i>	18,90 €
Delphi-Plate <i>1 rumpsteak, 1 turkey steak, 1 bifteki, 1 lamb chop, 1 beef liver</i>	18,50 €

Specialities for 2 persons

- all dishes with garnish and salad

Santorini-Plate 30,00 € 15,00 €*
4 pork steaks, 2 skewer, 4 suzukakia

Volos-Plate 34,00 € 17,00 €*
2 pork steaks, 2 lamb chops, 2 skewer and 4 suzukakia

Levkas-Plate 39,00 € 19,50 €*
2 steaks, 2 skewers, 2 bifteki filled with feta cheese, 2 pieces of liver and gyros

Dionysos-Plate 40,00 € 20,00 €*
2 steaks, 2 skewers, 2 suzukakia, 2 lamb chops, 2 pieces of liver and gyros

Zeus-Plate 44,00 € 22,00 €*
4 lamb chops, 2 rumpsteaks, 2 pieces of liver, 2 turkey steaks

Akropolis-Plate 52,00 € 26,00 €*
*2 steaks, 2 skewers, 2 suzukakia, 2 lamb chops, 2 rumpsteaks,
2 small loin skewers*

*each additional person

Fish

Garides Souvlaki 14,50 €
grilled shrimp skewers, served with rice and salad

Redfish-fillet 13,90 €
with fine mustard sauce, served with rice and salad

Pangasius-fillet 12,90 €
with a lemon cream sauce, served with rice and salad

Gavros 11,90 €
Fried anchovies, served with rice and salad

Bream (grilled whole fish) 17,90 €
with a lemon-olive-oil vinaigrette, baked potato and vegetable of the day

Prawns 17,50 €
prawns fried in garlic and olive oil, served with rice and salad

Dessert

Mixed ice cream

(chocolate, strawberry, vanilla)

3,00 €

Mixed ice cream

(chocolate, strawberry, vanilla) with cream

3,50 €

Coup Danmark

vanilla ice cream with hot chocolate sauce

4,90 €

Afrodite cup

vanilla ice cream with hot raspberries

4,90 €

Kadaifi

Syrup and nut rolls, a Greek specialty confectionery is made from nuts, fine dough threads and sugar syrup. A fantastic dessert. Enjoy pure or as in Greece with a ball delicately melting vanilla ice cream to it.

4,90 €

Baklavas

is made of fillo dough, walnuts, almonds, spices and syrup to a traditional recipe.

This oriental pastries can be enjoyed not only as a pure dessert, but also a mocha because its bitterness contrasts with the sweetness of the baklava.

4,90 €

Yogurt with honey

We use Greek honey from Rhodes. This is combined with creamy yogurt and fresh walnuts, since centuries and decades simply delicious. Serve with a semi-dry red house wine perfectly.

4,50 €

Acropolis Mix (for 2 persons)

A mix of soaked in syrup pastry specialties from Greece with two scoops of vanilla ice cream melting to tender. Aromatic taste of oriental spices with a seductive sweetness. This fantastic dessert you can feast with relish with a coffee or tea.

6,90 €

Coffee & Co

Greek Mocha	2,00 €
Cup of coffee	2,00 €
Espresso	2,00 €
Espresso Macchiato	2,50 €
Glass Tea <i>varieties to choose from</i>	1,80 €
Cappuccino <i>with frothed milk</i>	2,30 €
Latte Macchiato	2,80 €
Latte	3,00 €
Hot chocolate	2,20 €
Hot chocolate <i>with whipped cream</i>	2,70 €
Irish Coffee <i>(coffee with irish whiskey and cream)</i>	6,50 €

Non-alcoholic beverages

	0,3 l	0,4 l
Coca Cola ^{1,2,9}	2,60 €	3,40 €
Coca Cola <i>Light</i> ^{1,2,8,11}	2,60 €	3,40 €
Fanta ^{2,10}	2,60 €	3,40 €
Mezzo Mix ^{1,2,9,10}	2,60 €	3,40 €
Sprite	2,60 €	3,40 €
Apple juice with water	2,60 €	3,40 €
Ki-Ba	2,90 €	3,80 €
Bitter Lemon ₃ ,		
Tonic Water, Ginger Ale	0,2 L 2,80 €	
Orange juice	2,90 €	3,80 €
Apple juice	2,90 €	3,80 €
Banana nectar	2,90 €	3,80 €
Cherry nectar	2,90 €	3,80 €
Orangina	0,25L 2,90 €	
Grape juice <i>white</i>	0,2 L 2,90 €	
Gerolsteiner Gourmet <i>soda, naturell</i>	0,25L 2,60 €	
Gerolsteiner Gourmet <i>soda, naturell</i>	0,75L 5,20 €	

Appetizer

Ouzo with ice	4 cl	3,80 €
Martini Bianco / Extra Dry / Rosso	5 cl	3,90 €
Campari – Orange or Soda	4 cl	4,50 €
Glass of sparkling wine / with Orange	0,1 l	3,50 €
Aperol „Spritz“ ₂	0,3 l	5,50 €
Pina Colada (Rum, Batida, pineapple juice)	0,3 l	6,90 €
Batida Cherry (Batida de Coco, cherry juice)	0,3 l	4,90 €
Tequila Sunrise (Tequila, orange, Grenadine)	0,3 l	6,90 €
Green Ouzo (Ouzo, Blue Curacao, pineapple juice)	0,3 l	6,90 €

Champagne

champagne „house brand“	0,75 l	16,50 €
Fürst von Metternich „Piccolo“	0,2 l	6,50 €
Fürst von Metternich	0,75 l	25,50 €

Beers

Mythos Beer (greek beer)	0,33 l	2,90 €
<i>One of the most popular beers in Greece</i>		
Bitburger Pils <i>on tap</i>	0,3 l	2,80 €
	0,4 l	3,50 €
Benediktiner Hefeweizen <i>on tap</i>	0,3 l	2,90 €
	0,5 l	3,90 €
Benediktiner Hefeweizen <i>alcohol-free</i>	0,5 l	3,90 €
Benediktiner Kristallweizen	0,5 l	3,90 €
Dark Hefeweizen	0,5 l	3,90 €
Kandi Malz	0,33 l	2,80 €
Bitburger alcohol-free	0,33 l	2,80 €

Greek white wines

0,2 L

Retsina (*resinated*) *dry*
with a taste of resin in smell and taste

3,70 €

Anthos (*dry*)
with a flowery bouquet and fruity aroma

3,90 €

Assyrtiko Santorin (*dry*)
a fruity dry white wine with fresh aromas of citrus fruits

4,20 €

Makedonikos (*semi-dry*)
mild and balanced

3,90 €

Imiglykos (*sweetly*)
intense aroma of ripe fruit, rich in flavor

3,80 €

Samos (*liqueur-wine*)
of the famous island, sweet, full-bodied and full of flavor

4,80 €

Greek red wines

Naousa (*dry*)
from Xinomavre-grapes grown in the mountainous region of Naoussa, rich in flavor with a special taste

3,90 €

Nemea Agiorgitiko (*dry*)
fruity aroma, mellow taste

4,20 €

Makedonikos (*semi-dry*)
Quality liqueur-wines with a designation of origin, velvet red color, full spicy flavor

3,90 €

Imiglykos (*sweetly*)
fruity aroma, mellow taste

3,80 €

Mavrodafne
Quality liqueur-wines with a designation of origin, velvet red color, full spicy flavor

4,90 €

Greek rosé wines

Amyntheon (*dry*) 0,2 L 3,90 €
fully ripe grapes give this Xinomavro unmixed Amyntheon rose a pronounced bouquet of ripe fruit

Makedonikos (*semi-dry*) 0,2 L 3,90 €
mild and balanced

Imiglykos (*sweetly*) 0,2 L 3,80 €
a sweet wine from the indigenous (native) Xinomavro grapes from high altitude Amyntheon

Moselle wines

Riesling (*dry*) 0,2 L 3,50 €

Riesling (*semi-dry*) 0,2 L 3,50 €

Dornfelder Red (*dry*) 0,2 L 3,90 €

Wine spritzer 0,2 L 2,90 €

Greek white wines - bottles

Kretikos 0,75 L 12,90 €
Country wine dry, Winery Boutari, grape Vilana
Pleasant fragrance, reminiscent of lime flowers and fresh fruits, with a refreshing dry and balanced taste.

Xerolithia 0,75 L 17,50 €
Quality dry, Winery Creta Olympias, grape Vilana
Refreshing finish, rich in flavor with a rich citrus aroma.

Makedonikos 0,75 L 14,80 €
Country wine, semi-dry, Winery Tsantalis, grapes Roditis und Zumiatis
Flowery, delicate nose, fresh and light with a noticeable sweetness, well-rounded taste.

Amethystos 0,75 L 23,80 €
Country wine dry, Domaine Constantin Lazaridi, grapes Sauvignon Blanc, Semillon und Assyrtiko
Aroma of gooseberries and peach, opulent fruit density, lively acidity.

Greek rosé wines - bottles

Rosé Sec

0,75 L 13,90 €

Country wine dry, Winery Boutari, grape Xinomavro

Soft nose of currant and red fruits, lean, fruity body with perfect balance

Rosé Demi Sec

0,75 L 13,90 €

Country wine semi-dry, Winery Boutari, Rebsorte Xinomavro

Fresh and tangy, mild on the palate, with plenty of juicy fruit and aromatic finish

Akakies (Kir Yianni)

0,75 L 19,90 €

Special greek wine with a slightly strawberry flavor and fresh acidity of wine Kir Yianni.

This rare greek wine – the only Rosé „superior quality with controlled origin“ (equivalent to be French AOC)

Greek red wines - bottles

Kretikos

0,75 L 12,90 €

Country wine dry, Winery Boutari, grapes Kotsifari und Mantilaria

Fresh and lively with pleasant aromas of red fruits and spices, balanced acidity and long aftertaste.

Makedonikos

0,75 L 14,80 €

Country wine semi-dry, Winery Tsantalís, grape Xinomavro

Aromas of cherry and plum, soft and velvety body, mild and balanced finish.

Nemea Reserve

0,75 L 18,00 €

Quality dry, Winery Cavino, grape Agiorgitiko

Scent of cocoa, licorice and cherry, soft, velvety body with well integrated tannins, harmonious finish

Amethystos

0,75 L 27,50 €

Country wine dry, Domaine Constantin Lazaridi,

grapes Cabernet Sauvignon, Merlot und Limnio

Soft, nuanced nose, blackberry and cherry vanilla, full-bodied, velvety body, excellent balance

Spirits

Ouzo	2 cl	2,00 €
Metaxa*****	2 cl	2,50 €
Metaxa*****	2 cl	3,50 €
METAXA Grande Fine	2 cl	4,50 €
Metaxa Private Reserve	2 cl	7,00 €
Jägermeister	2 cl	2,20 €
Averna	2 cl	2,20 €
Fernet Branca	2 cl	2,50 €
Wodka	2 cl	2,80 €
Asbach	2 cl	2,20 €
Johnnie Walker	2 cl	3,00 €
Xuxu	2 cl	2,20 €
Ramazotti	2 cl	2,20 €
Sambuca Cafe	2 cl	2,20 €
Williams Brandy	2 cl	2,20 €

Cocktails

Pina Colada (<i>Rum, Batida, pineapple juice</i>)	0,3 l	6,90 €
Batida Cherry (<i>Batida de Coco, cherry juice</i>)	0,2 l	4,90 €
Tequila Sunrise (<i>Tequila, orange, Grenadine</i>)	0,3 l	6,90 €
Green Ouzo (<i>Ouzo, Blue Curacao, pineapple juice</i>)	0,3 l	6,90 €

Welcom in

Restaurant Akropolis



*Enjoy culinary delights from Greece,
you learn the Greek food culture from a new perspective.*

In our tradition and modernity.

*Regional, national and international dishes with a touch of Greece, will you,
your friends and your family prepare a treat.*

*Our chef and the service staff and the entire team Acropolis
are always trying to make you more memorable afternoons and evenings in a
cozy ambience.*

*We are open daily for you
von 11.30 bis 14.30 and from 17.00 bis 22.00*

Kali orexi - bon appetit!

Lamb from the oven

- all dishes are served with bread and salad

Lamb shank

- whole lamb shank braised in a special tomato sauce

with broad beans	16,90 €
with Kritharaki (<i>riceshaped greek pasta</i>)	16,90 €
with green beans	16,90 €
with french fries	16,90 €
with Djuvec-rice	16,90 €
with Stifado (<i>onions</i>)	16,90 €
with Bamies (<i>okra</i>)	16,90 €

Omelettes

Omelette with mushrooms 6,90 €

Served with french fries

Omelette with cheese 7,90 €

Served with french fries

Omelette with scampi 9,90 €

Served with french fries

Omelette with gyros 8,90 €

Served with french fries