

# POSEIDON

Restaurant  
seit 1982



## DEAR GUESTS,

**... we would like to welcome you to a culinary journey through Mediterranean Greek Cuisine.**

Here you can find the real fresh, delight and also hearty dishes that are prepared in a wide variety of ways.

For our meals, we exclusively use fresh ingredients direct from the market. With a desire to create authentic main dishes, it is a must to serve them with fresh side dishes.

From the starter to the main course and the dessert, you will definitely find exquisite dishes in our menu.

**Your devoted Poseidon Team**

If required, we can provide you a food allergens map.

Folgen Sie uns auf



## •APERITIFS•

<b>Lillet Berry</b> .....0,3 l	<b>9</b>	<b>Champagner</b> .....0,1 l	<b>11</b>
Lillet Blanc with Wild Berry Schweppes			
<b>Campari</b> .....4 cl	<b>9</b>	<b>Prosecco</b> .....0,1 l	<b>6</b>
Orange/Soda		<b>Prosecco Aperol</b> <sup>1,6</sup> .....0,1 l	<b>7</b>
<b>Martini</b> .....5 cl	<b>6</b>	<b>Italicus</b> .....0,1 l	<b>9</b>
Bianco		Prosecco with Bergamotte	
<b>Kir Royal</b> .....0,1 l	<b>11</b>	<b>Prosecco Bottle</b> .....0,75 l	<b>32</b>
Prosecco with Creme de Cassis			

## •COCKTAILS•

<b>Munich Mule</b> .....0,3 l	<b>9</b>	<b>Cuba Libre</b> .....0,3 l	<b>10</b>
Gin, Ginger Beer, lime, mint		Rum, Coca Cola, lime	
<b>Moscow Mule</b> .....0,3 l	<b>9</b>	<b>Aperol Sour</b> .....0,3 l	<b>10</b>
Belvedere Vodka, Ginger Beer, lime, mint		Aperol, lemon and orange juice	
<b>Athens Mule</b> .....0,3 l	<b>9</b>	<b>Esspresso Martini</b> .....0,3 l	<b>10</b>
Mastiha, Ginger Beer, lime, mint		The famous and worldwide popular espresso Martini is considered a true icon among drinks and is also a classic "Kahlua cocktail"	

## •PREMIUM GIN•

<b>Hendrick's Gin</b> .....0,3 l	<b>14</b>	<b>Pink Gin</b> .....0,3 l	<b>13</b>
Fever Tree Tonic		Hendrick's Gin with Pink Grapefruit Soda	
<b>Brockmann's Gin</b> .....0,3 l	<b>15</b>	<b>Mataroa Gin</b> .....0,3 l	<b>14</b>
Fever Tree Tonic		Fever Tree Tonic	
<b>Monkey Gin</b> .....0,3 l	<b>16</b>		
Fever Tree Tonic			



## •CHAMPAGNER•

<b>Veuve Clicquot</b> .....0,75 l	<b>105</b>	<b>Ruinart Blanc de Blancs</b> .....0,75 l	<b>140</b>
<b>Veuve Clicquot Rosé</b> .....0,75 l	<b>120</b>	<b>Ruinart Brut</b> .....0,75 l	<b>120</b>
<b>Moët Chandon Brut Imperial</b> .....0,75 l	<b>95</b>	<b>Ruinart Rosé</b> .....0,75 l	<b>130</b>
<b>Moët Chandon Rosé</b> .....0,75 l	<b>105</b>	<b>Dom Perignon Vintage</b> .....0,75 l	<b>290</b>
<b>Moët Chandon Ice Imperial</b> .....0,75 l	<b>125</b>	<b>Champagner Hausmarke</b> .....0,75 l	<b>60</b>
<b>Moët Chandon Ice Imperial Rosé</b> .....0,75 l	<b>135</b>	<b>Magnum Flaschen</b> .....1,50 l On demand	
<b>Louis Roederer Cristal</b> .....0,75 l	<b>395</b>		



## • SPRIZZ •

All varieties also available non-alcoholic

<b>Hugo</b> .....	0,3 l	<b>9</b>
Prosecco, mineral water, elderberry syrup, mint		
<b>Black Hugo</b> .....	5 cl	<b>9</b>
Prosecco, Granini Limo Dark Berries-Guarana, Elderflower Syrup, mint		
<b>Black Hugo Deluxe</b> .....	5 cl	<b>11</b>
Champagne, Granini Limo Dark Berries-Guarana, Elderflower Syrup, mint		
<b>Aperol Sprizz</b> <sup>1,6</sup> .....	0,3 l	<b>9</b>
Prosecco, mineral water, Aperol		
<b>Sarti Sprizz Rosa</b> .....	0,3 l	<b>9</b>
Passion fruit, mango and blood orange		
<b>Chandon Garden Sprizz</b> .....	Flasche	<b>49</b>
First-class sparkling wine meets bitter liqueur and natural orange peel extract		
<b>Pomegranate Aperol</b> .....	0,3 l	<b>9</b>
<b>Raspberry-Hibiscus</b> .....	0,3 l	<b>9</b>
<b>Passion fruit-Mint</b> .....	0,3 l	<b>9</b>
<b>Strawberry-Basil</b> .....	0,3 l	<b>9</b>
<b>Mango-Rosemary</b> .....	0,3 l	<b>9</b>
<b>Limoncello</b> .....	0,3 l	<b>9</b>

## • APPETIZERS •



• cold •

<b>Zaziki</b> .....	<b>7</b>	<b>Black Olives from Kalamata</b> .....	<b>7</b>
Cream yoghurt with cucumber and fresh garlic		Colosal	
<b>Eggplant Salad</b> .....	<b>7</b>	<b>Beef Carpaccio</b> .....	<b>17</b>
Creamy prepared oven baked eggplant, yoghurt, nuts, garlic and peppers		With rocket, parmesan cheese and pine nuts	
<b>Taramas</b> .....	<b>7</b>	<b>Seafood Salad</b> .....	<b>17</b>
Caviar cream		Homemade	
<b>Tirokafteri</b> .....	<b>7</b>	<b>Oktopus-Carpaccio</b> .....	<b>18</b>
Spicy sheep's milk cheese Dip		In lime vinaigrette	
<b>Pikilia</b> .....	<b>8</b>	<b>Gavros</b> .....	<b>11</b>
Tzatziki, eggplant salad, tarama, tirokafteri		Marinated anchovies	
<b>Cold Appetizer Plate</b> .....	<b>17</b>		
Variation of various cold appetizers			



• warm •

<b>Oktopus &amp; Baby Calamari</b> .....	<b>24</b>	<b>Fried Zucchini</b> .....	<b>10</b>
Fresh off the grill, with Fawa		With Zaziki	
<b>Fritto Misto</b> .....	<b>24</b>	<b>Spanakotiropitakia</b> .....	<b>10</b>
Baked baby-calamari and scampi on salad bouquet		Puff pastry filled with spinach and sheep's milk cheese	
<b>Octopus</b> .....	<b>21</b>	<b>Grilled Piperies Florinis</b> .....	<b>10</b>
Fresh off the grill, with Fawa		Stuffed tomato peppers with sheep's milk cheese, garlic and herbs	
<b>Dolmades</b> .....	<b>10</b>	<b>Baby-Calamari</b> .....	<b>17</b>
Vine leaves stuffed with rice and minced beef, with Yoghurt dip		Baked, with sweet-sour chilli sauce	
<b>Fawa</b> .....	<b>7</b>	<b>Grilled Mixed Appetizer</b> .....	<b>18</b>
Greek Style Hummus of the Santorini volcanic island, vegan		Eggplant, zucchini, stuffed tomato peppers with cheese and herbs, oyster mushrooms, Zaziki and Halloumi cheese	
<b>Fried Eggplants</b> .....	<b>10</b>	<b>Scampi-Saganaki</b> .....	<b>18</b>
With Zaziki		With sheep's milk cheese and tomato sauce, slightly hot	



## MEZEDES

**Delicious snacks and an indispensable part of  
Greek food culture and lifestyle.**

Experience yourself the colourful variety of small culinary delights  
on a culinary journey through Greek cuisine...

**Baby Calamari, Piperies Florinis, Zaziki, Scampi,  
Sardines, Seafood, Spanakotiropitakia, zucchini hash browns,  
Halloumi Cheese, Dolmades and Taramas**

43





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•SOUPS•

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<b>Bouillabaisse</b> .....	<b>11</b>	<b>Tomato Soup</b> .....	<b>8</b>
Homemade fish soup with high quality fish, scampi, clams, with saffron and poached with Noilly Prat			



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•SALAD•

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<b>Kypriaki</b> .....	<b>13</b>
Cypriot salad with rocket, pine nuts, eggplants, halloumi cheese, garlic bread, parmesan and balsamico-olive oil vinaigrette	
<b>Horiatiki</b> .....	<b>14</b>
Traditional Greek farmer salad with tomatoes, cucumbers, onions, olives, peppers, feta and olive oil	
<b>Coleslaw</b> .....	<b>5</b>
<b>Mixed Salad</b> .....	<b>6</b>
<b>Salad plate with grilled meat</b>	
Chicken .....	<b>17</b>
Scampi .....	<b>18</b>
<b>Beetroot salad</b> .....	<b>11</b>
With walnut, baby spinach and yogurt dip	

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•CHEESE•

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<b>Feta</b> .....	<b>9</b>	<b>Sesam-Feta</b> .....	<b>11</b>
Greek sheep's milk cheese		Gratinated, with sesame and honey	
<b>Saganaki</b> .....	<b>11</b>	<b>Kefalograviera</b> .....	<b>12</b>
Gratinated feta with cranberries		From the pan, with salad bouquet and fig mustard sauce	
<b>Grilled Halloumi Cheese</b> .....	<b>11</b>		
Cypriot herb cheese with salad bouquet and tomato jam			
<b>Grilled Mastello Cheese</b> .....	<b>11</b>		
Mild cheese from the island of Chios with tomato jam			



## SHARING

**Lots of delicacies for everyone at one table.**

Enjoy a varied menu in the group  
with many different specialties of Greek Cuisine.  
For 2 Person

**Tirokafteri, Fawa, Piperies Florinis,  
Horiatiki salad, Pita**

**Tagliata of roast beef (Argentinien), lamb carrée  
chicken breast fillet, fresh vegetables,  
potato corners and Zaziki**

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## • FISH DISHES •

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**Fish Platter** ..... 33

Fresh Salmon Fillet, Baby-Calamari, Scampi, with fresh vegetables

**Fresh Gilthead Royal** ..... at least 450 g 27

Grilled, with mixed salad

**Gilthead Filet** ..... 24

Grilled, with fresh vegetables

**Fresh Sole** ..... at least 500 g 37

Grilled, with mixed salad

**Baby-Calamari** ..... 24

Grilled, fried potatoes, Zaziki and mixed salad

**Fresh Salmon Fillet** ..... 25

Grilled, with fresh vegetables

**Prawns** ..... 32

Grilled, with Zaziki and fresh vegetables

**Fried Prawns** ..... 33

in tomato sauce with fresh vegetables and rice (slightly hot)

**Giant Prawns - Wild Catch** ..... by weight / per 100 g 14

Grilled, with Zaziki and fresh vegetable

Optionally with dill or mustard sauce plus 1,50 € each

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## • FRESH OFF THE OVEN •

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**Braised lamb knuckle** ..... 26

With mixed salad and a side dish of your choice:

- Kritharaki (rice noodles)
- baked potatoes
- fresh vegetables
- Fawa
- Stifado (shallots onions in Greek style)

**Musaka** ..... 22

Eggplant, Zucchini, Minced beef and gratinated Potato with Béchamelsauce, served with mixed salad.



## • CLASSICS •

<b>Gyros</b> .....	19
With Zaziki, rice and mixed salad	
<b>Gyros and Calamari</b> .....	22
With Zaziki, rice and mixed salad	
<b>Gyros with Metaxa sauce</b> .....	21
With French Fries and mixed salad	
<b>Bifteki</b> .....	22
Minced steak stuffed with sheep's milk cheese, rice, Zaziki and mixed salad	
<b>Suwlaki</b> .....	19
2 pork loin skewers with rice, Zaziki and mixed salad	
<b>Chicken Breast Fillet</b> .....	21
With herb butter, rice and fresh vegetables	
<b>Beef Liver</b> .....	20
With rice, Zaziki and mixed salad	
<b>Lamb Carrée</b> .....	34
Lamb chops with Zaziki, rice and mixed salad	
<b>Lamb Fillet</b> .....	34
Lamb chops with Zaziki, rice and mixed salad	


## • MIXED DELIGHTS •

<b>Poseidon Plate</b> .....	26
Suwlaki, lamb carrée, suzuki, beef liver and gyros, with rice and mixed salad	
<b>Village Dish</b> .....	21
Steak, Suwlaki and Gyros, with Zaziki, rice and mixed salad	
<b>Mixed Fillet Plate</b> .....	33
Chicken breast, lamb and beef fillet, with herb butter, Zaziki, rice and fresh vegetables	
<b>Mix-Grill</b> .....	27
Lamb Carrée, Chicken breast and lamb fillet, beef liver with Zaziki, rice and mixed salad	

Optionally with pepper, tarragon, thyme-,  
sherry- or mustard sauce plus 1,50 € each







## • STEAKHOUSE STYLE •

**Veal Carrée** .....at least 400g **36**

Veal cutlet with herb butter, baked potatoes,  
Zaziki and garlic baguette

**Argentine Rump Steak** .....at least 250g **28**

With herb butter, baked potato, Zaziki and  
garlic baguette

**Argentine Fillet Steak** .....at least 200g **34**

With herb butter, baked potato, Zaziki and  
garlic baguette

**Surf & Turf** ..... **52**

Argentine Fillet Steak (mind. 200g) and 1 Giant Prawns (Wild Catch)  
with herb butter, baked potato, Zaziki and garlic baguette

**Burger from Angus** .....at least 200g **19**

With French Fries

**Surf & Turf Burger** .....at least 200g **25**

Burger from Angus, with prawn and French Fries

**Veggie Burger** ..... **18**

Mild mastello cheese from the island of Chios,  
oyster mushrooms, rocket, Fawa and salad bouquet

Optionally with pepper, tarragon, thyme-,  
sherry- or mustard sauce plus 1,50 € each



## • SIDE DISHES •



<b>Rice in Tomato Sauce</b> .....	<b>3</b>
<b>Fresh Vegetables served warm</b> .....	<b>7</b>
<b>Fawa</b> .....	<b>6</b>
Greek Style Hummus from the volcanic island of Santorini, vegan	
<b>Greek Style Fried Potatoes</b> .....	<b>5</b>
<b>French Fries</b> .....	<b>5</b>
<b>Garlic Bread</b> .....	<b>6</b>
<b>Pita (Fine-thin Flatbread)</b> .....	<b>3</b>
<b>Pita (Fine-thin Flatbread) with Garlic</b> .....	<b>4</b>
<b>Baked Potato with Zaziki or Herb Butter</b> .....	<b>5</b>

## • DESSERT •

### **Bougatsa** ..... **27**

Traditional pastries from northern Greece.  
Puff pastry with vanilla cream, cinnamon and  
vanilla ice cream

for six persons - 30 min. preparation time

### **Homemade Halva Ice Cream** ..... **8**

Vanilla ice cream with halva, angel hair  
and fig sauce

### **Galaktompureko** ..... **7**

Puff pastry filled with semolina pudding and  
vanilla ice cream

### **Vanilla Ice Cream** ..... **7**

With hot raspberries

### **Panna Cotta** ..... **8**

With fresh fruits

### **Greek yogurt** ..... **8**

With honey, nuts and fresh fruits

### **Crème Brulée** ..... **8**

### **Armenovil (Semifreddo)** ..... **8**

Vanilla ice cream with almonds and chocolate

### **Fantasy** ..... **8**

White mousse au chocolat with pistachio flavor

### **Schokomanufaktur** ..... **8**

Praline mousse with chocolate chips





## • COFFEE MANUFACTORY •

<b>Greek Coffee</b> .....	<b>3</b>	<b>Glass of Tea</b> .....	<b>3</b>
<b>Cup of Coffee</b> .....	<b>3</b>	Black, Chamomile, Peppermint, Fruit, Green	
<b>Cappuccino</b> .....	<b>3</b>	<b>Hot Chocolate</b> .....	<b>4</b>
<b>Espresso</b> .....	<b>2,5</b>	<b>Affogato</b> .....	<b>4</b>
<b>Latte Macchiato</b> .....	<b>5</b>	Espresso and 1 scoop of vanilla ice cream	
<b>Espresso Doppio</b> .....	<b>3,5</b>	<b>Freddo Espresso</b> .....	<b>4</b>
<b>Espresso Macchiato</b> .....	<b>3</b>	Cold Espresso	
		<b>Freddo Cappuccino</b> .....	<b>5</b>
		Cold Cappuccino	

## • LIQUOR •

<b>Metaxa *****</b> .....40% 2cl	<b>5</b>	<b>Whisky</b> .....40% 4cl	<b>10</b>
<b>Metaxa Grande Fine</b> .....40% 2cl	<b>7</b>	With Cola	
<b>Metaxa Reserve</b> .....40% 2cl	<b>10</b>	<b>Absolut Wodka</b> .....40% 4cl	<b>9</b>
<b>Williams Pear</b> .....42% 2cl	<b>4</b>	With Bitter Lemon	
<b>Dark Cave</b> .....41% 2cl	<b>8</b>	<b>Bacardi</b> .....40% 4cl	<b>9</b>
Tsipouro (Grappa) aged 5 years, pomace brandy		With Cola <sup>1,2</sup>	
<b>Grappa Nonino</b> .....43% 2cl	<b>10</b>	<b>Ouzo Plomari</b> .....38% 2 cl	<b>3</b>
<b>Ramazotti</b> .....30% 4cl	<b>5</b>	<b>Ouzo Plomari Bottle</b> .....38% 0,2 l	<b>15</b>
<b>Averna</b> .....32% 4cl	<b>5</b>	<b>Tsipouro</b> .....40% 2 cl	<b>4</b>
<b>Limoncello</b> (homemade) .....25% 2cl	<b>4</b>	Grape marc spirit	
<b>Frangelico</b> .....20% 2cl	<b>4</b>	<b>Tsipouro Bottle</b> .....40% 0,2 l	<b>20</b>
<b>Mastiha Skinos</b> .....30% 2cl	<b>4</b>	<b>Kretarakimeli</b> .....25% 4cl	<b>7</b>
		Liqueur with Cretan “rakomelo” honey and cinnamon, pomace brandy	





## • NON-ALCOHOLIC BEVERAGES •

**Apollinaris Selection** ..... 0,25 l **3** 0,75 l **6**  
Mineral water

**Still Water** ..... 0,25 l **3** 0,75 l **6**

**Soda water** ..... 0,4 l **3**

**Cola<sup>1,2</sup>, Cola light<sup>1,2,3,4</sup>, Cola Zero,** ..... 0,2 l **3** ..... 0,4 l **4**  
**Sprite, Spezi, Fanta, Bitter Lemon<sup>6</sup>**

**Ice Tea** ..... 0,3 l **4**  
Peach or lemon



**Juices** ..... 0,2 l **3**  
Apple, orange or passion fruit nectar

**Vio Spritzer** ..... 0,3 l **3,5**  
Apple spritzer, currant spritzer, rhubarb spritzer



**Vio Bio Limo** ..... 0,3 l **3,5**  
Lemon-lime, orange

## • PAULANER BEERS •

**Light Beer, Dark Beer, Radler** (mixture of beer & lemonade) ..... 0,5 l **4,5**

**Non-Alcoholic Beer** ..... 0,33 l **4**

**Pils** ..... 0,3 l **4**

**Wheat Beer, Dark Wheat Beer,**  
**Non-Alcoholic Wheat Beer** ..... 0,5 l **4,5**

**Light Wheat Beer, Wheat Beer with a dash of Coke<sup>1,2</sup>,**  
**Russ** (White or wheat beer and clear lemonade) ..... 0,5 l **4,5**

**1** with dye | **2** with food preservatives added

**3** with antioxidants | **4** containing caffeine | **6** containing quinine



## • WINE BY THE GLASS •

### • White •

**Amethystos** ..... 0,2l **9,5**

Sauvignon Blanc, Semillon, Asyrtiko

**House wine** ..... 0,2l **6,5**

Quality wine Sauvignon Blanc, dry

**Retsina Malamatina** ..... 0,2l **6,5**

Greek wine with tree resin added

**Imiglykos** ..... 0,2l **6,5**

Medium sweet

### • Rosé •

**Makedonikos** ..... 0,2l **6,5**

Dry

**Lazaridis Merlot** ..... 0,2l **10**

### • Red •

**Amethystos** ..... 0,2l **10**

Cabernet Sauvignon, Merlot, Limnio

**House wine** ..... 0,2l **6,5**

Quality wine Agiorgitiko

**Imiglykos** ..... 0,2l **6,5**

Medium sweet

### • Wine-Beverages •

**Weinschorle** ..... 0,4l **6,5**

White or red, sour or sweet

## • ROSÉ WINE •

**Lazaridi Merlot** ..... 0,7l **36**

Berry fruit, fruit game, light and fresh

**Theopetra Estate** ..... 0,7l **35**

Xinomavro, fruity, light finish

**Miraval** ..... 0,7l **45**



## • WHITE WINES •

**Amethystos - Sauvignon/Assyrtiko/Semillon** ..... 0,7l **33**  
 Subtle aromas of exotic fruits. Straight, pure, with light body.

**Biblia Chora - Sauvignon Blanc/Asyrtiko** ..... 0,7l **35**  
 Intense fruit aroma of peaches, exotic and citrus fruits. Fresh and elegant.

**Gerovasiliou - Viogner - Epanomi** ..... 0,7l **49**  
 Intense fruit aroma of apricots and peaches. Fleshy and creamy.

**Gerovasiliou - Chardonnay - Epanomi** ..... 0,7l **49**  
 Shows aromas of apple and peach - full body. Smoky nuanced notes, full-bodied finish.

**Malagousia Gerovassiliou** ..... 0,7l **41**  
 Strong and supple in the mouth, very fine acidity and lasting on the palate.

**Tesseris Limnes** ..... 0,7l **41**  
 First class cuvée from Chardonnay and Gewürztraminer.

**Paranga** ..... 0,7l **24**  
 Fruity and floral aromas, grape varieties Malagousia and Roditis..

**Santorini Sigalas** ..... 0,7l **49**  
 The classic fresh Assyrtiko from Santorini - a historic wine.

**Alpha Estate** ..... 0,7l **37**  
 Sauvignon blanc, berry fruit, fruit game – light and fresh.

**Theopetra Estate** ..... 0,7l **32**  
 Malagousia and Assyrtiko, fruity, light finish.



## • RED WINES •

**Amethystos – Cabernet Savignon/Merlot** ..... 0,7l **34**  
 Fruity, spicy bouquet with aromas of forest fruits. Round, aromatic and balanced.

**Evangelo – Syrah/Viogner – Epanomi** ..... 0,7l **69**  
 Complex structure, rich and sweet on the palate. With soft tannins and a gentle acidity.



**Oenotria Land – Cabernet S./Agiorgitiko** ..... 0,7l **43**  
 Organic wine. On the palate it is full-bodied and velvety, in the nose appear Aromas of spices, smoked wood and sour cherries. Taste of red plums and chocolate — very good finish.

**Kapnias** ..... 0,7l **48**  
 Fruity and has velvety tannins, grape varieties Cabernet Sauvignon.

**Kitrus Syrah** ..... 0,7l **40**  
 High quality wine, deep dark red with bluish, purple shimmer.

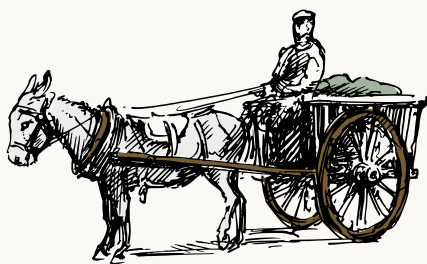
**Alpha Estate** ..... 0,7l **44**  
 Xinomavro, tannic structure and a gentle acidity.

**Theopetra Estate** ..... 0,7l **37**  
 Cuvée from Cabernet Sauvignon, Limniona.



**Theopetra Estate 24** ..... 0,7l **70**  
 Cabernet Sauvignon and Syrah, fruity aromas of blackberries and sour cherries.

In our wine cellar we have other selected international wines.  
 Please contact us – we will be pleased to advise you.



ENJOY YOUR MEAL

All prices in Euro.