



**Greek Delights, with Tradition**

## Greek Delights, with Tradition

### **A warm welcome to Delphi Restaurant!**

Immerse yourself in the delicious world of Greek specialties! At our restaurant, we offer authentic dishes prepared with love and based on traditional recipes. From savory appetizers to freshly prepared meat and fish dishes, as well as sweet desserts – here you can experience the full range of Greek flavors.

Enjoy our warm hospitality and let our specialties treat you. We are delighted to welcome you to our cozy restaurant!

Kali Orexi and Enjoy your meal!

## LUNCH SPECIALS

Thursday, except on public holidays, from 11:30 AM to 2:00 PM.

- M-1 MIXED GRILL PLATTER** (2, 8) EGKLM € 15,70  
Gyros, 1 souvlaki with tzatziki, tomato rice, and salad
- M-2 GYROS** – baked - (2, 8, 11, 15) DGKLM € 14,90  
Metaxa or garlic-tomato sauce, tomato rice, and salad
- M-3 BEEF LIVER** – grilled - (2, 11) EFGLM € 14,90  
Beef liver with roasted onions, tomato rice, and salad
- M-4 SOUTZOUKAKIA** – grilled minced meat patties - (2, 8, 11) DEGIKL € 15,70  
Soutzoukakia with white beans in tomato sauce, sheep's yogurt, and salad
- M-5 LAMB-KRITHARAKI** (2, 11) DGLM € 16,60  
Tender braised pieces of meat from the shank with Greek rice noodles in tomato sauce, topped with feta cheese, served with salad
- M-6 ARIADNE-SALAT** – with Gyros strips - (2, 4, 8, 11) DFHILM € 14,90  
Mixed leaf salads, grated feta cheese, pita bread strips, and homemade dressing
- M-9 DELPHI-SALAT** – with chicken breast - (2, 4, 8, 11) DEFHILM € 15,60  
Mixed leaf salads with grilled chicken breast, grated Manouri cheese, pita bread strips, and homemade dressing
- M-11 AEGEAN BREEZE** – with calamari - (1, 3, 4, 7, 8, 11) A9HK € 15,80  
A fresh, colorful salad with crisp vegetables, refined with our creamy house dressing, finely grated Manouri cheese, and a golden-brown breaded calamari piece. Served with warm pita bread — like a gentle breeze from the Aegean Sea.
- M-12 GYROS SPAGHETTI** – with pork- (1, 3, 7, 11) A9HK € 15,20  
Tender pork gyros served on spaghetti, with your choice of our aromatic garlic-tomato sauce or our creamy, spiced Metaxa sauce. Accompanied by a fresh side salad with our signature house dressing.
- M-13 SALATA TOUTASO**– Σαλάτα του Τάσου- (1, 3, 7, 11) A9HK € 15,80  
Colorful Greek salad with crisp vegetables, refined with our creamy house dressing. Served with a golden-brown breaded Saganaki — crispy on the outside, meltingly tender on the inside — and warm pita bread. A cherished family recipe à la Taso, prepared with love, tradition, and the genuine taste of the Aegean.

## APERITIF

DELPHI

# LUNCH MENU

- OUZO with ice** (Plomariou) € 6,40
- OUZO LIAKADA** (Ouzo, Orange juice, grenadine) € 7,10
- OUZO DASSOS** (Ouzo, Apple juice, mint) € 7,10
- CAMPARI** with Orange juice or soda (1) K € 6,90
- MARTINI** Bianco or Rosso K € 6,20
- SHERRY** Medium K € 5,50

# APERITIF

<b>OLIVES AND PEPPERS</b> (2) GM	€ 8,90
<b>FETA (Feta cheese plain with olive oil)</b> (2, 8) DL	€ 11,80
<b>KALAMARIA-SALAT</b> (2, 11) JKLN (Squid salad)	€ 13,20
<b>TARAMAS</b> (2, 4) BLN (Pike roe cream)	€ 9,10
<b>TZATZIKI -</b> (2, 8, 11) DK (Greek quark dish with cucumbers and garlic)	€ 7,40
<b>DOLMADAKIA</b> (2, 4, 11) KL (Stuffed grape leaves with rice)	€ 9,10
<b>CHTIPITI</b> (2, 4, 8, 11) ADKM (Spicy seasoned feta cheese cream)	€ 9,10
<b>MANOURI</b> (2, 8, 11) DL (Butter feta cheese with tomatoes and olive oil)	€ 12,20
<b>PIKILIA</b> (2, 4, 8, 11) ABCDLM (Various cold appetizers)	€ 23,90

COLD STARTERS

<b>MUSSELS</b> with olive oil-garlic vinaigrette (2, 11) BNH	€ 15,20
<b>DOLMADES -</b> Stuffed grape leaves with ground meat (2, 11) ADEFLZ	€ 12,70
<b>GIGANTES</b> (2, 4, 11) DGL Thick white beans in tomato sauce, baked with olives and feta cheese	€ 9,80
<b>PEPPERS -</b> mild (2, 11) EHM Fried with olive oil-garlic vinaigrette	€ 9,40
<b>EGGPLANT SLICES</b> fried with tzatziki (2, 8, 11) DIL	€ 9,40
<b>ZUCCHINI SLICES</b> fried with tzatziki (2, 8, 11) DIL	€ 9,40
<b>MUSSELS - SAGANAKI</b> (11) GHN Half-shell mussels in a spicy sauce	€ 16,20
<b>SAGANAKI</b> with salad (2, 4, 11) ADIL Fried feta cheese in egg and breadcrumbs, with salad	€ 14,80
<b>KAWOURAKIA</b> crab claws surimi breaded with cocktail sauce (2, 11) BHL	€ 12,10
<b>TIROPITAKIA</b> puff pastry pockets filled with feta cheese - ADLI	€ 12,10
<b>PORTOBELLO MUSHROOMS</b> (2, 4, 11) EGKLM Stuffed with cheese, ham, and baked with Metaxa sauce	€ 13,20
<b>SHRIMPS - SAGANAKI</b> (2, 4, 8) BGHLM Baked with cheese, peppers, and Metaxa sauce	€ 15,30
<b>FETA - FURNU</b> (2, 4, 11) DGL Feta cheese baked with onions, tomatoes, and Gouda cheese	€ 14,30

HOT STARTERS

<b>MANOURI WITH HONEY &amp; WALNUTS</b> (2, 4, 11, 15) ADEGL Fried Manouri feta cheese, enhanced with sweet honey and crispy walnuts – a perfect balance of savory and sweet	€ 13,90
<b>FLORINIS</b> (2, 8, 11) ADGL Stuffed bell peppers with feta cheese, baked with tomato sauce	€ 14,40
<b>OCTOPUS</b> (8, 4, 7) A9HK Delicately grilled octopus, lightly crisp on the outside and butter-tender on the inside, served on a creamy Tarama bed made from fine fish roe. Refined with olive oil and the pure freshness of the Aegean — a timeless classic that tastes like the sea itself.	€ 15,70
<b>HOT PLATTER FOR 1 PERSON</b> <i>crispy breaded</i> (2, 4, 11) ABHIKL Zucchini, eggplant, dolmades, saganaki, peppers, crab meat, tzatziki, olives, peppers, and chtipiti	€ 24,60

On request, also for 2 persons

**SOUP**

<b>GIOUWERLOSOUPA</b> – meatball soup – (2, 4) AMI	€ 6,50
<b>FASOLADA</b> – greek bean soup – (2, 4) EG	€ 6,60
<b>KOTOSOUPA</b> – chicken soup – (2, 4) EG	€ 6,60
<b>TOMATOSOUPA</b> – tomato soup – (2, 4, 11) AEGL	€ 6,60

HOT STARTERS

SALAD	SMALL	LARGE
<b>SIDE SALAD</b> – with dressing – (2, 4, 11) A	€ 4,40	
<b>COLESLAW</b> (2, 4, 11) F	€ 4,60	
<b>FARMER’S SALAD</b> (2, 8) ADGLM Coleslaw, Tomatoes, cucumbers, onions, feta cheese	€ 9,70	€ 12,60
<b>MIXED SALAD</b> – with dressing – (2, 4, 11) A	€ 8,90	€ 12,10
<b>TUNA SALAD</b> (2, 4, 11) ABGLMN Leaf salads, tuna, onions	€ 9,90	€ 12,60
<b>DELPHI-SALAD</b> (2, 4, 8, 11) AGLM Leaf salads, Florinis peppers, Manouri cheese, egg	€ 10,30	€ 13,20
<b>DELPHI-SALAD</b> – with chicken breast – (2, 4, 8, 11) ADEFHILM Mixed leaf salads with grilled chicken breast, grated Manouri cheese, pita bread strips, and homemade dressing		€ 18,20
<b>ARIADNE-SALAD</b> – with Gyros strips – (2, 4, 8, 11) ADFHILM Mixed leaf salads, grated feta cheese, pita bread strips, and homemade dressing		€ 18,20
<b>AEGEAN BREEZE</b> – (1, 3, 4, 7, 8, 11) A9Hk A fresh, colorful salad with crisp vegetables, refined with our creamy house dressing, finely grated Manouri cheese, and a golden-brown breaded calamari piece. Served with warm pita bread.		€ 18,60
<b>SIDE DISHES</b>		
<b>GREEN BEANS</b> from the oven (2, 4, 11) EG		€ 6,90
<b>BAKED POTATOES</b> (Greek style) (2, 4, 11) EG		€ 6,90
<b>FRENCH FRIES</b> HD		€ 5,70
<b>RICE</b> with tomato sauce (2, 4, 11, 15,) GL		€ 3,60
<b>BUTTERRICE</b> (2, 4, 11, 15) AGL		€ 3,90
<b>GIGANTES</b> – Giant beans in tomato sauce (2, 4, 11) LM		€ 7,10
<b>BAKED POTATO IN FOIL</b> with tzatziki (2, 4, 11) DG		€ 6,80
<b>GARLIC BREAD</b> (2, 4, 11, 15) HLM		€ 5,50
<b>PITA-BREAD</b> with oregano ILM		€ 4,30
<b>PITA-BREAD</b> with garlic ILM		€ 4,10

SALADS | SIDE DISHES

## MAIN DISHES FROM THE GRILL

- 1. GYROMAKARONADA** DEGM € 19,40  
Gyros with spaghetti in a fine garlic tomato sauce
- 2. SUZUKI** (2, 4, 11) ADEHIK € 18,70  
Ground meat, typically seasoned Greek-style, with tzatziki, rice, and salad
- 3. SUFLAKI** (2, 4, 11) ADEHIK € 19,10  
2 meat skewers with tzatziki, rice, and salad
- 4. GYROS** (2, 4, 11) ADEHKL € 19,10  
(Sliced meat from the vertical rotisserie) with onions, tzatziki, rice, and salad
- 4a. GYROS-PITA** (2, 4, 11) DEHKL € 19,10  
Gyros on pita bread with tzatziki
- 5. BEEF LIVER** (2, 4, 11) ADEHKL € 20,90  
Beef liver, tzatziki, tomato rice, and roasted onions
- 6. PORK STEAK** (2, 4, 11) ADEHKL € 22,20  
With garlic tomato sauce, butter rice, and salad
- 7. PORK FILLET** (2, 4, 11) ADEHKL € 23,90  
In fine Metaxa sauce, butter rice, and salad
- 8. SUFLAKI-HORIIATIKO** (2, 4, 11) ADEHKL € 22,60  
Greek farmer's skewer, slightly fatty, crispy grilled, with tzatziki, rice, and salad
- 9. BIFTEKI** (2, 4, 11) ADEHIK € 22,80  
Ground pork stuffed with feta cheese, served with tzatziki, rice, and a fresh salad.
- 10. PORK SCHNITZEL** (2, 4, 8, 11) ADEHIK € 21,90  
From the middle cut between the rack and neck, naturally grilled with butter rice, mushroom sauce, and salad

### ALL DISHES AVAILABLE WITH YOUR CHOICE OF:

- FARMER'S SALAD** DL (additional charge) € 4,50
- BAKED POTATOES IN FOIL** DK (additional charge) € 4,00
- COLESLAW** F (additional charge) € 2,90
- BAKED POTATOES** Greek style DK (additional charge) € 3,20
- FRENCH FRIES** HD (additional charge) € 1,70
- GREEN BEANS** from the oven (2, 4, 11) EG (additional charge) € 1,90

## GRILLED LAMB AND POULTRY



### GRILLED LAMB

- 11. LAMB CHOPS** – 5 Piece - (2, 4, 11) EFL € 32,80  
Baked potato in foil with tzatziki and farmer's salad
- 12. PASTURE LAMB FILLET** (2, 4, 11) EFGL € 33,90  
With baked potatoes, green beans, and farmer's salad
- 13. LAMB SIRLOIN STEAK** (2, 4, 11) DEH € 33,20  
With green beans, melted herb butter, and farmer's salad
- 14. LAMB PLATE** – For 1 person - (2, 4, 11) DEHL € 33,90  
Pasture lamb fillet, lamb sirloin steak, lamb chops, baked potato with tzatziki, and farmer's salad
- 15. LAMB PLATTER** – For 2 persons - (2, 4, 11) DEHL € 68,70  
Pasture lamb fillet, lamb sirloin steak, lamb chops, baked potato with tzatziki, and farmer's salad

### POULTRY

- 16. CHICKEN BREAST FILLET** – Grilled - (2, 4, 11, 15) ADHL € 23,10  
With lime-oregano butter rice and salad
- 17. CHICKEN BREAST** – Gratinated or baked - (2, 4, 11, 15) € 24,90  
With garlic tomato sauce, baked potatoes
- 18. CHICKEN BREAST STRIPS** (2, 4, 11, 15) EHIL € 25,10  
Pan-fried with tomatoes, peppers, mushrooms, and seasoned with spices, served with rice
- 19. AURUM DELPHI TO** – Χρυσό των Δελφών- (1, 3, 7) A9HK € 20,40  
Tender pan-seared chicken breast on spaghetti, coated in our creamy, spiced Metaxa sauce, or alternatively in our aromatic garlic-tomato sauce.  
*Η χρυσή αρμονία της γεύσης* — The golden harmony of flavor.

GRILLED MAINS

GRILLED DISHES

## MIXED GRILL DISHES:

- 20. PLAKA-PLATE** (2, 4, 11) ADEHIK € 21,60  
Gyros, 1 souvlaki with tzatziki, rice, and salad
- 21. SPECIAL-PLATE** (2, 4, 11) ADEHIK € 23,20  
Pork steak, lamb chop, suzuki, souvlaki with tzatziki, rice, and salad
- 22. ALEX-PLATE** (2, 4, 11) ADEHIK € 22,80  
Gyros, 1 lamb chop, and 1 souvlaki with tzatziki, rice, and salad
- 23. RETSINA-PLATE** (2, 4, 11) ADEHIK € 23,20  
Gyros, Lammhüftsteak, 1 Schweinesteak mit Zaziki, Reis und Salat
- 24. VILLAGE-PLATE** (2, 4, 11) ADEHIK € 22,30  
Gyros, 1 souvlaki, 1 pork steak with tzatziki, rice, and salad
- 25. OLYMPOS-PLATE** (2, 4, 11) ADEHIK € 22,30  
Gyros, 1 suzuki, and 1 souvlaki with tzatziki, rice, and salad
- 26. TRIKALA-PLATE** (2, 4, 11) ADEHIK € 22,80  
Gyros, chicken breast fillet, pork fillet with tzatziki, rice, and salad
- 27. GROSSER-ALEXANDER-PLATE** (2, 4, 11) ADEHIK € 23,10  
A combination of gyros, pork loin steak, beef liver, and Suzuki, accompanied by buttery rice, Metaxa sauce, and a crisp side salad.
- PAN DISHES:**
- 28. TIGANAKI 1** (1, 2, 4, 11) ADEGHM € 25,80  
Pork fillet tips with mushrooms, peppers, onions, Metaxa sauce, served with rice
- 29. TIGANAKI 2** (2, 4, 11, 15) ADEGHM € 28,30  
Lamb fillet tips with mushrooms, peppers, onions, garlic tomato sauce, served with rice
- 30. TIGANAKI-HORIATIKO** (2, 4, 11) AEFH € 26,30  
Crispy fried meat pieces in herb butter with zucchini and peppers, served with butter rice
- 31. LAMB DREAM WITH FETA CHEESE CREAM** (8, 11) ADKH € 26,90  
Tender pulled lamb from the shank, enhanced with spices, honey, and a creamy feta cheese sauce – served with crispy Greek roasted potatoes. A masterpiece of flavors!

MIXED GRILL DISHES

## PLATTERS FOR MULTIPLE PEOPLE

- 40. SAMOS-PLATTER** – For 2 persons – (2, 4, 11) ADGHIKM € 66,40  
Gyros, 2 suzuki, 2 lamb chops, 2 souvlaki, 2 liver with tzatziki, rice, and salad
- 42. HERA-PLATTER** – For 3 persons – (2, 4, 11) ADGHIKM € 98,60  
Gyros, 3 lamb sirloin steaks, 3 suzuki, 3 pork steaks with tzatziki, rice, and salad
- 44. DELPHI-PLATTER** – For 4 persons – (2, 4, 11) ADGHIKM € 134,00  
Gyros, 4 pork schnitzels, 4 suzuki, 4 lamb fillets, 4 chicken breast fillets with tzatziki, rice, and salad

## Including one dessert each:

Yogurt with honey and walnuts

## CASSEROLE DISHES

- 46. MOUSSAKA** (2, 4, 11, 15) AGHIL € 22,90  
Greek casserole made of fried eggplant and potato slices, layered with ground meat, topped with béchamel sauce and cheese
- 48. VEGETABLE CASSEROLE** – Also for vegetarians – (2, 4, 11, 15) AGHL € 22,90  
Various vegetables, mushrooms, and potatoes, baked with Metaxa sauce

PLATTERS AND CASSEROLES

## FOR OUR LITTLE GUESTS:

- 51. KRITHARAKI** (2, 4, 11) GHIL € 12,10  
Greek rice noodles with ground meat sauce
- 52. SPAGHETTI** (2, 4, 11) GHIL € 12,10  
With ground meat sauce
- 53. SUFLAKI** with fries and tzatziki (2, 4, 11) GKL € 13,60
- 54. SUZUKI** with fries and tzatziki (2, 4, 11) GIKL € 13,60
- 55. GYROS** with fries and tzatziki (2, 4, 11) GKL € 13,60
- 56. SCHNITZEL** (2, 4, 11) GKLI € 13,60  
With fries and sauce, also available breaded upon request

## LAMB FROM THE OVEN:

- 58. LAMB SHANK** (2, 4, 11, 15) DEGL € 27,90  
With spaghetti and cheese
- 59. LAMB SHANK** (2, 4, 11, 15) DEGL € 27,90  
With kritharaki (Greek pasta) and cheese
- 60. LAMB SHANK** (2, 4, 11, 15) DEGL € 27,90  
With green beans
- 61. LAMB SHANK** (2, 4, 11, 15) DEGL € 27,90  
With large white beans
- 62. LAMB SHANK** (2, 4, 11, 15) DEGL € 27,90  
With potatoes and green beans

## ALL DISHES AVAILABLE WITH YOUR CHOICE OF:

- GREEK FARMERS SALAD** DL (additional charge) € 4,50

FOR OUR LITTLE GUESTS

- 65. PORK FILLET** (2, 4, 5, 11, 15) DEHLM € 26,20  
Filet pieces with feta cheese, olives, peppers in tomato sauce, and topped with Gouda cheese, served with rice
- 66. PORK LOIN** (2, 4, 5, 11, 15) DEHLM € 27,10  
Steaks stuffed with Manouri cheese, rolled in tomato sauce, and topped with Gouda cheese, served with rice
- 67. LAMB LOIN STEAKS** (2, 4, 5, 11, 15) DEHLM € 28,90  
Lamb loin steaks in garlic tomato sauce, topped with Gouda cheese and baked, served with rice
- 68. SUZUKAKIA** (2, 4, 5, 11, 15) ADEHKM € 25,90  
Minced meat steaks with onions, peppers, and feta cheese, baked in garlic tomato sauce, served with rice
- 69. GYROS** (1, 3, 7) A9HK € 22,60  
Tender gyros, topped with fresh mushrooms and creamy Gouda cheese, served in your choice of aromatic garlic-tomato sauce or creamy, spiced Metaxa sauce. Accompanied by fragrant rice.
- 71. SEA BASS FILLET** (2, 4, 5, 11) BGMN € 29,90  
baked in white wine and garlic, served with foil potatoes

SPECIALTIES

**A. FISH PLATTER** – breaded (8, 11) BFLMN € 33,90  
Pollock, calamari, scampi  
with a side dish and salad

**B. CALAMARI** – Καλαμάρια breaded (1, 3, 7, 8) A9HK € 24,90  
Golden-brown breaded calamari, crispy on the outside and  
tender on the inside, served with creamy tzatziki, fresh salad,  
and a side of your choice. A classic of the Aegean —  
simple, honest, and full of the taste of the sea.

**C. POLLOCK FILLET** – breaded (8, 11) BFLMN € 24,30  
Crunchy fried with side dish and salad

**D. SHRIMPS** – grilled (8, 11) BFLMN € 34,90  
with side dish and salad

**E. SEA BASS FILLET** – breaded (8, 11) BFLMN € 29,90  
With side dish and salad

**F. THALASSA TIGANAKI** – BFLMN € 32,60  
Pan-fried dish with mussels, octopus, tentacles, shrimp, broccoli,  
and potatoes, sautéed in butter

**H. GARIDOMAKARONADA** – Γαριδομακαρονάδα – (1, 8, 4, 7) A9HK € 31,90  
Spaghetti with tender shrimp in an aromatic garlic-tomato sauce,  
enhanced with olive oil and fresh herbs. A classic of Greek cuisine —  
light, Mediterranean, and full of the taste of the sea.

#### RECOMMENDED ACCOMPANIMENTS FOR FISH:

**BAKED POTATOES** (2, 4, 11)

**GREEN BEANS** (2, 4, 11, 15)

**BUTTER RICE** (2, 4, 11, 15)

**BAKED POTATOES IN FOIL** (2, 4, 11, 15)

#### HOT DRINKS

**GREEK MOCCA** (9) HK € 3,80

**CUP OF COFFEE** (9) HK € 3,90

**GLASS OF TEA** (9) HK € 3,90

**CAPPUCCINO WITH MILK FOAM** (8, 9) € 4,20

**ESPRESSO** (9) HK € 3,30

**MILK COFFEE** (8, 9, 11) DHK € 4,90

**HOT CHOCOLATE** (8, 11) DM € 5,60

**O KAFFES TIS EVGENIAS** – Ο Καφές της Ευγενίας, Affogato (7) A9HK € 5,60

#### SPIRITS

**METAXA** Old, at least 12 years old DG 2 cl € 7,10

**METAXA** 5 stars DG 2 cl € 4,90

**METAXA** 7 stars DG 2 cl € 5,50

**OUZO** G 2 cl € 2,90

**JÄGERMEISTER** (1) DG 2 cl € 3,40

**RAMAZOTTI** (1) DG 2 cl € 3,90

**APOSTAGMA** (Greek pomace) 2 cl € 5,30

**WODKA LEMON** (1, 9, 10) DG 4 cl € 7,20

**WHISKEY SCOTCH** DG 4 cl € 7,20

**ASBACH URALT** DG 2 cl € 5,10

**GIN** (with soda or lemon) 4 cl € 7,50

#### LIQUEURS

**MENTA** (1, 2, 11) DG 4 cl € 4,90

**BANANA** (1, 2, 11) DG 4 cl € 4,90

**ROSE LIQUEUR** (1, 2, 11) 4 cl € 4,90

**AMARETTO** (1, 2, 11) 4 cl € 5,20

**BAILEYS** (1, 2, 11) DG 4 cl € 5,90

## NON-ALCOHOLIC DRINKS

PEPSI LIGHT (1, 3, 9, 12) M	0,21	0,41
PEPSI COLA (1, 3, 9)	€ 3,10	€ 4,90
MIRINDA (1, 3)	€ 3,10	€ 4,90
SEVEN UP (1, 3)	€ 3,10	€ 4,90
APPLE JUICE SPRITZER	€ 3,10	€ 4,90
COLA-ORANGE „SPEZI“ (1, 3, 9)	€ 3,10	€ 4,90

## BOTTLE 0,251 0,751 0,51

MINERAL WATER	€ 3,90	€ 6,90	-
STILL MINERAL WATER	-	-	€ 4,90

## JUICES &amp; NECTARS

APPEL (*) G	0,21	€ 3,20
ORANGE (*) G	0,21	€ 3,20
BITTER LEMON (1, 3, 10, 11)	0,21	€ 3,50
CURRANT NECTAR	0,21	€ 3,50

## BEER

PILS G1	0,31	€ 4,00
EXPORT G1	0,31	€ 4,00
EXPORT G1	0,51	€ 5,20
„HEFEWEIZEN“ ON TAP	0,31	€ 4,10
	0,51	€ 5,20
NON-ALCOHOLIC WHEAT BEER	0,51	€ 5,20
KRISTALWEIZEN G1	0,51	€ 5,20
DARK „HEFEWEIZEN“	0,51	€ 5,20
NON-ALCOHOLIC	0,331	€ 4,10
RADLER	0,31	€ 4,00
	0,51	€ 5,00

## OPEN WINES

## GREEK COUNTRY AND TABLE WINES

## WHITE WINES

0,251 0,51

RETSINA (resinous) G	€ 6,30	€ 12,50
RETSINA KECHRIBARI (resinous) bottle	-	€ 14,30
IMIGLIKOS (semi-sweet) G	€ 6,40	€ 12,70
MAKEDONIKOS (semi-dry)	€ 6,40	€ 12,70
ATHOS (dry) G	€ 6,40	€ 12,70
ASIRTIKO (dry) wonderful notes of lemons and oranges	€ 6,90	€ 13,70
SAMOS ORIGINAL (liqueur wine) G	€ 8,00	€ 15,70
WINE SPRITZER	€ 4,90	

## RED WINE

0,251 0,51

IMIGLIKOS (semi-sweet) G	€ 6,40	€ 12,70
MAKEDONIKOS (semi-dry) G	€ 6,40	€ 12,70
CABERNET SAUVIGNON SYRAH G	€ 6,90	€ 13,70
ATHOS (dry and fruity)	€ 6,40	€ 12,70
MAVRODAFNE (liqueur wine) G	€ 8,00	€ 15,70
MERLOT G	€ 6,90	€ 13,70
WINE SPRITZER	€ 4,90	-

## ROSÉ WINES

0,251 0,51

AMYNTEON (quality wine, dry, fruity) G	€ 6,40	€ 12,70
IMIGLIKOS (semi-sweet) G	€ 6,40	€ 12,70
MAKEDONIKOS (semi-dry) G	€ 6,40	€ 12,70

DRINKS

WINE

## BOTTLED WINES

### BOTTLED WINES

#### GREEK COUNTRY, TABLE, AND QUALITY WINES

##### WHITE WINES

0,75l

**IMIGLYKOS** (semi-sweet) DG  
spicy aroma, full flavor

€ 19,30

##### RED WINE

0,75l

**IMIGLYKOS** (semi-sweet) DG  
spicy aroma, round full flavor

€ 19,30

##### ROSÉ WINES

0,75l

**IMIGLYKOS** (semi-sweet) DG  
floral aroma, full flavor

€ 19,30

**AMETHISTOS LAZARIDIS** (dry) DG  
Dynamic Cabernet Sauvignon with Merlot. Lively rosé color

€ 39,50

**MAKEDONIKOS** (semi-dry) DG  
Wine with a beautiful color and lush, fruity flavor

€ 27,20

##### SPARKLING WINE

0,1l

0,25l

**PROSECCO** house brand DG

€ 4,70

-

**HUGO** DG

-

€ 7,30

**APEROL SPRITZ** DG

-

€ 7,30

BOTTLED WINES

## Wines & Distinctive Spirits

In addition to the wines and spirits listed on our menu, we offer a carefully selected range of special and exquisite vintages.

We are happy to advise you and will gladly recommend the perfect companion to your meal.

Our sincere thanks for your appreciation and your visit to our establishment.

**Your Anastasios Iakovis & the Delphi-Team**

*Σας ευχαριστούμε από καρδιάς* – We thank you from the heart.

# ALLERGENS | ADDITIVES

## **A: EGGS** and egg-derived products

Includes: Eggs from all poultry and bird species

Examples/Occurrences: Mayonnaise, pancakes, omelettes, cakes, pastries, bread, pasta, croutons, meatballs, meatloaf, burgers, products with dough coating or batter, potato convenience products, salads, pâtés, quiches, sauces, dressings, desserts

## **B: FISH** and fish-derived products

Includes: All fish species, caviar

Examples/Occurrences: Crackers, sauces (e.g., Worcestershire sauce), stocks, spice pastes, soups, surimi, anchovy paste, spreads, salads, pâtés

## **C: CRUSTACEANS** and crustacean-derived products

Includes: Crab, shrimp, prawns, lobsters, scampi

Examples/Occurrences: Salads, soups, sauces, paella, bouillabaisse, sashimi, surimi

## **D: MILK** and milk-derived products

Includes: Milk from all mammals

Examples/Occurrences: Bread, cakes, pastries, broth sausages, cooking sausages, raw sausages, fried sausages, salads, margarine, nut nougat cream, muesli, chocolate, caramel, casseroles, gratins, mashed potatoes, croquettes, French fries, chips, soups, sauces, dressings, marinades, desserts, cocoa, wine, whey/fruit/instant drinks

## **E: CELERY** and celery-derived products

Examples/Occurrences: Spiced bread, sausages, meat products, meat preparations, herb cheese, ready meals, salads, pickled vegetables, soup spices, broth, soups, stews, sauces, dressings, vinegar, marinades, spice blends, curry, salty snacks (chips)

## **F: SESAME SEEDS** and sesame-derived products

Examples/Occurrences: Bread, crispbread, pastries (sweet and savory), muesli, vegetarian dishes, falafel, salads, hummus, salads, marinades, desserts

## **G: SULFUR DIOXIDE AND SULFITES** in concentrations greater than 10 mg/kg or 10 mg/l as total SO<sub>2</sub>

Includes: Sulfur-treated dried fruits, dried vegetables, mushrooms, tomato paste, potato products, wine, beer

Examples/Occurrences: Fruit preparations, muesli, bread, meat products and preparations, salads, soups, sauces, sauerkraut, fruit juice, chips and other dried potato products, salted dried fish

## **H: PEANUTS** and peanut-derived products

Examples/Occurrences: Margarine, bread, rolls, cakes, pastries, chocolate spread, vegetarian spreads, muesli, breakfast cereals, chocolate, salads, marinades, satay sauce, French fries, ice cream, flavored coffee

## **I: GLUTEN-CONTAINING CEREALS** and products derived from them

Includes: Wheat, rye, barley, oats, spelt, kamut, emmer, einkorn, green spelt

Examples/Occurrences: Bread, cakes, pasta, soups, sauces, breadcrumbs, breading, sausages, desserts, chocolate, ice cream, beer

## **J: LUPINE** and products derived from lupine

Examples/Occurrences: Bread, baked goods, pizza, pasta, snacks, reduced-fat meat products, meat substitutes/vegetarian products, gluten-free products, desserts, dairy-free ice cream alternatives, coffee substitute, liquid seasoning

## **K: TREE NUTS** and products derived from them

Includes: Almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*)

Examples/Occurrences: Bread, cakes, pastries, cooked sausages (pistachios), raw sausages (walnuts), pâtés, salads (e.g. Waldorf salad), yogurt, cheese, nut/nougat cream, vegetarian spreads, muesli, chocolate, marzipan, cereal bars, cookies, dressings, curry, pesto, desserts, liqueur, flavored coffee

## **L: MUSTARD** and products derived from mustard

Examples/Occurrences: Meat products, meat preparations, ready meals, salads, soups, sauces, dressings, mayonnaise, ketchup, pickled vegetables, spice blends, cheese

## **M: SOYBEANS** and products derived from soybeans

Examples/Occurrences: Bread, cakes, pastries, salads, margarine, chocolate spread, vegetarian spreads, muesli, chocolate, cookies, chewing gum, sauces, dressings, marinades, mayonnaise, ice cream, sports nutrition, protein-enriched soft drinks, diet drinks, coffee creamer, ready meals of all kinds

## **N: MOLLUSKS** and products derived from mollusks

Includes: Snails, abalone, octopus, squid, calamari, all shellfish, oysters

Examples/Occurrences: (Asian) spice pastes, paella, soups, sauces, marinades, salads

## ADDITIVES

**1:** with coloring agents, **2:** with preservatives, **3:** with antioxidants, **4:** with flavor enhancers, **5:** with sulfur dioxide, **6:** blackening agents, **7:** with phosphate, **8:** milk protein, **9:** contains caffeine, **10:** contains quinine, **11:** with sweeteners (\*100% juice), **12:** contains a source of phenylalanine, **13:** waxed, **14:** taurine, **15:** Edam cheese (30% fat)

[www.delphiheilbronn.de](http://www.delphiheilbronn.de)