MEZÉDES MENU'S

MEZEDES SELECTED FOR YOU



FOR 2 PERSONS \in 55,-

MENU KREATIKÁ (meat dishes)

Tzatzíki

yoghurt with cucumber and garlic

Choriátiki

greek farmer salad

Gýros

small pieces of pork meat

Keftédes Skáras

grilled meatballs

Kotópoulo Skáras

grilled chicken filet

Spanakópita

puff pastry filled with spinach and feta cheese

Patátes

MENU MIKTÁ (combination fish and meat)

Tzatzíki/Melitzána Saláta/Tirosaláta

yogurt with cucumber and garlic/eggplant dip/spice feta dip

Choriatiki

greek farmer salad

Kalamária Tiganitá

fried kalamari

Garídes Skáras

grilled shrimp

Keftédes Skáras

grilled meatballs

Gýros

small pieces of pork meat

Patátes

MENU CHÓRTO (vegetarian dishes)

Tzatzíki/Melitzána Saláta/Tirosaláta

yogurt with cucumber and garlic/eqqplant dip/spice feta dip

Choriátiki

greek farmersalad

Spanakópita

puff pastry filled with spinach and fetacheese

Briám

various vegetables

Féta Foúrno

fetacheese with tomato and garlic out of the oven

Gígantes

lima beans with tomato sauce from the oven

Patátes

MENU SPECIAL € 95,-

one of the 3 menu's with a bottle of wine, dessert of your choice, coffee or tea and a drink of your choice

OREKTIKÁ

COLD APPETIZERS

Choriátiki	greek salad: tomato, cucumber, onion, olives and feta	€	9,50
Tzatzíki	yoghurt with cucumber and garlic	€	7, ⁵⁰
Tirosaláta	spicy fetacheese dip	€	8,50
Melitzána Saláta	eggplant dip	€	8,50
Taramá	fish roe dip	€	7, ⁵⁰
Dákos	dry barley bread with olive oil, tomato and feta cheese	€	6, ⁵⁰
Eliés	olives	€	4,50
Féta	feta cheese with olive oil and oregano	€	8,50

MEZÉDES

HOT APPETIZERS

VEGETARIAN DISHES

Spanakópita	puff pastry filled with spinach and feta cheese	€	8,-
Briám	various vegetables	€	8,50
Gígantes	lima beans with tomatosauce from the oven	€	8,50
Tirí Saganáki	flambé'd old cheese	€	11,-
Féta Foúrno	fetacheese with tomato and garlic from the oven	€	9,50
Féta Saganáki	baked fetacheese	€	9,50
Féta in filo pastry	feta cheese in filo pastry with honey and sesame seeds (fried)	€	11,-
Kefalotíri Saganáki	baked hard cheese (kefalotiri)	€	9,50
Piperiés Skáras	grilled spicy peppers with garlic	€	6, ⁵⁰



MEZÉDES

HOT APPETIZERS WITH MEAT





MINCED MEAT

Keftédes	grilled meatballs	€ 10,-
Keftédes mé Tirí	grilled meatballs with spicy fetasauce	€ 12,-
Keftédes mé Gígantes	grilled meatballs with limabeans from the oven	€ 12,-
Soutsoukákia	meatballs with tomatosauce from the oven	€ 12,-

PORK

Gýros Tzatzíki	small pieces of pork with tzatziki	€	9,50
Chirinó Saganáki	pork with spicy tomato sauce, onions and feta from the oven	€	13,50
Souvláki Chirinó	two pieces of pork filet skewer	€	9,-
Lukaniko Choriatiko	grilled farmer's sausage	€	10,-

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Kotópoulo Skáras	grilled filet of chicken drumsticks	€	9,50
Gýros Kotópoulo	small pieces of chicken with tzatziki	€	9,50
Kotópoulo Saganáki	chicken with spicy tomato sauce, onions and feta	€	13, ⁵⁰

L A M B

Païdákia	grilled lamb chops	€ 15,-
Katsíki Foúrnou	dairy goat from the oven (ask for availability)	€ 16,-
Arni Dionysos	Lamb shank from the oven (ask for availability)	€ 15,-

Our dishes may contain allergens, please contact the service if you have any questions.

EXTRA Píta € 1,80 Patátes € 4,



P S A R O M E Z É D E S

FISH APPETIZERS



Kalamária Tiganitá	fried squid rings	€	11,-
Kalamária Skáras	grilled squid with garlic sauce	€	11,-
Octapódi Skáras	grilled octopus	€	14,-
Sardeles Tiganites	baked sardines	€	9,50
Gávros Tiganitós	fried fresh anchovies	€	9,50
Garídes Skáras	grilled large shrimps	€	12,50
Garídes Skordó	large shrimps in olive oil with peppers, olives and garlic	€	15,-
Garídes Saganáki	large shrimps with tomato, onion and feta from the oven	€	16,-

EXTRA Píta $\leq 1,80$ Patátes $\leq 4,-$



MAIN COURSE WITH MEAT



€ 60.

MIXED GRILL

Miktá Kréata (for 2 persons)	gyros, pork tenderloin skewers, meatballs, greek farmer's sausage, chicken drumstick fillets, lamb chops, tzatzíki and a Greek salad	€	60,-
Miktá Kréata	pork tenderloin skewer, meatball, greek farmer's sausage and chicken drumstick fillet	€	23,-
Miktá Diónysos	pork tenderloin skewer, meatball, greek farmer's sausage and chicken drumstick fillet, gyros and pita	€	27,-
MINCED MEAT			
Keftédes Skáras	grilled meatballs	€	22,-
Keftédes mé Tirí	grilled meatballs with spicy feta sauce	€	25,-
<u>P O R K</u>			
Souvláki Chirinó	grilled pork tenderloin on a skewer	€	23,-
Gýros Dish	small pieces of meat with tzatzíki, tomatoes, onions and pita	€	21,-
Chirinó Saganáki	pork with spicy tomato sauce, onions and feta from the oven	€	24,-

CHICKEN

Kotópoulo Skáras	grilled filet of drumsticks	€	22,-
Gýros Kotópoulo	small pieces of chicken with tzatzíki, tomatoes, onions and pita	€	21,-
Kotópoulo Saganáki	chicken with spicy tomato sauce, onions and feta from the oven	€	24,-

Paidakia	grilled lamb chops	€	27,-
Katsíki Foúrnou	dairy goat from the oven (ask for availability)	€	26,-
Arni Dionysos	lamb shank from the oven (ask for availability)	€	25,-

All dishes are served with greek salad and fries





grilled minced meat or a skewer of pork or lamb chops or chicken drumstick fillet or gyros (pork or chicken), served with greek salad and patátes

€ 14,-



Tsipoúra





Solomos grilled salmon Xifías grilled swordfish Garídes Skáras grilled large shrimps € 26,-Garídes Saganáki large shrimps with tomato, onion and feta from the oven (slightly spicy) € 28,-Kalamária Tiganitá fried squid rings € 24,-Kalamária Skáras grilled squid with garlic sauce € 24,-

grilled dorado

All dishes are served with greek salad and fries





EPIDÓRPIA

DESSERTS

have any questions.



Dame Blanche	€	6, ⁵⁰
vanilla ice cream with chocolate sauce and	wh	ipped
cream		
Kinderijs vanilla ice with whipped cream	€	4,-
Galaktoboureko (ask availability)	€	6, ⁵⁰
delicious Greek custard pie with ice cream		
Baklavá mé Pagotó puff pastry with honey and walnuts with ice	€	6,50
Yiaoúrti mé Mélli yogurt with honey and walnuts	€	6, ⁵⁰
Dessert Dionysos Dessert of your choice (see above), coffee o tea and a liqueur or cognac of your choice		14,-

yogurt with honey and wainuts	
Dessert Dionysos	€ 14,-
Dessert of your choice (see above), coffee o tea and a liqueur or cognac of your choice	r
Our dishes may contain allergens, please contact the serv	ice if you

KOFFIE

Greek coffee	€	3,-
Frapé	€	3,50
ice coffee		
Frapé mé Pagotó ice coffee with vanilla ice cream	€	5,-
Cappuccino	€	3,-
Dutch koffie	€	3,-
Espresso	€	3,-
Double espresso	€	4, ⁵⁰
Latte	€	3,-
Décafé	€	3,-
Décappuccino	€	3,-
Irish coffee with whiskey and whipped cream	€	7,50
French coffee with Grand Marnier and whipped cream	€	7,50

TEA

Tea	€	3,-
various flavors		
Fresh mint tea	€	3,50
Greek mountain tea with honey	€	3,50

Dionysos Taverna has been serving traditional Hellenic flavors since December 1992, using pure, fresh and carefully selected ingredients. As a result, Dionysos has been able to extract the original taste of Hellenic cuisine from its ingredients for more than 25 years. The menu has a wide selection of meat, fish and vegetarian dishes which is of course supported by a selection of traditional Hellenic drinks. Combined with a friendly and cozy atmosphere, this ensures an authentic night out just like in

There may be a creaky or squeaky chair or two, but our focus is on the quality of the food we can offer for reasonable prices. In Dionysos are also regularly

live Rebetika music nights. If you are interested in this, we would like to refer you to our Facebook page where updates are posted regularly, or you can also subscribe to our newsletter so you don't miss anything!





HOUSE WINE

				1
Red, white or rosé (dry wine)	€ 24,-	Various soft drinks	€	2,90
carafe 0,5 liter	€ 16,-	Coca Cola (light), Orange, 7-Up,		
carafe 0,25 liter	€ 8,-	Bitter Lemon, Tonic, iced tea, apple juice,		
per glass	€ 4, ²⁰	mineral water (flat or sparkling)		
		bottle mineraalwater	€	6,-
Retsina		flat or sparkling (1 liter)		
Malamatina bottle 0,5 liter	€ 12, ⁵⁰			
carafe 0,5 liter	€ 12, ⁵⁰	DISTILLED		
carafe 0,25 liter	€ 6, ⁵⁰	Mataus tetet	_	г
per glass	€ 3, ⁵⁰	Metaxá ***** 5 stars	€	5,-
APÉRITIF		Metaxá ******	€	6,-
AFERITIF .		7 stars	_	
per glass with apetizer		Calvados	€	5,-
Oúzo with appetizer	€ 5,-	Mastichá (greek liquor)	€	5,-
Tsíporo with appetizer	€ 4, ⁵⁰	Tia Maria	€	5,-
•		Kahlua	€	5,-
Vermouth Campari	€ 4, ⁵⁰	Amaretto	€	5,-
•	,	Sambuca	€	5,-
per bottle		Grand Marnier	€	5, 5,-
Oúzo bottle Babatzim 20 cl. (40%)	€ 16,-	Cointreau	€	5,-
Tsíporo bottle Babatzim 20 cl.	€ 16,-	Drambuie		5,-
(raki with or without anise)	2 . 37	Baileys	€	
,		Licor 43		5,-
		Licor 43	€	5,-
BEERS		Wodka	€	5,-
	6 2 50	Bacardi	€	5,-
Beer bottle (0.33cl)	€ 3, ⁵⁰	Gin	€	5,-
Mythos (Greek beer) bottle	€ 4,50		C	٥,
Leffe blond bottle	€ 5,-	Jameson	€	5,-
Malt beer 0% alc. bottle	€ 3,50	Johnny Walker red	€	5,-
		Famous Grouse	€	5,-

SOFT DRINKS



Bushmills single malt $\in 5$,-