## MEZÉDES MENU'S

M E Z EDES SELECTED FOR YOU

FOR 2 PERSONS € 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 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

## 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



COLD APPETIZERS


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

## M E Z É D E S

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 |

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

## DIONYSOS

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 <br> Chirinó Saganáki <br> Souvláki Chirinó <br> Lukaniko Choriatiko

CHICKEN

## Kotópoulo Skáras <br> Gýros Kotópoulo <br> Kotópoulo Saganáki

LAMB
Païdákia
Katsíki Foúrnou
Arni Dionysos

| small pieces of pork with tzatziki | $€$ | 9,50 |
| :--- | :--- | ---: |
| pork with spicy tomato sauce, onions and feta from the oven | $€ 13,50$ |  |
| two pieces of pork filet skewer | $€ 9,-$ |  |
| grilled farmer's sausage | $€ 10,-$ |  |

grilled filet of chicken drumsticks
$€ \quad 9,50$
small pieces of chicken with tzatziki
$€ \quad 9,50$
chicken with spicy tomato sauce, onions and feta
$€ 13,50$

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

## DIONYSOS

## PSAROMEZÉDES

F I S H A P P E T I Z E R S


| 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 $€ 1,80$ Patátes $€ 4$,
Our dishes may contain allergens, please contact the service if you have any questions.

O U Z O M E Z E D O P OLION


MIXED GRILL

## Miktá Kréata

(for 2 persons)
Miktá Kréata

Miktá Diónysos

M I N CED MEAT

## Keftédes Skáras

Keftédes mé Tirí
P OR K

## Souvláki Chirinó <br> Gýros Dish <br> Chirinó Saganáki

CHICKEN
Kotópoulo Skáras
Gýros Kotópoulo
Kotópoulo Saganáki
LAMB

Païdákia
Katsíki Foúrnou
Arni Dionysos
gyros, pork tenderloin skewers, meatballs, greek farmer's sausage, chicken drumstick fillets, lamb chops, tzatzíki and a Greek salad pork tenderloin skewer, meatball, greek farmer's sausage and chicken drumstick fillet
pork tenderloin skewer, meatball, greek farmer's sausage and chicken drumstick fillet, gyros and pita
grilled meatballs
$€ 22$,
grilled meatballs with spicy feta sauce
€ 25,-
grilled pork tenderloin on a skewer
small pieces of meat with tzatzíki, tomatoes, onions and pita pork with spicy tomato sauce, onions and feta from the oven
$€ 23$,
$€ 21$,
$€ 24$,
grilled filet of drumsticks
small pieces of chicken with tzatzíki, tomatoes, onions and pita chicken with spicy tomato sauce, onions and feta from the oven
€ 22,
$€ 21$,
$€ 24$,

## All dishes are served with greek salad and fries

KIDS MENU

## Children's Dish

grilled lamb chops
$€ 27$,
dairy goat from the oven (ask for availability)
$€ 26$,
lamb shank from the oven (ask for availability)
$€ 25$,


MAIN COURSE WITH FISH


| Tsipoúra | grilled dorado | $€ 25$,- |
| :--- | :--- | ---: | :--- |
| Solomos | grilled salmon | $€ 24$,- |
| Xifías | grilled swordfish | $€ 27,-$ |
| 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 | $€ 24$,- |

## All dishes are served with greek salad and fries

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


## EPIDÓRPIA

D E S S E R T S

## Dame Blanche

$€ 6,50$
vanilla ice cream with chocolate sauce and whipped cream

## Kinderijs

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

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

## KAFÉS KAI TSÁI

C O F F E E A N D TEA

## KOFFIE

Greek coffee

€ 3;-

Frapé

€ 3,50
ice coffee
Frapé mé Pagotó
$€ 5$,-
ice coffee with vanilla ice cream

| Cappuccino | $€ 3$,- |
| :--- | :--- | :--- |
| Dutch koffie | $€ 3,-$ |

Espresso
Double espresso
Latte
Décafé
,
Décappuccino
Irish coffee
with whiskey and whipped cream
French coffee
€ 7,50
with Grand Marnier and whipped cream

## 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 Hellas.
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!

## DIONYSOS

## P 0 T Á

D R I N K S

HOUSE WINE

| Red, white or rosé (dry wine) | $€ 24,-$ |
| :--- | :--- |
| carafe 0,5 liter | $€ 16$,- |
| carafe 0,25 liter | $€ 8,-$ |
| per glass | $€ 4,20$ |


| Retsina |  |
| :--- | :--- |
| Malamatina bottle 0,5 liter <br> carafe 0,5 liter | $€ 12,50$ |
| carafe 0,25 liter | $€ 12,50$ |
| per glass | $€ 6,50$ |
|  | $€ 3,50$ |

## APÉRITIF

per glass with apetizer
Oúzo with appetizer
Tsíporo with appetizer
Vermouth Campari
per bottle
Oúzo bottle Babatzim 20 cl. (40\%)
Tsíporo bottle Babatzim 20 cl .
(raki with or without anise)

## BEERS

Beer bottle (0.33cl)
Mythos (Greek beer) bottle
Leffe blond bottle
Malt beer 0\% alc. bottle
$€ 4,50$
$€ 4,50$
€ 16;-
€ 16,
$€ 3,50$
$€ 4,50$
€ 5,
$€ 3,50$


## SOFT DRINKS

Various soft drinks
$€ 2,90$
Coca Cola (light), Orange, 7-Up,
Bitter Lemon, Tonic, iced tea, apple juice, mineral water (flat or sparkling)
bottle mineraalwater € 6;
flat or sparkling (1 liter)
DISTILLED
$\begin{array}{lll}\text { Metaxá } * * * * * \\ 5 \text { stars } \\ \text { Metaxá } * * * * * * * ~ & € & \text { 5, } \\ 7 & € & 6 \text {, }\end{array}$
7 stars
Calvados € 5,
€ 5,- Mastichá (greek liquor) € 5,-

Tia Maria $€ 5$,-
Kahlua
Amaretto $€ 5$,-
Sambuca $€ 5$,-
Grand Marnier € 5,
Cointreau $€ 5$,-
Drambuie $€ 5$,-
Baileys $€ 5$,-
Licor 43 € 5,
Wodka
€ 5,
Bacardi € 5,
Gin $€ 5$,-
Jameson € 5,
Johnny Walker red $€$ 5,
Famous Grouse € 5,-
Bushmills single malt $€ 5$,-

