



DIONYSOS

GRIECHISCHE SPEZIALITÄTEN

Dear guests !

It is a pleasure for us to welcome you as guests in our house.

We hope that you will feel at home with us and that our traditional Greek
and international cuisine will suit your taste.

We wish you a pleasant stay and would be delighted
if you would recommend us to your friends.

Opening hours:

Monday:	Day off (except on public holidays)
Tuesday:	17:00 – 22:00 Uhr
Wednesday:	17:00 – 22:00 Uhr
Thursday:	17:00 – 22:00 Uhr
Friday & Saturday:	17:00 – 22:30 Uhr
Sunday- und public holidays:	17:00 – 22:00 Uhr

- warm kitchen until 21:00 Uhr -

APERITIFS

Ouzo with ice water 4 cl	6,50 €	Sparkling wine, dry.....	5,90 €
Ouzo with fig..... 4 cl	5,20 €	Sparkling wine, dry....0,7 l. Bottle.	24,50 €
Red Ouzo 4 cl	3,20 €	Prosecco, Piccolo	5,90 €
Martini Bianco 4 cl	4,20 €	Aperol Spritz	6,20 €

SOUPS

1 Bean soup ⁷	6,20 €
2 Tomato soup ⁷	6,20 €

MEZEDES - HOT AND COLD STARTERS

3 Tzatziki homemade yoghurt dip ^{4,7} refined with cucumber, garlic and olive oil ^{4,7}	5,80 €
4 Feta cheese with onions and olive oil ^{4,7}	7,90 €
4a Tirosalata(Greek cheese cream) ^{4,7}	7,50 €
4b Saganaki (breaded cheese) + homemade coleslaw ^{4,7}	10,50 €
4c Dip-plate (taramas, tirossalata, tzatziki) ^{4,7}	9,10 €
4d Gratinated feta cheese with tomatoes, onions, Paprika and peppers + homemade coleslaw ^{4,7}	11,90 €
A Dolmadaki vine leaves filled with rice (warm) + homemade coleslaw ⁴	9,60 €
B Red peppers stuffed with feta cheese ^{4,7}	11,80 €
C Olives / peppers marinated with olive oil and oregano ⁴	5,90 €
D Taramas (fish roe salad) ^{14,4}	7,10 €
E Keftedakia (minced meatballs in tomato sauce) ⁴	11,90 €
F Eggplant au gratin with feta and sliced cheese, tomatoes,, Onions, peppers, paprika, tzaziki and fresh garlic ^{4,7}	13,90 €
G Fried eggplants with tomato sauce ^{4,7}	13,20 €
H Grilled peperonis with homema€ garlic sauce ^{4,7}	7,80 €
I Grilled garlic bread with garlic sauce ^{4,7}	7,80 €
J Broad beans in tomato sauce ^{4,7}	9,60 €

Meze are the „small plates“ of Greek cuisine. In Greece, you order several mezedes and eat whatever you fancy together. Of course, you can also choose just one meze as a starter so that there is still room in your stomach for the main course.

We serve bread with all soups, hot and cold starters.

SALADS

- 7 Farmers salad ^{4,7}
coleslaw, iceberg lettuce, tomatoes, cucumber, olives, peppers, feta cheese, onions ...13,40 €
- 7a Gyros salad ^{4,7}
Gyros, iceberg lettuce, tomatoes, cucumber, olives, peppers, onions, feta cheese14,80 €
- 7b Dionysos salad ^{4,7}
Coleslaw, iceberg lettuce, tomatoes, cucumber, olives, tzatziki,
Pepperoni, feta cheese, Edam cheese, vine leaves, red peppers.....14,20 €
- 7c Poultry salad ^{4,7}
Grilled chicken breast fillet with iceberg lettuce, tomatoes, cucumber
Olives, peppers, onions, feta cheese15,80 €

We serve our salads with French dressing and bread, optionally with vinegar & oil.

SUPPLEMENTS

French fries ⁴	4,80 €
Rice	4,80 €
Crquettes ⁴	4,80 €
Baked Potato with tzatziki ⁷	6,20 €
Bearnaise sauce ⁷	5,30 €
homemade garlic sauce ⁷	4,80 €
Metaxa sauce ⁷	4,80 €
Wgite wine and mushroom sauce ⁷	4,80 €
Side salad.....	4,60 €
Coleslaw	4,60 €
Bread	2,80 €
Pita bread ⁴	3,40 €

OMELETTES

- 10 Omelett with mushrooms served with a mixed salad ¹..... 15,50 €
- 11 Omelett with feta cheese served with a mixed salad ^{1,7}..... 15,50 €
- 12 Omelett with gyros and a mixed salad ¹..... 15,90 €

PASTA DISHES

- 13 Spaghetti with tomato sauce ^{4,7}..... 13,90 €
- 13a Rice noodles with tomato sauce ^{4,7}..... 13,90 €
- 14 Spaghetti with minced meat sauce ⁴..... 14,50 €
- 14a Rice noodles minced meat sauce ⁴..... 14,50 €
- 15 Spaghetti with metaxa sauce minced meat sauce ^{4,7}..... 15,20 €
- 15a Rice noodles with metaxa sauce minced meat sauce ^{4,7}..... 15,20 €

Fish

- 16 Calamari (fried squid) ^{7,14}..... 22,50 €
- 17 Plaice fillet (fried) ³..... 21,90 €
- 18 Marides (fried sardines)³..... 21,50 €
- 19 3 prawn skewers with herb butter ⁵..... 26,20 €
- 20 Fish platter (calamaris, marides, plaice fillet) ^{3,4,14}..... 25,20 €

All fish specialties are served with rice, tzatziki and a mixed salad.

GYROS –The absolute specialty of the house. Often copied - but never achieved!

- 21a Gyros, the classic**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 18,20 €
- 21b Gyros Juwetsch** with Greek rice noodles,
Feta cheese and Edam cheese au gratin^{4,7}
served with a mixed salad 19,90 €
- 21c Gyros gratinated with feta cheese**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €
- 21d Gyros with braised onions**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,40 €
- 21e Gyros with suvlaki**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €
- 21f Gyros with bifteki**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 20,90 €
- 21g Gyros with beef liver**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €

MINCED MEAT DISHES

- 23 Suzuki** (minced meat rolls)
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 18,90 €
- 31 Bifteki** (minced meat stuffed with cheese)
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 18,90 €
- 32 Bifteki**
topped with metaxa sauce and Edam cheese
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €

MEAT DISHES FROM THE GRILL

- 22 **2 Suvlaki**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 18,20 €
- 27 **3 Pork steaks with Bernaise sauce**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,80 €
- 29 **Pork fillet**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,80 €
- 30 **Lamb chops**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 27,60 €
- 33 **Beef liver**
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 18,90 €
- 35 **Zeus plate**
1 suvlaki, 1 piece of beef liver and gyros
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,90 €
- 36 **36 Olympic plate**
1 suzuki, 2 lamb chops, 1 piece of beef liver and gyros
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,90 €
- 37 **Artemis plate**
1 suzuki, 1 pork steak, 1 piece of beef liver and 1 suvlaki
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,70 €
- 38 **38 Hellenic plate**
1 suzuki, 1 pork steak, 1 piece of beef
dazu Reis, Pommes, Tzatziki und einen gemischten Salat^{2,4,7} 21,90 €
- 38a **Hercules plate**
1 bifteki, 1 suvlaki, gyros
dazu Reis, Pommes, Tzatziki und einen gemischten Salat^{2,4,7} 21,90 €
- 38b **Apollo plate**
1 lamb chop, 1 bifteki, 1 pork fillet, gyros
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,90 €

OUR SPECIALTIES

- 60 Gyros with metaxa sauce and Edam cheese au gratin
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €
- 60a Gyros with white wine and mushroom sauce
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,50 €
- 61 Gyros á la Koch
topped with feta and Edam cheese, tomatoes, onions and peppers,
Paprika served with rice, chips, tzatziki and a mixed salad^{2,4,7} 20,90 €
- 62 2 fillet skewers mit metaxa sauce
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 20,90 €
- 63 Parga plate
1 fillet skewer, 1 bifteki, 1 piece of beef liver
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,90 €
- 64 Pork schnitzel with Bernaise sauce
dazu Reis, Pommes, Tzatziki und einen gemischten Salat^{2,4,7} 21,80 €
- 65 Gyros with pork fillet
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,90 €
- 66 Bifteki with metaxa sauce and braised onions
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 20,90 €
- 67 67 Stuffed pork steaks
with feta cheese, tomatoes, peppers, chili peppers, onions
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,90 €
- 68 68 Pork fillet refined with metaxa sauce
filled with feta cheese, tomatoes, peppers, chili peppers, onions
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,80 €
- 69 2 Suvlaki gratinated with feta cheese
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €
- 70 2 Suvlaki with metaxa sauce and Edam cheese au gratin
served with rice, chips, tzatziki and a mixed salad^{2,4,7} 19,90 €
- 71 Rump steak with herb butter (approx. 250 g)
served with rice, chips and a mixed salad^{2,4,7} 28,50 €
- 72 Rump steak (approx. 250 g)
with braised onions, herb butter, baked potato with tzatziki
and a mixed salad⁷ 28,90 €
- 73 Dimis-Teller
1 chicken breast, 1 pork steak, 1 rump steak with white wine and mushroom sauce
served with rice, chips and a mixed salad^{2,4,7} 27,50 €

UNSERE SPEZIALITÄTEN

- 74 **Fillet plate** (pork fillet, 2 lamb fillets) with Bearnaise sauce served with rice, chips and a mixed salad^{2,4,7} 26,80 €
- 75 **Pork steaks** with metaxa sauce^{2,4,7} with Edam cheese au gratin served with rice, chips and a mixed salad..... 19,90 €
- 76 **Pork fillet** with metaxasauce^{2,4,7} with Edam cheese au gratin served with rice, chips and a mixed salad..... 21,80 €
- 77 **Pork fillet** with Bearnaise sauce^{2,4,7} served with rice, chips and a mixed salad..... 21,20 €
- 78 **Corfu plate**
Gyros, 1 suvlaki, 1 pork steak served with rice, chips, tzatziki and a mixed salad^{2,4,7} 21,20 €
- 79 **Lamb fillet** (3 pieces) with garlic sauce served with rice, chips and a mixed salad^{2,4,7} 29,80 €
- 80 **Lamb steak** with garlic sauce served with rice, chips and a mixed salad^{2,4,7} 29,80 €
- 107 **3 Susukia** with metaxa sauce and Edam cheese au gratin served with rice, chips and a mixed salad^{2,4,7} 20,50 €
- 108 **Aphrodite plate**
2 lamb steaks, 1 lamb fillet, beef liver with herb butter served with baked potato with tzatziki and a mixed salad⁷ 29,20 €
- 109 **Beef liver** with braised onions served with baked potato with tzatziki and a mixed salad⁷ 20,50 €
- 110 **Lamb, pork an€rump steak** with herb butter served with baked potato with tzatziki and a mixed salad⁷ 29,20 €
- 111 **Lamb plate**
2 lamb steaks, 1 lamb fillet an€3 lamb chops with herb butter served with baked potato with tzatziki and a mixed salad⁷ 29,60 €

POULTRY

- 114 **Poultry skewer**..... 19,50 €
- 115 **Turkey steak**..... 17,50 €
- 116 **Chicken breast fillet**..... 17,90 €
- 117 **Turkey escalope**..... 21,20 €

These dishes are served with metaxa sauce, rice, chips and a mixed salad, optionally with white wine mushroom sauce or tzatziki

FROM THE OVEN

- 34 Musaka
Chopped meat with eggplants, potatoes and béchamel cream
baked in special batter, served with a mixed salad ⁷ 20,60 €

LAMB SHANK, GREEK-TRADITIONAL RECIPE

- 45 Stifado, lamb shank with silver onions 20,80 €
46 Lammhaxe with giant beans 20,80 €
47 Lammhaxe with green beans 20,80 €
48 Lammhaxe with kritheraki (Greek rice noodles)⁴ 20,80 €

These dishes are served with a mixed salad and bread.

CHILDREN UP TO 12 YEARS OF AGE

- 50 »Donald Duck«
Gyros with rice, chips^{2,4} 11,90 €
51 »Rotkäppchen«
Suvlaki with rice, chips^{2,4} 11,90 €
52 »Micky Maus«
Chicken nuggets with fries^{2,4} 11,90 €
53 »Peter Pan«
Bifteki mit Reis, Pommes^{2,4} 11,90 €
54 »Robin Hood«
Spaghetti with tomato sauce^{2,4,7} 10,90 €

FOR THE SMALL APPETITE

- 55 Gyros 16,20 €
56 Gyros mit Rinderleber 16,80 €
57 Bifteki 16,20 €
58 Rinderleber 16,20 €
59 Suvlaki 16,20 €

These dishes are served with rice, French fries, tzaziki and mixed salad.

GRILL PLATE FOR 2

- 39 Acropolis plate
2 suvlaki, 2 suzuki, 2 lamb chops, 2 pieces of beef liver
and gyros ^{2,4,7} 52,50 €
- 40 Delfi plate
2 suvlaki, 2 suzuki, 2 pork steaks and gyros ^{2,4,7} 50,50 €
- 41 Ipiros plate
2 chicken breast fillets, 2 lamb steaks, 4 lamb chops,
2 fillet of lamb ^{2,4,7} 59,50 €

GRILL PLATE FOR 3

- 42 Rhodos plate
3 fillet skewers, 3 pork steaks, 3 bifteki and gyros ^{2,4,7} 76,50 €

GRILL PLATE FOR 4

- 43 Dionysos plate
4 suvlaki, 4 suzuki, 4 lamb chops, 4 pieces of beef liver
and gyros ^{2,4,7} 94,00 €

GRILL PLATE FOR 6

- 44 Crete plate
6 suvlaki, 6 suzuki, 6 steaks, 6 pieces of beef liver and gyros ^{2,4,7} 138,00 €

All platters are served with a mixed salad, rice, chips, tzatziki with bread and metaxa sauce

DESSERTS

- 95 Halva ream, whipped cream and chocolate sauce ⁷ 7,50 €
- 96 Mixed ice cream (vanilla, strawberry, chocolate) with cream ⁷ 6,80 €
- 97 Vanilla ice cream (3 scoops) with hot cherries ⁷ 7,50 €
- 98 Vanilla ice cream (3 scoops) with chocolate sauce ⁷ 7,20 €
- 99 Chocolate ice cream (3 scoops) with chocolate sauce ⁷ 7,20 €
- 100 Yogurt with honey and nuts ^{7,8} 7,50 €

DRAUGHT BEER

Flensburger Pilsener	0,30 l	3,80 €
Flensburger Pilsener	0,50 l	5,20 €
Alster	0,30 l	3,80 €
Alster	0,50 l	5,20 €

BOTTLE BENDER

Flensburger Dark	Fl.	0,33 l	3,80 €
Schneider-Weisse			
light, dark oder			
non-alcoholic	Fl.	0,50 l	5,20 €
Flensburger Free	Fl.	0,33 l	3,80 €
Greek myth Beer	Fl.	0,33 l	3,80 €

NON-ALCOHOLIC BEVERAGES

Coca-Cola, Cola Zero, Fanta, Sprite, Spezi			
	0,30 l	3,80 €	
	0,50 l	4,80 €	
Flensburger water bottle	0,33 l	3,40 €	
Mineral water bottle	0,70 l	6,40 €	
Still water bottle	0,20 l	3,40 €	
Still water bottle	0,70 l	6,40 €	
Schweppes Bitter Lemon,			
Tonic water, ginger ale	0,20 l	3,90 €	

JUICES

Apple, orange, banana, cherry, kiBa, passion fruit, redcurrant, rhubarb			
	0,30 l	3,80 €	
	0,50 l	4,80 €	
also available as a spritzer			
Spritzer	0,30 l	3,60 €	
Spritzer	0,50 l	4,80 €	

GREEK LIQUOR

Ouzo Pilavas	2 cl	2,50 €
Ouzo with ice water	4 cl	6,50 €
Ouzo with fig	4 cl	5,20 €
Metaxa****	2 cl	4,70 €
Metaxa*****	2 cl	5,20 €

ALCOHOLIC BEVERAGES

Jägermeister	2 cl	3,40 €
Tequila	2 cl	3,40 €
Sambuca	2 cl	3,40 €
Baileys	4 cl	4,80 €
Ramazzotti	4 cl	4,80 €
Jack Daniel's	2 cl	3,60 €
Johnnie Walker Red Label	2 cl	3,40 €
Tullamore Dew	2 cl	3,60 €
Ballantines	2 cl	3,40 €
Bacardi	2 cl	3,40 €
Bacardi Oakheart	2 cl	3,40 €
Havanna Club	2 cl	3,40 €
Johannsen Rum	2 cl	3,40 €
Gordon's Dry Gin	2 cl	3,40 €
Absolut Vodka	2 cl	3,60 €
We also serve all spirits as Long drinks		7,20 €

HOT DRINKS

Café Americano	3,00 €
Greek Mokka	3,50 €
Cappuccino	3,80 €
Latte Macchiato	4,50 €
Espresso	2,50 €
Double Espresso	4,20 €
Irish Coffee	7,50 €
Tea (different varieties)	3,00 €

OPEN RED WINES

	0,20 l	0,50 l
Mavrodaphne, sweet	7,20 €	13,60 €
Imigliko, semi-sweet	6,20 €	12,20 €
Apelia, semi-sweet	6,20 €	12,20 €
Makedonikos, semi-dry	6,20 €	12,20 €
Naoussa, tart, dry	6,20 €	12,20 €
Roditis, rosé, tart.....	6,20 €	12,20 €
Nemea, dry	6,20 €	12,20 €

BOTTLED WINES 0,75 L

Imigliko, semi-sweet	22,80 €
Apelia, semi-sweet	22,80 €
Makedonikos, semi-dry	22,20 €
Nemea, dry	22,20 €
Chateau Julia Merlot, dry	37,50 €

OPEN WHITE WINE

	0,20 l	0,50 l
Imigliko, semi-sweet	6,20 €	12,20 €
Samos, sweet.....	7,20 €	13,60 €
Retsina, tart, resinated.....	6,20 €	
Malamatina Retsina, tart, resinated (bottle)		11,50 €
Makedonikos, semi-dry	6,20 €	12,20 €
Anthos, dry	6,20 €	12,20 €

BOTTLED WINES 0,7 L

Imigliko, semi-sweet	22,80 €
Makedonikos, semi-dry	22,20 €
Anthos, dry	22,20 €
Chateau Julia Chardonnay, dry	37,50 €

White wine spritzer	0,33 l	6,50 €
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ALLERGENES

1. Eggs: in omelettes, frittatas, cakes, pastries, soups, sauces, pasta, mayonnaise, desserts, in glazed dishes; possibly also lecithin (E 322) and lysozyme (E1105)
2. Peanut: peanut butter, flour or oil in snacks, snacks, sauces, cakes, pastries, muesli, desserts, in pre-fried products such as chips, hash browns, fillings in pasta, spreads and patties; lecithin can also be obtained from peanuts
3. Fish: all types of fish, caviar, in salad dressings, pastes, soups; also be careful with deep-frying fat and eggs from chickens fed with fish meal
4. Cereal products (containing gluten): in flour, starch, semolina, flakes, malt, sprouted grains, couscous, bread, cakes, pasta, many soups and sauces, breadcrumbs, sausages, ready-made potato products, desserts, chocolate, ice cream, etc.
5. Crustaceans: scampi, shrimps, prawns, lobster, crayfish, crayfish; Spanish, French and Asian specialties, etc.
6. Lupine: Lupine flour, bran, tofu, milk, protein concentrate and fiber are used in bread and baked goods, pasta, sausages, patties, spices, spreads, desserts, etc.
7. Milk and lactose: in all dairy products, in bread, baked goods and sausages, margarine, breadcrumbs, casseroles, mashed potatoes, soups, sauces, spreads, confectionery, etc.
8. Nuts: and products made from nuts, bread/baked goods, spreads, porridge, nut oils, salads, sauces, crackers, desserts, marzipan, etc.
9. Sulphur dioxides and sulphites: both are used in soft drinks, beer, wine, dried fruit, vegetables, meat and fish products, potato chips, starch, etc.
10. Celery: tuber and perennial, as a spice in ready-made soups, dressings and sauces, in ketchup, mayonnaise, sausages, etc.
11. Mustard: mustard powder, mustard seeds, in dressings, marinades, soups, sauces, curries, sausage and meat products, cheese, spreads, spice mixtures, pickled vegetables
12. Sesame seeds: Sesame paste, oil, seeds and flour, in bread, baked goods, muesli bars, sauces, falafel, hummus, in oriental and vegetarian cuisine
13. Soy: tofu, soy flour, soy sauce and paste, miso, tempeh, soy oil, especially in Asian and vegetarian cuisine, margarine, in many meat, sausage and bakery products, dairy products, cocoa drinks, soups and sauces, ketchup, desserts, etc.
14. Molluscs: mussels, squid, snails, in French and Spanish specialties, in delicatessen salads, in Asian sauces and soups, savory cookies, seasoning mixtures and pastes, etc.