STARTERS

Sauteed Mushrooms (vegan) Gluten Mushrooms with white wine sauce, garlic	8.90
Zucchini Chips (vegan) Gluten - Lactose Fried zucchini chips with spicy yogurt-lemon dip, olive oil	7.90
Zucchini & Tomato Patties with tzatziki (vegetarian) Gluten - Lactose	8.90
Dolma (vegetarian) Gluten - Lactose Rice-filled grape leaves and lemon sauce	7.90
Olives (vegan) Marinated green and black olives	5.50
Grilled Halloumi (vegetarian) Lactose Cypriot halloumi with homemade tomato jam	9.90
Pastry with feta cheese, sesame seeds and honey (vegetarian) Gluten - Lactose	8.90
Bougourdi (vegetarian) Lactose Baked feta cheese with tomato, onion, pepperoncini, olives and oregano	8.90
Tiropitakia & Spanakopitakia (vegetarian) Gluten - Lactose Pastry filled with feta cheese and spinach	7.90
Saganaki Shrimp (vegetarian) Lactose Shrimp in tomato sauce, ouzo, feta cheese, oregano	10.90

GRILL/PITA

Pork Skewers with tzatziki, tomato, onion, French fries Gluten - Lactose	15.90
Turkey Skewers with tzatziki, tomato, onion, French fries Gluten - Lactose	15.90
Grilled Pork Chop Gluten - Lactose Grilled pork chop with tzatziki, tomato, onion, French fries	15.90
Loukaniko Gluten - Lactose Spicy lamb-beef-pork sausage, tzatziki, tomato, onion, French fries	15.90
Pita (vegetarian) Gluten - Lactose Pita with vegetables, tomato, onion, tzatziki, French fries	9.90
Pita (vegan) Pita with vegetables, tomato, onion, Fava, French fries	9.90

RESTAURANT MEANDROS – GREEK, CREATIVE, MEDITERRANEAN CUISINE.

All prices in € incl. VAT.

MAIN COURSE / MEAT

Bifteki Gluten - Lactose Ground beef filled with feta cheese, new potatoes, rosemary, tzatziki	16.90
Lamb Chops Gluten - Lactose Grilled lamb chops, new potatoes, rosemary, tzatziki	19.90
Saloniki Platter Gluten - Lactose 2 turkey skewers, lamb chop , beef patty, new potatoes, rosemary, tzatziki	17.90
Rumpsteak with baked potato and tzatziki Gluten - Lactose	23.90
Tigania Gluten Sauteed pork, lemon juice, oregano	12.90

FROM THE OVEN

Mousaka Gluten - Lactose Baked eggplant with ground beef and Bechamel sauce	15.90

PASTA

Trahanoto (vegetarian) Gluten - Lactose Homemade Greek pasta with fresh mushrooms, herbs and parmesan	16.90
Kritharoto Gluten - Lactose Greek long grain noodles with chicken, bell pepper and mustard sauce	17.90

FISH

Octopus Grilled octopus with balsamic	17.00
Dorade Grilled dorade with pan-fried vegetables, lemon, olive oil, rosemary	19.90
Sardines Lactose Grilled sardines filled with tomato, feta cheese, oregano	18.90
Calamari Gluten Fried calamari with French fries and remoulade sauce	17.90

EXTRAS

Pita bread Gluten - Lactose	2.50
French fries Gluten - Lactose	4.50

SALADS

Meandros (vegetarian) Nuts – 12.90
Green salad, rocket salad, dried figs, cranberries, cashews and parmesan with balsamic dressing

Ntakos (vegetarian) Lactose – 6.90
Cretan barley rusk, tomato, feta, capers, olives, oregano with olive oil-vinegar dressing

Linsen Salad with quinoa (vegan) – 9.90
Linsen, quinoa, fresh herbs with olive oil-vinegar dressing

Side Salad – 5.50

DIPS

Tzatziki (vegetarian) Lactose – 4.90
Greek yogurt wiht garlic, cucumber, dill and lemon

Weisser Tarama (vegetarian) – 6.50
Fish cream with lime

Fava (vegan) – 5.50
Yellow peas, onions, carrots, fenchel and olive oil

Tirokafteri (vegetarian) Lactose – 5.50
Different cheeses with spicy paprika

Eggplant Cream (vegetarian) Lactose – 5.90
Eggplant cream with garlic

DESSERT

Galaktoboureko Gluten - Lactose – 6.50
Semolina cream with pastry crust and cinnamon

Greek Yogurt with homemade carrot jam – 5.50

HOTEL ULMER STUBEN

OPEN RED WINE

Aria Merlot - dry, aroma of black fruits, pepper and spices with strong vanilla (0,25 l)	5.90
Ionos Cabernet – Sauvignon – Merlot – semi-dry, bouquet of red fruits; balanced taste with velvety tannins (0,25 l)	5.90
Ionos XINOMAVRO – lovely red wine from sunny region of Naousa (0,25 l)	5.90

OPEN WHITE WINE

Aria Sauvignon Blanc - dry, fruity, pear aroma (0,25 l)	5.90
Ionos Roditis and Muscat – semi-dry with fruity citrus aroma (0,25 l)	5.90
Ionos Limnos – lovely white wine with fruity aroma (0,25 l)	5.90

OPEN ROSÈ WINE

Ionos Roditis and Syrah – dry rosé with flowery strawberry aroma (0,25 l)	5.90

WINE SPRITZER

All wines also available as spritzer (0,25 l)	4.50

NON-ALCOHOLIC BEVERAGES

Cola[1] / Cola light[1] / Fanta[2] / Spezi[1] / Sprite / Schweppes Ginger Ale[3] / Schweppes Bitter Lemon[3] (0,4 / 0,2 l) each	3.20 2.70
Apple Spritzer (0,4 / 0,2 l)	3.20 2.50
Mineral Water (0,4 / 0,2 l)	2.90 2.50

JUICES

Orange Juice / Apple Juice (0,4 / 0,2 l) each	3.50 2.70

BEER

Export (0.5 / 0.25 l)	3.30 2.70
Pilsner (0,3 l)	3.10
Wheat beer (0,5 l)	3.60
Crystal wheat beer (0,5 l)	3.60
Shandy (0.5 / 0.25 l)	3.30 2.70
Non-alcoholic beer (0,3 l)	2.90

HOT DRINKS

Cup of Coffee[1]	2.90
Cappuccino[1]	3.20
Latte Macchiato[1]	3.50
Espresso[1]	2.50
Double Espresso[1]	3.90
Cup of Tea (different types)	2.90

CHAMPAGNE

Moët & Chandon Brut (0,75 l)	109.00
Veuve Clicquot yellow label (0,75 l)	119.00
Dom Pérignon (0,75 l)	360.00

SPARKLING WINE

Prosecco (0,1 / 0,75 l)	4.50 30.00

PICCOLO

Prosecco Valdo (0,2 l)	8.00

APERITIFS

Ouzo (2cl / 4cl)	3.00 5.00
Martini Bianco / Rosso (4cl) each	5.50
Campari Soda[2] / Orange[2] (4cl) each	6.50
Aperol Sprizz[2,3]	6.50
Hugo	5.50
Sherry Medium Dry (4cl)	5.50
Tsipouro (4cl)	5.00
Gin Tonic / Vodka Lemon / Bacardi Cola - each	7.50

WHISKEY, BRANDY, COGNAC

Jack Daniels (4cl)	7.50
Chivas Regal (4cl)	8.50
Johnnie Walker (4cl)	7.50
Metaxa 5 Sterne (2cl)	4.00
Metaxa 7 Sterne (2cl)	5.00
Metaxa 40 Grand Olympian Reserve (2cl)	6.50
Remy Martin (2cl)	6.50
Hennessy (2cl)	6.50
Asbach Uralt (2cl	5.50

LIQUOR

Vodka / Bacardi / Gin (4cl) each	5.50
Grappa (2cl)	4.00
Ramazzotti[2] (4cl)	5.50
Fernet Branca[2] (2cl)	4.00
Amaretto (2cl)	4.50
Baileys (4cl)	5.50
Port Rum (2cl)	3.00
Tequila (2cl)	4.00
Jägermeister (2cl)	4.00
Raki (4cl)	5.00

1 contains caffeine, 2 with food coloring, 3 contains quinine

All prices in € incl. VAT.