

START THE ATHENE EXPERIENCE WITH

2	ATHENE'S TZATZIKI Greek yoghurt – garlic – cumcumber	7,5
3	TAMOSALATA Mousse of fish eggs	8,5
4	ELIÉS & PIPERIÉS Olives – peperoni	7,5
5	SKORDOBOUTERO Brood met smeersels	6,5
	+ PITA	2,5
6	MELITZANOSALATA Aubergine	9,5

COLD STARTERS

1	FETA Sheep cheese – olives – peperoni – onion – oregano	10,5
7	VITELLO TONATO Thin sliced veal – rucola Pine tree pits – tunamousse	14,5
8	GARIDOSALATA squidsalad	12,5
9	SMOKED SALMON Smoked salmon – salad – tunamousse	12,5
10	ATHENE COLD COMBINATION Combination of cold starters	16,5
11	TUNASALAD Tuna fish salad	12,5
12	CARPACCIO Thin sliced beef – rucola Parmesan cheese – pine tree pits capers – truffelmayonaise	14,5

WARM STARTERS

16	PRAWNS IN GARLIC OIL Pealed prawns fried Greek style	15,5
17	MIDIA Fried mussels – fresh garlic	11,5
18	MANITARIA GREEK STYLE Fried mushrooms - cream	11,5
19	FETA SAGANAKI Fried sheep cheese – honey	12,5
20	KALAMARAKIA Fried squid rings – fresh garlic - whisksauce	12,5
21	FRIED ZUCCHINI Fried zucchini – tzatziki	10,5
22	KEFTEDAKIA Meatballs – tomato sauce	9,5
23	DOLMADES Grapeleave – minced meat – rice	11,5
24	VIS COMBINATION 1 fried shrimp – squid rings – mussels – fresh garlic	15,5
25	PIPERIÉS GEMISTES Sweet pepper – feta – fresh garlic	13,5
26	GARIDES SKARAS Large shrimps – fresh garlic	15,5
27	FETA FOURNO Feta – tomato – fresh garlic – oregano	13,5
28	ATHENE WARM COMBINATION Combination of warm starters	17,5

SOUPS

13	FASOLADA Greek beansoup	7,5
14	KREMIDOSOUPA Greek onionsoup	7,5
15	NTOMATOSOUPA Greek tomatosoup – cream	7,5

SALADS

29	CHORIATIKI Tomato – feta – cumcumber – oregano Kalamata olive oil – peperoni	12,5
37	PSAROSALATA Smoked salmon – shrimps – rucola – tomato pine tree pits – capers – dressing	16,5
47	KOTOPOULOSALATA Smoked turkey filet – rucola – pine tree pits tomato – cheese – dressing	16,5

OVEN

DISHES ARE SERVED WITH
FRIES, RICE, TZATZIKI & SALAD

65	MOUSAKA Layers of aubergine – potato – minced meat – bechamel sauce	22,5
67	STIFADO Stewed lamb – scallions	25,5
66	ARNAKI MELITZANA Stewed lamb - aubergine	25,5
68	ARNAKI MAKARONIA Stewed lamb – spaghetti – tomatosauce	25,5
70	ARNAKI LACHANIKA Stewed lamb – fresh vegetables	25,5
71	ARNAKI BAMIÉS Stewed lamb – oca beans	25,5

PAN

DISHES ARE SERVED WITH
FRIES, RICE, TZATZIKI & SALAD

72	CHIRINO LACHANIKA TERIYAKI Fried tenderloin – fresh vegetables	24,5
78	KOTOPOULO LACHANIKA TERIYAKI Fried chickenfilet – fresh vegetables	24,5
80	MEZES TOU BEKRI Tenderlion – lamb – chickenfilet - peppersauce	30,5
81	CHIRINO TIGANAKI Tenderloin – mushroom sauce	24,5
83	KOTOPOULO TIGANAKI Chicken filet – wine sauce	24,5
84	GIROS TIGANAKI Giros – mushroom sauce	23,5

KIDS

50	MICKEY MOUSE Beef – fries – apple mousse	18,5
51	PINO meatballs – spaghetti – apple mousse	12,5
52	PINOKKIO Giros – fries – apple mousse	12,5
53	LUCKY LUKE Kipnuggets – fries – apple mousse	12,5
64	GUFI Salmon – fries – apple mousse	12,5

VEGETARIAN

DISHES ARE SERVED WITH
FRIES, RICE, TZATZIKI & SALAD

48	YEMISTA Tomato – peppers – rice	21,5
49	STAMNA Fresh vegetables – aubergine – zucchini peppers – potatoes from the oven	21,5
69	MIX VEGETARISCH Combination of our vegetarian dishes	21,5

FROM THE SEA

DISHES ARE SERVED WITH
FRIES, RICE, WHISKEY SAUCE & SALAD

54	CALAMARIA Calamari rings	22,5
55	XIFIAS Grilled swordfish	28,5
56	FISH PLATTER 2P Salmon – sole – 1 shrimp – calamari rings	70
57	GLOSSAKIA Large fried soles	29,5
58	SOLOMOS Grilled salmon – hollandaise sauce	25,5
59	GARIDES peeled and fried large shrimps	32,5
60	THALASSA COMBINATION Salmon – scampi – calamari rings	30,5
61	TSIPOURA Grilled seabass	29,5
62	SOUVLAKI GARIDES Large shrimps on a skewer	32,5
63	STEFANOS COMBINATION Giros – calamari rings	24,5

SOUVLAKIA

DISHES ARE SERVED WITH
FRIES, RICE, TZATZIKI & SALAD

85	SOUVLAKI Pork – giros	21,5
86	SOUVLAKI SPECIAL Tenderloin – peppers – onion	27,5
87	MIX-SOUVLAKI Beef – tenderloin – peppers – onion	29,5
88	CHICKEN SOUVLAKI Chickenfilet – peppers – onion	24,5
89	LAMB SOUVLAKI Lamb – peppers – onion	29,5
90	OSSENHAAS SOUVLAKI Beef – peppers – onion	32,5

MEAT

DISHES ARE SERVED WITH
FRIES, RICE & SALAD

73	VODINO PIPERI Beef – peppersauce	32,5
74	VODINO MANITARIA Beeff – mushroomsauce	32,5
75	MR. ATHENE STEAK ± 400 GRAM Beef Rib-eye – herb butter	32,5
76	CHIRINO MANITARIA tenderloin – mushroomsauce	23,5
77	ARNI PIPERI Lamb – peppersauce	29,5
79	KOTOPOULO FILETO Natural chickenfilet	23,5

MIX GERECHTEN

DISHES ARE SERVED WITH
FRIES, RICE, TZATZIKI & SALAD

91	BIFTEKI Minced meat filled with feta – giros	21,5
92	GIROS Thinly sliced pork	21,5
93	APOLLO Giros – 2 sutzuki	21,5
94	BOEREN Giros – 1 souvlaki – 1 sutzuki – 1 liver	23,5
95	SIRTAKI Giros – 1 souvlaki – 1 sutzuki – 1 chickenfilet	23,5
96	PAIDAKIA LAMB RACKS 5 stuks gegrilde lamskoteletten	31,5
97	NEOCHORI 1 Ossenhaas – 2 lamb chops – 2 chickenfilet	30,5
98	MYKONOS 3 Grilled lamb chops – 2 chickenfilet	28,5
99	HERMES Giros – 1 sutzuki – 1 schnitzel – 1 souvlaki	22,5
100	DELPHI Giros – 1 souvlaki – 2 lamb chops	25,5
101	OLYMPOS Giros – 1 sutzuki – 1 liver	27,5
102	RHODOS Giros – 1 lamb chops– 1 chickenfilet – 1 souvlaki	24,5
103	KRETA Giros – mousaka – 1 souvlaki	25,5
104	ATHENE MIX GRILL Giros – 1 kipfilet – 1 sutzuki – 1 souvlaki 1 tenderloin	26,5
107	WASILIS Giros – 1 beef – 1 tenderloin – 1 kipfilet	32,5

MENU FOR 2 PERS.

DISHES ARE SERVED WITH
FRIES, RICE, TZATZIKI & SALAD

105	ALEXANDROS SCHOTEL giros – 1 tenderloin – 1 sutzuki 1 chickenfilet – mousaka	29 PP
108	MENU AFRODITI Starter meatballs with tomatosauce Main course Giros – 1 chickenfilet souvlaki – 1 sutzuki Dessert Dame Blanche	42,5 PP
109	GRAND MENU ATHENE Starter combination of our starters Maincourse Giros – 1 chickenfilet – 1 tenderloin 1 shrimp – calamari rings Dessert Dame Blanche	46 PP

SIDES

34	RICE	4
35	FRENCH FRIES WITH MAYONAISE	5,5
36	GIGANTES - LARGE BEANS	7,5
39	AUBERGINE FROM THE OVEN	7,5
40	GIROS EXTRA	12
43	PEPERSAUCE	4
44	MUSHROOMSAUCE	4
45	TOMATOSAUCE	4
46	GARLICSAUCE	4