

*Kosta's*  
Restaurant

# Meze

Small bites for the appetite- bite of everything tastes twice as good.



## MEZE – COLD STARTERS

<b>Tzatziki</b> <sup>(G,O)</sup> Yogurt cucumber dip with garlic	6.5
<b>Taramas Lefkos</b> <sup>(D)</sup> Homemade white fish roe cream	8
<b>Olive plate</b> Black & green olives from Chalkidiki with native olive oil & oregano	6
<b>Melitzanosalata</b> <sup>(O)</sup> Aubergine cream with vinegar & dressed with olive oil	8
<b>Tirosalata</b> <sup>(G)</sup> Feta cheese cream with chili, piquant	8
<b>Dakos</b> <sup>(A,G)</sup> Cretan rusks with tomato dices, olives, oregano and mizithra cheese	9
<b>Pantzaria Salata</b> <sup>(H,O)</sup> Beetroot salad with spring onions, walnuts, olive oil & vinegar	9
<b>Krios Mezes</b> <sup>(A,D,G,H,O,P,1)</sup> Mixed cold starter plate, with tzatziki, aubergine cream, tirosalata, taramas, Feta cheese, olives & chili pepper	16
<b>Hortosalata</b> Boiled wild chicory salad with olive oil and lemon juice, speciality from Crete	9

## MEZE - WARM STARTERS



<b>Grilled Chili Pepper</b> <sup>(O,1)</sup> With olive oil & garlic	8
<b>Stuffed Mushrooms</b> <sup>(G)</sup> With Feta cheese cream in homemade cheese sauce	10
<b>Pan-Fried Zucchini</b> <sup>(A,G,O)</sup> Pan-fried zucchini slices in batter, served with tzatziki	9
<b>Pan-Fried Aubergine</b> <sup>A,G,O)</sup> Pan-fried aubergine slices in batter, served with tzatziki	9
<b>Octopus, Grilled</b> <sup>(M,R)</sup> With lemon sauce	17
<b>Loukaniko Horiatiko</b> <sup>(1,7,A,C,G)</sup> Fried traditional Greek sausage on pita bread, served with mayonnaise / mustard dip	10
<b>Fried Calamari</b> <sup>(A,G,R)</sup> With tzatziki	13
<b>Prawns Saganaki</b> <sup>(A,G)</sup> Pan-fried, in a savory tomato sauce, traditional Cretan cuisine	15
<b>Kolokythokeftedes</b> <sup>(A,C,G)</sup> Zucchini fritters, served with tzatziki	10
<b>Grilled Aubergine filled with Feta cheese</b> <sup>(G,O)</sup> Refined with onion, garlic, vinegar & olive oil	10

# Meze Cheese



## WARM STARTERS

<b>Manouri Fyllo</b> <sup>(A,C,G,N)</sup> Manouri cheese in crispy puff pastry, refined with sesame seeds & honey, pan-fried	9
<b>Kefalograviera Cheese</b> <sup>(A,G)</sup> Pan-fried Greek hard cheese from the Trikala region, with lemon juice & delicate fig jam	9.5
<b>Bougiourdi</b> <sup>(1,G,O)</sup> Baked Feta cheese with onion, tomato & chili pepper	10
<b>Talagani</b> <sup>(G)</sup> Grilled spicy cheese from Messinia, tomato jam, with pink peppercorn & cherry tomatoes.	9
<b>Metsovone</b> <sup>(A,G,N)</sup> Pan-fried smoked hard cheese, with honey & sesame seeds	9
<b>Haloumi</b> <sup>(G,M)</sup> Grilled Cypriot goat cheese on fresh tomato, refined with homemade balsamic cream	10



All starters are served with bread.

## WE RECOMMEND AS SIDE DISHES TO OUR STARTERS

<b>Garlic Bread</b> <sup>(A)</sup> Grilled white bread with garlic & oregano	4.5	<b>Pita Bread</b> <sup>(A)</sup> Flatbread with oregano & garlic	3
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## SALADS



For our salads we use olive oil from Crete, sea salt and herbs from the Greek mountains.



<b>Side dishes Salad</b> <sup>(O,M)</sup>	5
<b>Small Greek Salad</b> <sup>(G,O)</sup>	7.5
<b>Greek Salad</b> <sup>(G,O)</sup> With crunchy tomato and cucumber pieces, olives, onion & Feta cheese.	13.5
<b>Gyros Salad</b> <sup>(G,O,M)</sup> Colorful mixed seasonal salad with gyros on balsamic honey dressing, with tzatziki	16.5
<b>Kosta's Salad</b> <sup>(1,7,N,M,O)</sup> Colorful mixed salad with avocado, honey rusks, Schwarzwälder ham, raisins, cashews and sun-dried tomatoes	17



All starters are served with bread.

## VEGETARIAN DISHES



<b>Briam</b> <sup>(G)</sup> Zucchini, aubergine, potato slices, pepper & rosemary in savory tomato sauce, served with Feta cheese and bread	14.5
<b>Pepper &amp; Tomatoes</b> <sup>(G)</sup> Filled with rice, served with Feta cheese and bread	14.5

## MEAT DISHES



**Gyros** <sup>(G)</sup> 17.5  
With fried potato chips & tzatziki

**Souvlakia Filet** <sup>(G)</sup> 18  
Three pork filet skewers, served with fried potato chips & tzatziki

**Souvlaki „Fire“ Filet** <sup>(A)</sup> 19.5  
Pork filet skewer with hot sauce & fried potato chips

**Souvlaki „Feta“ Filet** <sup>(G)</sup> 19.5  
Pork filet skewer gratinated with Feta cheese, served with fried potato chips

**Pansetes** <sup>(G)</sup> 17  
Grilled pork belly slices with fried potato chips, tzatziki & lemon juice

**Souvlakia Paradosiaka** <sup>(G)</sup> 18  
Traditional juicy pork neck skewers with fried potato chips & tzatziki

**Grilled Chicken Filet** <sup>(C,G,M)</sup> 17  
Juicy chicken filet served with fried potato chips & mayonnaise / mustard dip

## MEAT DISHES



<b>Bifteki</b> <sup>(C,G)</sup> Grandma´s grilled ground steak, filled with Feta cheese, served with fried potato chips & tzatziki	19
<b>Moussaka</b> <sup>(A,C,G)</sup> Potato gratin with ground beef, aubergine & bechamel, with Feta cheese	17.5
<b>Veal Loin</b> <sup>(G)</sup> per 100gr Juicy veal loin refined with rosemary, butter and pine nuts, with grilled vegetables or fried potato chips	10
<b>Rack of Lamb</b> <sup>(G)</sup> With fried potato chips & tzatziki	27
<b>Rump Steak</b> <sup>(G)</sup> Argentinian rump steak with herb butter & fried potato chips	24
<b>Kokkinisto</b> <sup>(A,L)</sup> Veal stew in tomatosauce served with greek rissoni	22
<b>Calf Liver</b> <sup>(A)</sup> Pan-fried with onion melt, with fried potato chips	21

## FROM THE SEA



<b>Anchovies</b> <sup>(A,D,G)</sup> Pan-fried in batter with tzatziki and fried potato chips	17
<b>Grilled Calamari</b> <sup>(A,G,R)</sup> With bulgur & tzatziki	19
<b>Fried Calamari</b> <sup>(A,G,R)</sup> In batter, with fried potato chips & tzatziki	19
<b>Salmon Filet</b> <sup>(D,G)</sup> Fried salmon filet with lemon cream sauce and vegetable rice	20

## FOR OUR LITTLE GUESTS

UP TO 12 YEARS OLD



<b>Schnitzel breaded</b> <sup>(A,C)</sup> chicken schnitzel with fried potato chips & ketchup	11
<b>Gyros with fried potato chips &amp; tzatziki</b> <sup>(G)</sup>	11
<b>Fried potato chips</b>	5
<b>Ketchup or Mayonnaise</b>	1

## DESSERT



<b>Galaktoboureko</b> <sup>(A,C,G)</sup>	8
The classic! Puff pastry filled with vanilla semolina cream & honey-syrup	
<b>Greek Yogurt</b> <sup>(G,H)</sup>	7
Traditional & healthy with honey & walnuts	
<b>Ekmek Kantaifi</b> <sup>(C,G,H)</sup>	7
Bread pudding in honeysyrup with walnuts	
<b>Oreo Mousse</b> <sup>(C,G,H)</sup>	7
<b>Kormos me Pagoto</b> <sup>(A,C,G)</sup>	8.5
From delicious butter biscuits & white chocolate, served with a scoop of ice cream	



We are happy to serve all deserts with a scoop of ice cream  
at an additional cost of 1,50

## COFFEE & CO



<b>Espresso</b> <sup>(3)</sup>	3	<b>Coffee Crema</b> <sup>(3)</sup>	3.5
<b>Cappuccino</b> <sup>(3,G)</sup>	4	<b>Hot Chocolate</b> <sup>(3,G)</sup>	4
<b>Espresso Macchiato</b> <sup>(3,G)</sup>	3.5	<b>Tea</b>	3.5
<b>Affogato</b> <sup>(3,G)</sup>	4.5	<b>Mokka</b> <sup>(3)</sup>	3.5

## BEER



Radeberger Pilsener	0.3l	3.5	0.4l	4.5
Radler	0.3l	3.5	0.4l	4.5
Schöffelhofer Hefeweizen Crafted	0.3l	3.5	0.5l	5
Schöffelhofer Dark Weizen			0.5l	5
Schöffelhofer Alcohol-free Weizen			0.5l	5
Schöffelhofer Kristallweizen			0.5l	5
Weizenradler / Colaweizen			0.5l	5
Radeberger Alcohol-free			0.33l	4
Mythos			0.33l	4

## SOFT DRINKS



Teinacher Medium / Natural			Fl. 0.25l	3
Teinacher Medium / Natural			Fl. 0.75l	6
Teinacher Apple Spritzer			Fl. 0.33l	4
Teinacher Apple-Currant Spritzer			Fl. 0.33l	4
Passion Fruit Spritzer			Fl. 0.33l	4
Ginger Ale <sup>(2)</sup>			Fl. 0.20l	3.5
Bitter Lemon <sup>(5)</sup>			Fl. 0.20l	3.5
Tonic Water			Fl. 0.20l	3.5
3Cents Pink Grapefruit Soda <sup>(2)</sup>			Fl. 0.20l	4.5
Tea Amo Icetea Peach			Fl. 0.33l	4
Tea Amo Icetea Pomegranate			Fl. 0.33l	4
Appel Juice			Gl. 0.20l	3.5
Orange Juice			Gl. 0.20l	3.5
Coca Cola <sup>(2,3)</sup>			Fl. 0.33l	4
Coca Cola Zero <sup>(2,3,6,8)</sup>			Fl. 0.33l	4
Fanta <sup>(2,3)</sup>			Fl. 0.33l	4
Mezzo Mix <sup>(2,3,7)</sup>			Fl. 0.33l	4
Sprite			Fl. 0.33l	4

Btl. (Bottle) Gl (Glass)

## APERITIFS



Prosecco			0.1l	4
Ouzo Lemon <sup>(5)</sup>			0.2l	6
Campari Orange <sup>(2)</sup>			0.2l	8
Aperol Sprizz <sup>(2,5)</sup>			0.25l	8
Sarti Sprizz <sup>(2,5)</sup>			0.25l	8
Hugo / Hugo Alcohol-free <sup>(1)</sup>			0.25l	8
Lillet Wildberry <sup>(0)</sup>			0.25l	8

## SPIRITS



Ouzo Plomari	0.2l	12	2cl	3.5
Tsipouro Dekaraki	0.2l	12	2cl	3.5
Metaxa 5			2cl	6
Jack Daniels + Cola <sup>(2,3)</sup>			2cl	7
Ginstr & Tonic			4cl	10
Belvedere Vodka			4cl	10

## WINE SPRITZER



White Wine Spritzer <sup>(0)</sup>			2cl	4.5
Rosé Spritzer <sup>(0)</sup>			2cl	4.5
Red Wine Spritzer <sup>(0)</sup>			2cl	4.5

## OPEN WINES



Lalikos „The White“ white   Sauvignon Blanc // dry <sup>(0)</sup>			0.2l	8
Lalikos „Variete Rose“ rose   Grenache Rouge // sweet <sup>(0)</sup>			0.2l	8
Lalikos „The Red“ red   Cabernet Sauvignon & Merlot // dry <sup>(0)</sup>			0.2l	8
Lalikos „Joker“ white   Muscat // sweet <sup>(0)</sup>			0.2l	8
Story „Malagouzia“ white   Malagouzia // dry <sup>(0)</sup>			0.2l	8
Piroga Rose   Merlot, Muscat & Syrah // Trocken <sup>(0)</sup>			0.2l	8
Piroga Red   Cabernet Sauvignon, Syrah, Merlot // dry <sup>(0)</sup>			0.2l	8
Retsina Kechribari / Vasiliki White <sup>(0)</sup>			0.5l	12



# Kosta's

Restaurant

(A) Cereals containing gluten  
(B) Crustaceans  
(C) Eggs  
(D) Fish  
(E) Peanuts

(F) Soybeans  
(G) Milk  
(H) Nuts  
(L) Celery  
(M) Mustard

(N) Sesame seeds  
(O) Sulfur dioxide and sulphites  
(P) Lupins  
(R) Mollusks

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- |                         |                                       |
|-------------------------|---------------------------------------|
| 1. With preservatives   | 5. Contains quinine                   |
| 2. With dye             | 6. With sweetener                     |
| 3. Caffeinated          | 7. Antioxidants                       |
| 4. With flavor enhancer | 8. Contains a source of phenylalanine |

All prices in euros incl. VAT & service