

TAVERNA TO KOUTOUKI

Επιστροφή στο Ρεμπέτικο



Επιστροφή στο Ρεμπέτικο (Zurück zu Rebetiko)

Das Rebetiko wird oft auch als der „*griechische Blues*“ bezeichnet, weil die Texte ähnlich wie im Blues alltäglichen Sorgen und Erfahrungen der einfachen Leute handeln.

In den Anfängen seiner Entstehung wurden Rebetika nur von den in Piraeus lebenden Rebetes gespielt
Später entwickelte sich daraus eine der populärsten Musikformen Griechenlands.
Das Rebetiko erlebte in den 1930er bis 1950er Jahren seine Blütezeit.

Wir freuen uns, Sie bei uns begrüßen zu dürfen und hoffen, dass wir Sie mit unserem Angebot für kurze Zeit aus Ihrem Alltag entführen können. Genießen Sie das Essen ihrer Wahl in gemütlichem griechischen Ambiente.

Bitte haben Sie Verständnis dafür, wenn Sie ein wenig länger auf die von Ihnen gewählten Speisen warten müssen. Das liegt daran, dass wir alle unsere Gerichte stets aus frischen Zutaten zubereiten. Wir werden immer bemüht sein, Sie zufrieden zu stellen. Sollte uns das einmal nicht gelingen, teilen Sie es uns bitte mit. Nur dann können wir etwas daran ändern.

Kottbusser Damm 9, 10967 Berlin – Kreuzberg
Telefon (030) 6925217

warme Küche bis 23:30 Uhr
Montag ist Ruhetag

COLD APPETIZERS

MESES JA ENA 11,00

Mixed starter plate for one person with tsasiki, taramas, feta cheese skordalia, pantzaria, olives, piperakia, melitzanosalata and tirosalata, Hummus

TSATSIKI 4,20

Greek yoghurt with garlic, fresh dill and cucumber

TARAMAS 6,00

Mashed roe salad

MELITSANOSALATA 6,50

Mashed aubergines with feta cheese

ELIES 6,00

Olives from Kalamata

PIPERAKIA 4,50

Greek peppers

TIROSALATA 6,50

Mashed feta cheese with garlic, fresh herbs and hot red pepper

FETA 6,00

Greek feta cheese with olive oil and onions

PANZARIA 6,50

Beetroot with fresh garlic

Revithosalata(HUMMUS) 6,00

Chickpeas pureed with olive oil and garlic

Extra Bread 1,50

WARM STARTERS

SESTOS MESES Mixed appetizer dish with fried pumpkins, aubergines, Peppers, spanakopitaki, tiropitaki and tsatsiki	11,00
MELITZANES TIGANITES Breaded eggplant with Tsatsiki	6,00
KOLIKITHAKIA Fried courgettes with Tsatsiki	6,00
GIGANTE ME FETA White Big beans in Tomato sauce and Feta cheese	8,00
GEGRILLTE GRICHISCHE PIPERAKIA Grilled Piperakia with fresh Garlic	6,00
SAGANAKI FETA Breaded sheep cheese	7,00
FETA KAFTERI Feta in scharfer Tomatensauce, aus dem Backofen	8,00
PIPERIES TIGANITES Sweet, fried Peppers with Scordalia	7,50
KEFTEDAKIA TIGANITA <i>Small greek meat balls with tirosalata</i>	8,00
KEFTEDAKIA SALTSA <i>small Greek meat balls in hot tomato sauce from the oven</i>	9,50
SKORDOPSOMO <i>baguette with tomatoes, onions, feta cheese and garlic</i>	3,50

WARM STARTERS

FETA FOURNOU Baked, Spicy sheep's cheese in Aluminum Foil	7,00
DOLMADAKIA Vine leaves Filled with Rice and Tsatsiki	6,00
SKORDALIA Puree Potatoes with Garlic and Fresh Herbs	6,50
SPANAKOPITAKIA Homemade small pies stuffed with Spinach and Tsatsiki	7,50
TIROPITAKIA Homemade small pies stuffed with Feta Cheese and Tsatsiki	7,50
MELITZANA PSITI Aubergine Bake with Fresh Garlic, Tomatoes With 3 kinds of gvatine Hard Cheese	9,80

WARM FISHING MACHINES

GAVROS Fried Greek sardines	8,50
KALAMARIKA GEMISTA Fried Baby Squid stuffed with kefalotiri (satty pikant cheese)	12,50
GARIDES SAGANAKI scampis in hot tomato sauce from the pan	11,50
OPTAPODI Grill octopus From the Grill	13,00

SALADS

CHORIATIKI 9,00
Greek salad with Tomatoes, Cucumbers, Onions, Olives, Peppers, Sheep's Cheese, Oregano and Ruccola

LAHANO SALATA 5,50
Homemade cabbage with tomatoes, cucumbers, onions, Rucola, hot peppers and olives

KYPROS SALATA 9,00
Mixed salad with Grilled Halloumi (cheese from Cyprus), cabbage, Tomatoes, Onions, ruccola and Olives

KOTOPOULO SALAT 10,50
Mixed salad with grilled Chicken Breast Fillet And Balsamico sauce

Extra Bread 1,50

All dishes are prepared with olive oil

Soups

Giouvarlakia 5,00
Meatball soup with rice

BOHNENSUPPE 5,00
Small white beans in tomato sauce

TOMATENSUPPE 5,00
Fresh Tomato soup with



VEGETARIAN DISHES

MOUSAKAS VEGETARISCH 14,90
Zucchini and eggplant with spinach, potatoes and
Béchamel sauce with salad

MANITARIA ME TIROSALATA 11,50
Fresh mushrooms filled with melted sheep's cheese,
In cream sauce with yellow cheese and salad

TOURLOU ME FETA 13,50
Various vegetables baked with sheep's cheese and salad

FASOLAKIA ME FETA 13,00
Green beans and potatoes with sheep cheese and salad

KOS TELLER 15,00
Fried sheep's cheese, potatoes, green beans, lettuce and Tsatsiki

SAMOS TELLER 15,50
Fried pumpkins, aubergines, broccoli, tiropitaki, spanakopitaki,
Salad and Tsatsiki

GREEK SPECIALTIES FROM FRILL

Gyros <i>Slices from pork from the rotary spit, one side order , salad and tsatsiki</i>	14,00
SOUVLAKIA Two Pork skewer from pork with one side order, salad and tsatsiki	14,00
SOUVLAKI HERCULES <i>One big souvlaki from grill with lampfilet, porkfilet, chickenfilet, beef one side order, salad and tsatsiki</i>	17,00
KOTOPOULO SOUVLAKIA <i>One big chicken souvlaki from grill with peppers, onions, salad, one side order and tsatsiki</i>	15,50
KOTOPOULO FILETO <i>Chickenbreastfilet from the grill with one side order salad and tsatsiki</i>	13,00
BIFTEKI ME DIO <i>Burger stuffed with feta cheese, one side order, salad and tsatsiki</i>	14,50
BIFTEKI ME TRIA <i>Burger from the grill with one side order, salad and tsatsiki</i>	13,00
ATHOS TELLER <i>Beef, lamb, and chickenbreastfilet, with one side order salad and tsatsiki</i>	17,50
AKROPOLIS TELLER Two chops of lamp, lamp filet, Beefsteak with one side order salad and tsatsiki	19,00
METEORA TELLER <i>Grillplate with gyros , filet from lamb , bifteki, stuffed with feta cheese, one side order, salad and tsatsiki</i>	17,00

GREEK SPECIALTIES FROM FRILL

MIX GRILL 15,00
one souvlaki, one bifteki, gyros, with one side order salad and tsatsiki

SPEZIALPLATTE KOUTOUKI 18,00
Souvlaki, bifteki, chops from lamb, gyros, with one side order salad and tsatsiki

PAIDAKIA 21,00
Chop of lamb with rosemary, one side order, salad and tsatsiki

ARNI SOUVLAKI 19,50
Skewer from lamb with herb butter, one side order, salad and tsatsiki

APOLLON TELLER 17,00
Gyros, aubergines zucchini, tiropitakia, spanakopitakia tsatsiki

ARNI FILETO 21,00
Filet from lamb, with herb butter, one side order salad and tsatsiki

GRILPLATTE FÜR ZWEI PERSONEN 35,50
Two souvlaki, two bifteki, two chops from lamb, gyros, with two side order, salad and tsatsiki

GRILPLATTE FÜR ZWEI PERSONEN 52,00
With two lamb fillets, two Beef steaks, two chicken fillets, two chops from lamb, two side side order, salad and one Mese

FROM POT AND OVEN

EXOHIKO 18,00
Knuckle of lamb with aubergines, zucchini, olives, chili peppers and baked potatoes, au gratin with cheese and salad

JUWETSI LAMM 18,00
Knuckle of lamb and rice noodle, au gratin with cheese, salad

JUWETSI GYROS 14,00
Gyros with rice noodle, au gratin with cheese, salad

MOUSAKAS 15,50
Souffle from aubergines, minced meat and béchamel sauce, salad

LAMMHAXE 16,00
Braised with one side order, salad and tsatsiki

KAFTA 15,00
Bifteki with white mushrooms, baked potatoes in special tomato sauce, au gratin with chesse, salad

GYROS BROCCOLI 13,50
Gyros with broccoli, au gratin, with cream sauce and cheese

Extra Bread 1,50

FILET AND PANELS

GYROS METAXA TOPPED WITH MELTED CHEESE 16,90
Gyros in metaxa cream sauce with one side order and salad

FANTASIA HELLAS 15,50
Gyros with white mushrooms in cream sauce with one side order and sala

KOTOPOULO FANTASIA 16,00
Grilled chickenbreastfilet with white mushrooms in cream sauce , with one side order and salad

KATOPOULO METAXA 17,00
Chickenbreastfilet in metaxa cream sauce with one side order and salad

CHIRINO METAXA 16,50
Filet from pork in metaxa cream sauce with one side order and salad

CHIRINO CHORIATIKO 18,50
Filet from pork stuffed with feta cheese and white mushrooms braised in oregano and mustard with one side order salad

ATHINA TELLER 22,00
Filet from lamb in metaxa sauce with one side order and salad

FISH MEALS

KALAMARIA TIGANTIA 16,00
Deep fried baby squide with one side order, salad and tsatsiki

GAVROS TELLER 14,00
Fried sardines with one side order and salad

KALAMARIA GRILL 16,00
Grilled squide with one side order, salad and tsatsiki

OKTAPODI-GRILL 17,50
Grilled octopus with one side order, salad and tsatsiki

XIFIAS FILETO 16,50
swordfish fish from grill with one side order, salad and tsatsiki

GARIDES-GRILL 19,50
big grilled scampis with one side order, salad and tsatsiki

FISCHPLATTE FÜR 1 PERSON (Grill) 21,00
calamaris, scampi, mussels, octopus, swordfish
With one side dish, salad and Tsatsiki



EXTRA COVERAGE

French Fries Homemade	4,90
Croquettes	3,00
Rice noodles	3,00
Green Beans	5,00
Baked potatoes	3,50
Herb butter	2,00

WARM DRINKS

Greek Mokka	2,30
Espresso	2,00
Cup of coffee	2,20
Capuccino	2,60
Latte Macchiato	3,00
Glas of Tea berg, chamolmie, black, green, fruit	2,20

SOFT DRINKS

Greek mineral water 0,75l Bottle 6,00

Greek mineral water still 1 l Bottle 5,00

0,2l

0,04l

Greek mineral water 2,10

Greek mineral water still 1,80

Coca Cola 2,50 Bottle 4,80

Coca Cola light (1,2) 2,50 Bottle 4,80

Fanta (1,2) 2,50 Bottle 4,80

Spezi (1,2) 2,50 4,80

Sprite 2,50 Bottle 4,80

Apple spritzer 2,50 4,50

Apple juice 2,50 4,50

Cherry nectar 3,00 Bottle 5,80

Banana nectar 3,00 Bottle 5,80

Kiba 3,00 5,80

DRAFT BEER

	<u>0.3l</u>	<u>0.4l</u>
Berliner Pilsener	3,00	3,20
Jever Pilsener	3,10	3,40
Alsterwasser	3,00	3,20

	<u>0,3l</u>	<u>0,5l</u>
ERDINGER Hefeweizen	3,50	4,50

BOTTLED BEER

Mythos (Greek beer)	0,33l	2,50
Jever non Alkohol	0,33l	2,70
ERDINGER Kristallweizen	0,5l	4,00
ERDINGER Dark yeast wheat	0,5l	4,00
ERDINGER non Alkohol	0,5l	4,00

Mixed Drinks

Aperol Spritzi (0,1ml)	5,90
Whiskey (4cl) Cola	6,50
Campari (4cl) Soda	5,50
White wine spritzer	4,00

SPARKLING WINES

BLINK (0,2)	6,00 FL
BLINK (0,75)	26,00 FL

SPIRITS (2cl)

Tsipouro (Flasche) Tsililis		14,00 (200ml)
Ouzo Barbayanni Blue		11,00 (200ml)
Ouzo		2,00 (2cl)
Amaretto		2,50 (2cl)
Ouzo Karafaki	0,25l	4,50
Wodka		2,50 (2cl)
Sambuca		2,50 (2cl)
Whiskey		3,00 (2cl)
Ramazotti		2,80 (2cl)
Metaxa *****		2,50(2cl)
Metaxa *****		3,50 (2cl)
Metaxa 12 Stern		4,00 (2cl)
Metaxa Grande Fine		5,50(2cl)
TENTURA. Likör		2,50(2cl)
MASTIXA		2,50(2cl)

Special House Wines 0,75

Theopetra Estate 24 RED. Dry	65,00
TSANTALIS RAPSANI GRAD RESERVE Dry Red	35,00
CHATEAU JULIA. Dry Red	32,00
ORINOS ILIOS.Dry White	21,00
ZAFEIRAKIS ROSE	17,00

OPEN GREEK WINES

WHITE	0,2 l	0,5 l	0,75 l
Retsina Kourtaki, Dry	3,50	8,50	13,00
MOSTRA ,Dry	4,00	9,00	
IMIGLIKO, Wwhite semisweet	4,00	9,00	13,00
SAMOS, sweet	6,00	13,00	18,00
ZAFEIRAKIS White, Dry	4,80	12,00	17,00
ARVANITIDIS MALAGOUSIA. Dry	5,20		19,50
RED	0,2 l	0,5 l	0,75l
MOSTRA, Dry	4,00	9,00	
MOSTRA ROSE	4,00	9,00	
IMIGLIKO ROT. Red semisweet	4,00	9,00	13,00
MAVRODAPHNE. Red sweet wine	6.00	13,00	18,00
DOMAINE ZAFEREIRAKIS.Dry	4,80	12,00	17,00
PAPAIOANNOU AGIORGITIKI Dry	5,80	14,50	22,00

Dessert

Karidopita

3.00

Greek walnut cake



Galaktoboureko

3.00

Puff pastry filled with semolina pudding



JAOURTI ME MELI

Greek yoghurt with honey and nuts

4,50

Halvas

Pressed sesame honey with ice

4,90

Mixed ice cream with cream

5,00

All prices in Euro, incl. 19% VAT and service

1 contains coffee, 2 with coloring agent, 3 with preservatives, 4 quinine, 5 with ginger extract