

Welcome among  
friends!

ΚΑΛΗ ΟΡΕΞΗ

Enjoy Your Meal

For Greeks, food is about more than just  
feeling full.

A good meal is more than food – it's  
drinks, conversation, music, family,  
and friends.

Our head chef is ready to create  
every dish fresh for you, using  
traditional Greek recipes.

We can't wait to welcome you to our  
restaurant.  
Your hosts

*Anastasia & Stavros Mouratidis*

#### ALLERGENS AND ADDITIVES

Check our digital menu for full  
information. Scan the QR code with  
your smartphone!



### Opening Hours

**Monday:** Closed (public holidays excluded)

**Tue – Thu:** 5:00 pm – 11:30 pm

**Fri – Sun & Public Holidays:**

11:30 am – 2:00 pm & 5:00 pm – 11:30 pm

Warm meals served daily until 9:30 pm

### Contact

[www.restaurant-kreta-meitingen.de](http://www.restaurant-kreta-meitingen.de)

[info@restaurant-kreta-meitingen.de](mailto:info@restaurant-kreta-meitingen.de)

Phone: 08271 81 48 022

Hauptstraße 37, 90607 Rückersdorf

 /RestaurantKretaMeitingen

 /restaurantkretameitingen

All prices are in euros and include tax and service.

## Our Top Pick

	€
798. <b>PITA GYROS</b> Pita pocket with gyros, tzatziki, tomatoes, onions and BBQ sauce, served with a side of fries	<b>12,90</b>
799. <b>SAGANAKI "CRETE"</b> Feta baked with sesame on a bed of arugula, finished with honey	<b>10,90</b>
800. <b>BIFTEKI "METAXA"</b> Baked bifteki with cheese in a smooth Metaxa sauce, served with fries and mixed salad	<b>19,90</b>
801. <b>CALAMARI BRAIDS</b> Served with tzatziki and lemon sauce	<b>10,50</b>
802. <b>SALAD "CRETE"</b> Salmon fillet, pike-perch fillet and calamari, served with tzatziki and pita bread	<b>24,50</b>
803. <b>SALAD "GYROS"</b> Colorful salad with gyros, tzatziki and pita bread	<b>16,90</b>
804. <b>DORADE ROYAL</b> With lime herb dressing, fresh vegetables, oven-baked potatoes and mixed salad	<b>24,50</b>
805. <b>SALAD "BABY CALAMARI"</b> Colorful salad with baby calamari, tzatziki and pita bread	<b>21,90</b>
806. <b>SKEPASTI "THE NEW PITA BURGER"</b> 300g burger patty on pita bread with tzatziki, special sauce, tomato, cucumber and onion, served with fries	<b>15,50</b>
807. <b>FETA FROM THE OVEN WITH FIGS</b> With fresh figs, honey, olive oil, thyme and oregano, lightly spicy	<b>12,50</b>
808. <b>CHICKEN BREAST FILLET</b> With creamy mushroom sauce and butter rice, served with mixed salad	<b>18,90</b>
809. <b>KOKKINISTO</b> Tender veal cooked in a fine tomato sauce, served with choice of sides and mixed salad	<b>21,90</b>

## Amethystos

**RED:** Quality wine from Northern Greece  
Macedonia - Drama

0,2l **8,90**

## Wine recommendation

### Amethystos

**WHITE:** Quality wine from Northern Greece  
Macedonia - Drama

0,2l **8,00**



## Cold & Warm Appetizers

€

1.	<b>ZAZIKI</b>	6,80
	Yogurt with finely grated cucumbers, fresh herbs and garlic	
2.	<b>EGGPLANT SALAD</b>	8,00
	Eggplant purée refined with garlic and fresh herbs	
3.	<b>TARAMAS</b>	9,00
	Greek caviar cream	
4.	<b>OLIVES</b>	7,50
	Kalamata olives with pit	
5.	<b>COLD APPETIZER PLATTER</b>	16,90
	Zaziki, eggplant salad, taramas, feta, olives & seafood salad	
6.	<b>FETA CHEESE SPREAD</b>	9,90
	Spicy feta cheese cream	
7.	<b>TRILOGY</b>	9,90
	Zaziki, eggplant salad & feta cheese spread	
8.	<b>BETROOT SALAD</b>	8,90
	Seasoned with extra virgin olive oil, garlic and grated walnuts	
9.	<b>CRISPY FRIED ANCHOVIES</b>	10,50
	Seasoned with a fine lemon sauce	
10.	<b>SCAMPI SAGANAKI</b>	16,00
	4 pieces, baked with cheese and tomato sauce	
11.	<b>GRILLED PEPPERS</b>	8,50
	With fine garlic sauce	
12.	<b>DOLMADAKIA</b>	9,90
	Stuffed vine leaves with rice & minced meat with zaziki or house dressing	
13.	<b>GRILLED FLORINA PEPPERS</b>	9,90
	Tomato peppers stuffed with feta cheese, garlic and herbs	
14.	<b>SPANAKOPITAKIA</b>	9,90
	Puff pastry filled with spinach and feta cheese	
15.	<b>EGGPLANT</b>	9,50
	Baked, served with zaziki	
16.	<b>ZUCCHINI</b>	9,50
	Baked, served with zaziki	
17.	<b>GRILLED OCTOPUS WITH PITA CORNER</b>	18,50
	Served on a bed of arugula with olive oil-balsamic vinaigrette	
18.	<b>WARM APPETIZER PLATTER FROM THE GRILL</b>	17,50
	Zucchini, eggplant, Florina peppers, halloumi, spanakotiropitaki, artichokes and zaziki	
19.	<b>MOUSSAKA</b>	10,00
	Small portion	
20.	<b>GRILLED ARTICHOKES</b>	10,00
	Premium with garlic sauce and oregano	
21.	<b>BABY CALAMARI FROM THE GRILL</b>	12,90
	On a bed of arugula with fine garlic sauce and zaziki	
22.	<b>FRIED CALAMARI</b>	12,90
	With fine garlic sauce	
23.	<b>ZUCCHINI FRITTERS</b>	10,50
	Served with zaziki	

## *Soups*

	€
25. <b>TOMATO SOUP</b> Homemade	<b>4,50</b>
26. <b>SOUP OF THE DAY</b> Please ask us!	<b>4,50</b>

## *Cheese Specialties*

	€
30. <b>FETA</b> Original feta cheese seasoned with olive oil & oregano	<b>9,50</b>
31. <b>SAGANAKI</b> Crispy baked feta cheese	<b>10,00</b>
32. <b>HALLOUMI</b> Original Cypriot herb cheese from the grill	<b>10,00</b>
33. <b>BUGIURDI</b> Feta saganaki with peppers, tomatoes, hot paprika & semi-hard cheese from the oven	<b>10,90</b>

## *Side Dishes*

	€
45. <b>RICE IN TOMATO SAUCE</b>	<b>3,90</b>
46. <b>FRENCH FRIES</b>	<b>4,90</b>
47. <b>FRESH VEGETABLES</b>	<b>7,50</b>
48. <b>GIANT BEANS</b>	<b>7,90</b>
49. <b>FRIED POTATOES</b>	<b>5,50</b>
50. <b>GARLIC BREAD</b>	<b>3,50</b>
51. <b>PITA</b>	<b>3,00</b>
52. <b>PITA WITH GARLIC</b>	<b>3,30</b>

## *Salads*

	€
35. <b>CHEF'S SALAD</b> On a bed of arugula with mixed leaf salad, olives and tuna in balsamic olive oil vinaigrette	<b>14,50</b>
36. <b>GREEK FARMER'S SALAD</b> With tomatoes, cucumbers, onions, olives, peppers, feta & olive oil	<b>13,90</b>
37. <b>SALAD "TURKEY STRIPS"</b> Grilled turkey breast strips on mixed leaf salad with zaziki, served with pita bread	<b>16,90</b>
38. <b>SALAD "SEA BREAM"</b> Sea bream fillet on mixed leaf salad in balsamic olive oil vinaigrette	<b>20,90</b>
39. <b>CABBAGE SALAD</b> Seasoned with olive oil and vinegar	<b>4,50</b>
40. <b>MIXED SALAD</b> Seasonal	<b>4,90</b>
41. <b>SEAFOOD SALAD</b> Homemade, on mixed leaf salad	<b>17,90</b>
42. <b>GREEK FARMER'S SALAD SMALL</b> With tomatoes, cucumbers, onions, olives, peppers, feta and olive oil	<b>7,90</b>

## Vegetarian

€

- |      |                                                                                                               |              |
|------|---------------------------------------------------------------------------------------------------------------|--------------|
| 200. | <b>GREEN BEANS</b><br>Homemade with olive oil, tomato sauce and garlic baguette                               | <b>15,50</b> |
| 201. | <b>SALAD PLATE WITH SAGANAKI OR GRILLED CHEESE</b><br>Served with pita bread                                  | <b>17,50</b> |
| 202. | <b>VEGETARIAN MOUSSAKA</b><br>Classic recipe filled with mushrooms and mixed salad                            | <b>18,90</b> |
| 203. | <b>FRESH PAN-FRIED VEGETABLES</b><br>Seasoned with grated feta, served with mixed salad                       | <b>15,50</b> |
| 204. | <b>VEGETABLE SKEWER FROM THE GRILL</b><br>Served with baked potato with zaziki or herb butter and mixed salad | <b>16,50</b> |

## From the Oven

€

- |      |                                                                                                                    |              |
|------|--------------------------------------------------------------------------------------------------------------------|--------------|
| 100. | <b>MOUSSAKA</b><br>Oven-baked casserole with eggplant, minced meat, potatoes and béchamel sauce, served with salad | <b>19,50</b> |
| 101. | <b>GIOUVETSI</b><br>Lamb shank with orzo pasta and baked with cheese, served with salad                            | <b>23,90</b> |
| 102. | <b>LAMB SHANK</b><br>Lamb shank with side dish of choice and mixed salad                                           | <b>23,90</b> |

## For Our Little Guests

€

- |      |                                                               |              |
|------|---------------------------------------------------------------|--------------|
| 110. | <b>SCHNITZEL "VIENNESE STYLE"</b><br>Served with French fries | <b>10,90</b> |
| 111. | <b>GYROS</b><br>Served with French fries                      | <b>10,90</b> |
| 112. | <b>CALAMARI</b><br>Baked, served with French fries            | <b>11,90</b> |
| 113. | <b>SUZUKAKIA</b><br>Greek meatballs with French fries         | <b>10,90</b> |

## Meat Dishes

### CLASSICS FROM THE ROTISSERIE AND LAVA STONE GRILL

	€
57. <b>GYROS</b> Tender pork from fresh pork neck, homemade and from the rotisserie	<b>17,20</b>
58. <b>GYROS "METAXA"</b> Baked with Gouda cheese	<b>19,90</b>
61. <b>PORK STEAK "METAXA"</b> Tenderly grilled	<b>19,90</b>
63. <b>SUZUKI</b> 3 minced meat patties	<b>18,50</b>
64. <b>SOUVLAKI</b> 2 lean pork skewers	<b>18,50</b>
65. <b>BIFTEKI</b> Beef and pork minced steak filled with feta cheese	<b>18,90</b>
68. <b>LAMB CROWN</b> 4-5 pieces depending on size	<b>29,50</b>
69. <b>BEEF LIVER</b>	<b>18,90</b>



*Served With:*

**STEAKHOUSE FRIES, TOMATO RICE, ZAZIKI AND MIXED SALAD OR CABBAGE SALAD**

## Variations

### YOUR FAVORITE COMBINATION

		€
59. <b>GYROS &amp; BABY CALAMARI FROM THE GRILL</b>		<b>21,90</b>
60. <b>GYROS &amp; FRIED CALAMARI</b>		<b>21,90</b>
70. <b>MYKONOS PLATE</b> Gyros, steak & souvlaki		<b>19,90</b>
71. <b>SANTORINI PLATE</b> Gyros, steak & suzuki		<b>19,90</b>
72. <b>APHRODITE PLATE</b> Gyros, souvlaki & beef liver		<b>19,90</b>
73. <b>KASTORIA PLATE</b> Gyros & souvlaki		<b>18,90</b>
74. <b>ATHENS PLATE</b> Souvlaki, steak & suzuki		<b>19,90</b>
75. <b>DUET</b> Bifteki & gyros		<b>23,00</b>
76. <b>ARTEMIS PLATE</b> Gyros & two lamb crowns		<b>21,50</b>
66. <b>CRETE PLATE</b> Gyros, lamb crown, suzuki, souvlaki & beef liver	FOR 1 PERSON	<b>26,50</b>
	FOR 2 PEOPLE	<b>53,00</b>
	FOR 4 PEOPLE	<b>106,00</b>

## Steak & Fillet Specialties

€

79.	<b>ARGENTINIAN RUMP STEAK</b>	with herb butter or pepper sauce	<b>28,00</b>
80.	<b>PORK FILLET</b>		<b>21,90</b>
81.	<b>PORK FILLET "METAXA"</b>		<b>22,90</b>
82.	<b>LAMB FILLET</b>		<b>29,00</b>
84.	<b>TURKEY STEAK</b>		<b>19,90</b>
85.	<b>TURKEY STEAK "METAXA"</b>		<b>20,90</b>
86.	<b>MIXED FILLET PLATTER</b>	Pork fillet, lamb fillet & turkey fillet	<b>21,90</b>



*Served with:*

BAKED POTATOES FROM THE OVEN,  
FRESH VEGETABLES **OR** BUTTER RICE,  
ZAZIKI **OR** HERB BUTTER /  
MIXED SALAD **OR** CABBAGE SALAD

## THE MEDITERRANEAN IN MEITINGEN

### Fish and Sea

€

121.	<b>FRIED CALAMARI</b>	In fine garlic sauce	<b>21,90</b>
126.	<b>GRILLED PIKE-PERCH FILLET</b>	In fine garlic sauce	<b>22,90</b>
127.	<b>KING PRAWN TAILS</b>	Without head, in fine garlic sauce	<b>33,50</b>
129.	<b>BABY CALAMARI FROM THE GRILL</b>	In fine garlic sauce	<b>22,90</b>
131.	<b>ANCHOVIES</b>	In lime sauce	<b>19,90</b>
132.	<b>GRILLED SALMON FILLET</b>	In lime sauce	<b>23,90</b>
120.	<b>CRETE FISH PLATTER FROM THE GRILL</b>	Salmon fillet, pike-perch fillet, scampi and calamari, in fine garlic sauce	FOR 1 PERSON <b>29,50</b> FOR 2 PEOPLE <b>58,00</b> FOR 4 PEOPLE <b>114,00</b>



*Served with:*

BAKED POTATOES FROM THE OVEN,  
FRESH VEGETABLES **OR** BUTTER RICE,  
ZAZIKI, MIXED SALAD **OR** CABBAGE SALAD

## Non-Alcoholic Beverages

€

<b>STILL WATER "ZAGORI"</b>	0,5l	<b>3,90</b>	-	-
<b>STILL WATER "ZAGORI"</b>	1,0l	<b>7,50</b>	-	-
<b>MINERAL WATER</b>	0,75l	<b>6,30</b>	-	-
<b>TABLE WATER</b>	0,2l	<b>2,90</b>	0,5L	<b>3,90</b>
<b>COCA-COLA</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>COCA-COLA LIGHT</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>SPEZI</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>FANTA</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>BITTER LEMON</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>SPRITE</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>APPLE JUICE SPRITZER</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>ORANGE JUICE SPRITZER</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>BLACKCURRANT JUICE SPRITZER</b>	0,2l	<b>3,00</b>		<b>4,20</b>
<b>CHERRY JUICE SPRITZER</b>	0,2l	<b>3,00</b>		<b>4,20</b>

## Beers

€

<b>HELLES BEER</b>	0,5l	<b>4,30</b>
<b>WHEAT BEER ON TAP</b>	0,4l	<b>4,30</b>
<b>DARK WHEAT BEER</b>	0,5l	<b>4,30</b>
<b>LIGHT WHEAT BEER</b>	0,5l	<b>4,30</b>
<b>DARK BEER</b>	0,5l	<b>4,30</b>
<b>RADLER</b>	0,5l	<b>4,30</b>
<b>DARK RADLER</b>	0,5l	<b>4,30</b>
<b>COLA WHEAT / RUSS</b>	0,5l	<b>4,30</b>
<b>NON-ALCOHOLIC WHEAT BEER</b>	0,5l	<b>4,30</b>
<b>NON-ALCOHOLIC BEER</b>	0,5l	<b>4,30</b>
<b>PILS FROM THE BOTTLE</b>	0,33l	<b>4,00</b>

ALLE BIERE ENTHALTEN GLUTEN (A)

## Weisweine

			€
<b>HOUSE WINE ASSYRTIKO</b>	Dry & Floral	0,25l	<b>6,80</b>
<b>RETSINA</b>	Resinated	0,25l	<b>6,80</b>
<b>IMIGLYKOS</b>	Sweet	0,25l	<b>6,80</b>
<b>MAKEDONIKOS</b>	Semi-Dry	0,25l	<b>6,80</b>
<b>SAMOS</b>	Dessert Wine	0,25l	<b>7,80</b>
<b>MALAMATINA RETSINA</b>	Resinated	0,5l Bottle	<b>12,20</b>

## Rotweine

			€
<b>HOUSE WINE AGIORGITIKO</b>	Dry & Aromatic	0,25l	<b>6,80</b>
<b>IMIGLYKOS</b>	Sweet	0,25l	<b>6,80</b>
<b>MAKEDONIKOS</b>	Semi-Dry	0,25l	<b>6,80</b>
<b>MAVRODAPHNI</b>	Liqueur Wine	0,25l	<b>7,80</b>

## Roseweine

			€
<b>RETSINA</b>	Resinated	0,25l	<b>6,80</b>
<b>RODITIS ROSÉ</b>	Dry & Fruity	0,25l	<b>6,80</b>

## Weinschorle

			€
<b>WHITE WINE SPRITZER</b>	Sour or Sweet	0,4l	<b>7,00</b>
<b>RED WINE SPRITZER</b>	Sour or Sweet	0,4l	<b>7,00</b>
<b>ROSÉ WINE SPRITZER</b>	Sour or Sweet	0,4l	<b>7,00</b>

## Sekt & Co.

			€
<b>PROSECCO VALDO</b>		0,1l	<b>5,50</b>
<b>PROSECCO VALDO</b>		0,75l Bottle	<b>36,00</b>



**FLASCHWEINE**

ALLE WEINE ENTHALTEN SULFITE





## Amethystos Weiß

### DOMAINE COSTA LAZARIDI

Grape varieties: Cabernet Sauvignon - Merlot - Agiorgitiko

Taste: Full-bodied, velvety, with intense aromas of plum, balanced acidity, ripe tannins and a long finish with a hint of spices. Region: Drama, Northern Greece. Altitude: 200-300 m.

Aging: 12 months in French oak (30% new barrels). Color: Deep, vibrant purple color. Alcohol content: 14.5%. Serving temperature: 18-20 °C - Contains sulfites.

€  
0,75L **33,50**



## Amethystos Rot

### DOMAINE COSTA LAZARIDI

Grape varieties: Cabernet Sauvignon, Merlot

Taste: The vibrant rosé color reflects its aromatic richness, where strawberry, blackberry and floral aromas dominate. Amethystos Rosé is lively and very refreshing. The wine is fruit-forward with a long-lasting finish. At 12°C, the rosé is a harmonious accompaniment to light meats.

Character: floral, fresh, crisp - Alcohol content 13% - Serving temperature 12°C - Contains sulfites.

€  
0,75L **36,50**



## Amethystos Rose

### DOMAINE COSTA LAZARIDI

Grape varieties: Cabernet Sauvignon, Merlot

Taste: The vibrant rosé color reflects its aromatic richness, where strawberry, blackberry and floral aromas dominate. Amethystos Rosé is lively and very refreshing. The wine is fruit-forward with a long-lasting finish. At 12°C, the rosé is a harmonious accompaniment to light meats.

Character: floral, fresh, crisp - Alcohol content 13% - Serving temperature 12°C - Contains sulfites.

€  
0,75L **32,50**



## Chateau Julia

Grape varieties: Agiorgitiko, Refosco

Taste: Its bouquet is complex with aromas of wild cherries and forest berries, which harmonize with notes of coconut and vanilla. The red wine is full-bodied with pleasant acidity. The balanced tannins allow good aging potential and a strong finish with delicate oak aromas. Character: balanced, complex, mature. - Alcohol content 14% - Serving temperature 18°C - Contains sulfites.

€  
0,75L **36,50**



## Chateau Julia - Chardonnay

Grape varieties: Chardonnay

Taste: Chateau Julia Chardonnay from Costa Lazaridi is a wonderful white wine with a yellow-green color and an impressively fruity aroma.

The premium wine from Drama in Thrace reveals a bouquet of flowers, pineapple and citrus fruits after a short time in the glass. On the palate it is velvety smooth with expressive aromas, well balanced with lively acidity and a long powerful finish. Character: harmonious, velvety, smooth - Alcohol content 13.5% - Serving temperature. 10°C - Contains sulfites

€  
0,75L **35,50**