

Welcome at Greek Restaurant Eleni

Our team wishes you a pleasant evening.

If you have any questions or need help making a choice, please ask our serving staff. They are happy to assist you and they always have a surprising suggestion for you.

Do you have any doubt about allergens in our dishes?
Please feel free to ask. We are happy to inform you.

Cold appetizers

Pikilia (min. 2 persons) A variation of cold and warm appetizers	€ 30,00
Melitzana Salata Smoked eggplant with garlic and parsley	€ 11,00
Gorgiatiki Greek salad	€ 14,00
Feta me Tomata Feta cheese with fresh tomatoes	€ 13,00
Tarama Salata Salad with fish eggs	€ 13,50
Tzatziki Greek yoghurt with cucumber and garlic	€ 8,50
Tirosalata Fresh and spicy Greek cheese salad	€ 12,00
Shrimp cocktail Dutch shrimps with home made cocktail sauce	€ 18,00
Dakos Greek style bread with tomatoes, Feta cheese and olive oil	€ 14,00

Soups

Greek chicken soup	€ 8,00
Greek tomato soup	€ 8,00
Greek meat-vegetable bouillon	€ 8,00
Greek onion soup	€ 8,00
Greek goulash soup With vegetables and veal meat	€ 8,00

Warm appetizers

Keftedakia Meatballs specialty with tomato sauce	€ 13,00
Dolmades Grape leaves stuffed with minced meat and rice	€ 14,00
Tiropita 3 pieces of traditional Greek puffed pastry, stuffed with cheese	€ 13,00
Spanakopita 3 pieces of traditional Greek puffed pastry with spinach and cheese	€ 14,00
Feta Fornou A Feta cheese specialty with garlic from the oven	€ 15,00
Manitaria Baked mushrooms and pork fillet specialty	€ 15,00
Melitzanes Tiganites Fried eggplant slices served with tzatziki	€ 12,00
Kolokithakia Tiganita Fried zucchini slices	€ 12,00
Saganaki Kefalotiti Fried Greek sheep cheese	€ 15,00

Fish appetizers

Pikilia Amoudias A combination of seafood specialties	€ 32,00
Kalamarakia Crispy deep fried calamari served with garlic and parsley	€ 15,50
Midia Fried mussels with garlic and parsley	€ 15,50
Tiganites Garides Baked shrimps (unpeeled) with garlic and parsley	€ 16,00
Garides Soesami Baked shrimps in sweet spicy sauce and sesame seeds	€ 16,50
Sardeles Fried sardines served with garlic and parsley	€ 13,00

Greek specialties - to share

(from 2 persons)

Fantasia (min. 2 persons) € 60,00
Chicken, tenderloin and lamb from the oven with gyros and red wine sauce

Fotia Flambéed (min. 2 persons) € 62,00
Souvlaki special (pork), steak, lamb chops, chicken fillet and gyros

Mezes Tou Bekri (min. 2 persons) € 60,00
Pieces of tender pork tenderloin in very spicy sauce

Elliniko Plato (min. 2 persons) € 62,00
Souvlaki special (chicken), mousakas, pork fillet, stuffed bifteki and gyros

Chef's Special (min. 2 persons) € 66,00
Let our chef surprise you with a combination of our specialties
For those who cannot choose

Liaros schotel (min. 2 persons) € 64,00
Combination of grilled meat and fish specialities. Shrimp, salmon, gyros, tenderloin and souvlaki

Karafotias schotel (min. 2 persons) € 60,00
3 pans with different Greek specialties; beef tenderloin, chicken and pork tenderloin in traditional sauces

Loukas schotel (min. 2 persons) € 60,00
Lamb with white beans, veal stifado, gyros in wine sauce and moussaka

Greek specialties

Tiganaki Slices beef and pork fillet with sweet pepper, onions, mushrooms and pepper sauce, finished with Metaxa (cognac)	€ 30,00
Mprizola Moschanisia Veal chops from the grill	€ 37,00
Katsarolaki A classic style veal casserole	€ 27,00
Stifado Traditional stew of marinated veal and shallots, with slight nuances of clove and cinnamon, finished with red wine. <i>Prepared according to an old family recipe</i>	€ 28,00
Stifado Arnaki Traditional stew of marinated lamb and shallots, with slight nuances of clove and cinnamon, finished with red wine. <i>Prepared according to an old family recipe</i>	€ 28,00
Christos' Special Chicken breast, beef fillet, lamb and gyros with red wine sauce	€ 30,50
Kotopoulo Tiganaki According to authentic recipe fried chicken dish, served in a delicate sauce of sweet peppers, onion, garlic and parsley	€ 28,00
Tiganaki Girino Pieces of tender pork fillet, prepared with peppers and onions, quenched with Mavrodafne wine	€ 28,00
Gyros Tiganaki Well seasoned gyros, served with a sauce of cheese, cream, sweet pepper, onion, garlic and parsley	€ 28,00
Kota Smirneeki Fried chicken breast strips in a sauce of garlic, honey and Greek herbs, on a bed of fresh vegetables	€ 28,50

Greek specialty dishes

Souvlaki Mix Veal, pork fillet and chicken fillet, served with a spicy cream sauce	€ 28,50
Fileto Eleni Grilled tenderloin in red wine sauce or rich creamy pepper sauce	€ 36,50
Choirinó Chalkidiki Cut pork tenderloin with Feta and onions <i>Recipe from the Chalkidiki region</i>	€ 29,50
Gyros Special A real Greek gyros specialty, served on a bed of onions, mushrooms, peppers, herbs and Feta cheese	€ 27,00
Fileto Kotas Delkote Stuffed chicken fillet with mushrooms, fresh garlic and Feta cheese sauce	€ 28,00
Fileto Psaronefri Pork tenderloins from the grill with mushrooms, topped with a red wine sauce, finished with a hint of garlic	€ 27,50
Gyros Krasosaltsa Gyros served in a shell of filo pastry, topped with a Greek red wine sauce	€ 28,00
Exogiko A stew of lamb, fresh vegetables and spices, seasoned and full of flavour <i>A truly traditional Greek dish</i>	€ 28,50
Souvlaki Special Two large skewers of beef tenderloin, served with creamy sauce	€ 36,50
Souvlaki Kota Two large grilled chicken skewers, served with pepper sauce	€ 28,50

Dishes from the grill

Eleni (Specialty of the house) 1 souvlaki, 1 lamb chop, 1 schnitzel, 1 sousouki and gyros	€ 30,00
Sikoti Moscharisio Sautéed veal liver with onions, peppers and garlic	€ 32,00
Ouzo 2 sousouki, 1 souvlaki and gyros	€ 23,50
Rizomata 1 sousouki, 1 lamb chop, 1 chicken fillet and gyros	€ 24,00
Retsina 2 lamb chops, 1 souvlaki and gyros	€ 24,00
Paros 2 souvlaki, 1 schnitzel and gyros	€ 23,50
Marathon 2 sousouki, 1 schnitzel and gyros	€ 23,50
Souvlaki 3 pork topside skewers	€ 22,50
Sousouki 3 pieces of Greek style seasoned minced meat	€ 22,50
Bifteki Tiri Seasoned minced meat with melted cheese stuffing	€ 26,50
Gyros Gyros platter	€ 21,00
Gyros met souvlaki Combination of gyros and souvlaki	€ 23,00
Spare ribs Greek style fresh spare ribs	€ 28,50
Paidokia Lamb chops	€ 32,00
Mixed grill Lamb chop, schnitzel, souvlaki, chicken fillet and gyros	€ 30,00

Mixed dishes from the grill and from the oven

Ipiros	€ 27,50
Lamb in Greek sauce from the oven, combination with gyros	
Kalamata	€ 27,50
Veal from the oven, combination with gyros	
Arnikiournou	€ 27,50
Lamb from the oven	
Jouvetsi moschari	€ 27,50
Veal with white beans	
Jouvetse arnaki	€ 27,50
Lamb with white beans	
Arnaki Melitzána	€ 27,50
Lamb with eggplant	
Moschari kritharaki	€ 27,50
Veal with Greek pasta specialty	
Mousakas	€ 27,50
Pie with multiple layers of eggplant and minced meat	

Vegetarian dishes

Parga	€ 26,50
A combination of Greek vegetarian dishes	
Kolokitho Keftedes	€ 23,50
Zucchini, garlic specialty with fresh vegetables, topped with a sweet-sour tomato sauce and Feta	
Stuffed peppers and tomatoes	€ 22,50
Filled with an aromatic rice	

Fish dishes

Akrojalia A combination of fried trout, large prawns and fried squid, served with a tasty fish sauce	€ 30,00
Akrojalia (2 persons) A combination of fried trout, large prawns and fried squid, served with a tasty fish sauce	€ 60,00
Limani Combination of crispy fried salmon, fried mussels and prawns, sprinkled with garlic and parsley	€ 31,00
Limani (2 persons) Combination of crispy fried salmon, fried mussels and prawns, sprinkled with garlic and parsley	€ 62,00
Ionion pelagos A varied dish with fried Dover sole, large prawns, fried squid and mussels	€ 32,00
Ionion pelagos (2 persons) A varied dish with fried Dover sole, large prawns, fried squid and mussels	€ 64,00
Makaronia tou psara Spaghetti with prawns, mussels and shellfish in cream sauce	€ 32,50
Solomos Sautéed salmon fillet in a crispy jacket	€ 29,00
Solomos Grill Grilled salmon fillet in a crispy jacket	€ 29,00
Kalamarakia Crispy fried squid, sprinkled with garlic, parsley and a fresh lemon dressing	€ 27,50
Garides Pan-fried or grilled king prawns	€ 35,00
Glossa Fried sole with a fresh dressing of lemon, fresh garlic and parsley	€ 38,00
Jovetsi Garides Peeled large prawns from the oven, served in a spicy sauce	€ 36,00

Fileto Lavraki Sea bass fillet with fresh lemon dressing and garlic	€ 29,50
Garides Tiganaki Large prawns in a pan, quenched with white wine in a mild garlic sauce and Feta	€ 36,00
Bakaliaros Werias Fried cod fillet, served on a bed of fresh vegetables, topped with a sauce of garlic, peppers, classic Greek herbs, parsley and dill	€ 29,50

For our younger guests

All children's dishes are served with fries and salad

Gyros	€ 14,00
Souvlaki	€ 14,00
Sousouki	€ 14,00
Chicken fillet	€ 14,00
Schnitzel	€ 14,00
Salmon fillet	€ 16,00
Calamari	€ 16,00
Steak	€ 16,00
Breaded chicken schnitzel	€ 16,00

Soft drinks

Cola, Cola Light, Fanta, 7-Up, Cassis, Tonic, Bitter Lemon, Apple juice, Orange juice, Mineral water (sparkling/still/lemon)	€ 4,00
Ice tea/ice tea green	€ 4,50
Mineral water – sparkling or still (1L)	€ 7,00

Spirits

Ouzo	€ 4,00
Metaxa 5 stars	€ 6,50
Metaxa 7 stars	€ 9,00
Brandy VSOP	€ 10,00
Wodka	€ 8,50
Scotch Whisky	€ 8,50
Irish Whiskey	€ 8,50
Gin / Rum	€ 8,50

Liqueurs

Drambuie	€ 8,50
Frangelico	€ 8,50
Grand Marnier	€ 8,50
Liquor 43	€ 8,50
Baileys	€ 8,50
Anise (Greek anise liqueur)	€ 8,50
Cointreau	€ 8,50
Tia Maria / Amaretto	€ 8,50
Malibu	€ 8,50
Masticha (Greek specialty)	€ 8,50
Koum Kouat (mandarin liqueur from Corfu)	€ 8,50