

der
GRIECHE

TUE — SUN | 11 — 24

d
G

HELLENIC CUISINE

BARNABITENGASSE 5 | 1060 WIEN | T +43 1 89 06 940 | RESERVIERUNG@DERGRIECHE.WIEN

DERGRIECHE.WIEN

KITCHEN UNTIL 23

1

CLOSED ON MON

der
GRIECHE

LUNCH MENUS

TUE — SAT | 11 — 17

d
G

TRADITIONAL

CHORIATIKI ME FETA KALAVRITON

Small Greek salad with cherry tomatoes, samphire, feta from the barrel

G

MOUSAKAS „NEW AGE“

Braised veal cheeks, potatoes, béchamel sauce

A, C, G

KARIDOPITA

Walnut cake, caramelized apple, cinnamon ice cream

A, C, G

2 courses: € 16,50 | 3 courses: € 19,50

FROM THE SEA

LACHANODOLMADES THALASSINON

Cabbage roll, filled with fish and seafood, lemon sauce

C, D, R

VIOLOGIKO LAVRAKI

Organic sea bass, artichokes à la Polita

D, R

KARIDOPITA

Walnut cake, caramelized apple, cinnamon ice cream

A, C, G

2 courses: € 17,50 | 3 courses: € 20,50

FROM THE PASTURE

TSATSIKI

Yoghurt, pickled cucumber, garlic, spearmint

G

LAMB CHOPS WITH HERB CRUST

Eggplant cream, grilled beetroot, thyme-lemon-sauce

E, N

KARIDOPITA

Walnut cake, caramelized apple, cinnamon ice cream

A, C, G

2 courses: € 17,50 | 3 courses: € 20,50

VEGETARIAN

LACHANOKEFTEDES

Cabbage patties, cream of goat cheese, dill oil

A, G

KOLOKITHAKIA

Fried courgettes, mushrooms, cauliflower puree

E, G

KARIDOPITA

Walnut cake, caramelized apple, cinnamon ice cream

A, C, G

2 Gänge: € 15,50 | 3 Gänge: € 18,50

VEGAN

PRASSINI SALAT

Tender leaves, roasted pear, truffle-flavoured honey

RISOTTO ME PANTZARIA

Beetroot risotto, vegan cream cheese, pistachios, fennel foam

E, F

SORBET TO YOUR CHOICE

2 Gänge: € 14,50 | 3 Gänge: € 16,50

The lunch menus are combined dishes of our seasonal à la carte offerings.
We'll be pleased to serve you dishes of our menu for lunch as well.

der
GRIECHE

TUE — SUN | 11 — 24

À-LA-CARTE

d
G

CUVER / COVER € 2,50

OREKTIKA / STARTERS

JARS / SPREADS

TARAMOSALATA € 9,50

Fish roe dip, roasted beetroot, olive oil, chives

A, D

TSATSIKI € 6,50

Yoghurt, pickled cucumber, garlic, spearmint

G

MELITSANOSALATA € 9,90

Smashed eggplants, Tahini (sesame paste), parsley, bread

A, N

MAINTANOSALATA € 7,50

Potato cream, parsley, florinis peppers

PARADOSIAKOS MEZES € 18,50

Variation of Greek spreads (tzatziki, melitsanoslata, maintanosalata, mixed olives from Crete, homemade pita bread, grissini with Graviera cheese)

A, D, G

ORETIKA / COLD AND WARM STARTERS

TARTAR DOLMADAKI Beef tartare, vine leaves chips, egg-lemon-sauce, herb oil C, R	€ 18,—
LACHANODOLMADES THALASSINON Cabbage roll, filled with fish and seafood, lemon sauce, bottarga C, D, R	€ 20,50
LACHANOKEFTEDES ME KOLOKYTHA Cabbage patties, cream of goat cheese, dill oil A, G	€ 14,50
KALAMARAKIA STIN SCHARA Mayonnaise with calamari-ink, kumquat liqueur from Corfu, caper, parsley vinaigrette D, M	€ 16,50
OKTOPUS TIGANITO Grilled octopus, mayonnaise of Fava Santorinis (mousse of chickpeas), tomato jam, pickled samphire A, D, G, R	€ 22,50
ISLAND FLAVOURS Marinated octopus, taramosalata (paste of fish roe), bottarga (salted mullet roe) with fig paste, marinated anchovies, homemade pita bread A, D, G	€ 24,50
LAVRAKI MARINATO Marinated sea bass with citrus fruits, red florinis peppers, chives and chilli D	€ 17,50

FRESKOS TONNOS

€ 18,50

Fresh tuna filet, smoked eggplant mayonnaise, grilled cherry tomatoes, samphire, crunchy Kataifi

A, D, G, M

SOUPES / SOUPS

SOUPA EPOXIS

€ 9,50

Seasonal soup

Allergen labeling on request

PSAROSOUPA

€ 17,50

Greek fish soup with filets, mussels and vegetables

B, D, L, R

PITA / STRUDEL / STRUDEL

CHORTOPITA

€ 13,—

Chorta (wild greens), feta cheese cream from Kalavrita and a crispy sheet of phyllo

A, G

TYROPITA SE KATAIFI

€ 14,50

Cheese-strudel, Feta cheese from the barrel, Graviera cheese from Crete, spicy pumpkin chutney

A, G

KRITIKI PITA

€ 15,50

Lamb in homemade strudel, cream cheese, spearmint

A, G

SALATES / SALATE / SALADS

CHORIATIKI ME FETA KALAVRITON € 15,50

Greek salad, sweet cherry tomatoes, cucumber,
Kritamo (samphire), feta from the barrel

A, G

ATHINAIKI SALATA € 13,50

Fish filet, vegetables, homemade lime mayonnaise,
coriander

D, C

PRASSINI SALATA € 15,50

Tender leaves, roasted pear, fried goat cheese,
truffle-flavoured honey

A, C, G

AGINARES SALATA € 15,50

Grilled artichokes, smoked mangold,
cold almond-Skordalia (garlic dip)

E, H

FAGITA / HAUPTGERICHTE / MAIN COURSES

RISOTTO ME PANTZARIA | **VEGAN** € 18,50

Beetroot risotto, vegan cream cheese, pistachios, fennel foam

E, F

CHILOPITAKI ME GARIDES € 22,50

Pasta with prawns, Salami from Lefkada, saffron,
zucchini, fresh basil

A, D, R, G

VILOGIKO LAVRAKI € 27,50

Organic sea bass, artichokes à la Polita,
fresh mussels and dill

D, R

MILOKOPI PSITO € 29,90

Grilled salmon-basse, carrot puree, green beans,
vegetable sauce, mastix

D, F

KERKIRAIKO SOFRITO € 27,50

Veal cheeks braised in wine vinegar, parsley,
potato pancakes, sautéed greens

A, O

MELOMENO ARNAKI € 28,20

Slowly cooked lamb, Santorini fava bean cream,
yogurt, fennel-flavoured sauce

A

MOUSAKAS NEW AGE € 24,50

Braised veal cheeks, aubergines, potatoes,
béchamel sauce

A, G, C

KOTOPOULO BIOLOGIKO € 25,50

Organic chicken drumsticks, deboned and rolled,
sweet potato puree, grilled vegetables, apple-mustard sauce

A, M

CHEF'S SPECIALS

GIOUVETSADA ME ASTAKO

at least 2 persons

Dough rice with fresh lobster Greek style,
grilled cherry tomatoes, fresh basil, ouzo

A, D, G, R

100G: € 14,50

PSARI SE KROUSTA ALATIOU | 100 G

at least 2 persons

Salt-crusted fish, sautéed greens, olives,
lemon sauce, wild oregano

A, D

100G: € 11,—

RIB-EYE STEAK | 100 G

at least 2 persons

Grilled rib-eye steak, baby carrots, sesame, parsley
sauce with vinegar

N, O

100G: € 16,50

MOSCHARISIA STITHOPLEYRA

500 g ab 2 Personen / 500 g at least 2 persons

Slowly cooked and grilled prime rib, black garlic,
Trahanas, Graviera cheese from Naxos

A, G

500G: € 56,—

GLYKA / DESSERTS

ELLINIKOS KAFES

€ 12,—

Chocolate ganache flavoured with Greek coffee,
rose jam, milk cream ice cream from Anthogala

C, G

GALAKTOBUREKO

€ 10,50

Vanillacreme flavored with cinnamon,
orange compote sorbet of fresh fruit

A, C, G

PORTOKALOPITA

€ 12,—

Orange cake, pineapple cream, mascarpone,
spearmint, mango sorbet

A, C, G, H, P

KARIDOPITA

€ 10,50

Caramelized apple, vanilla cream,
cinnamon ice cream

A, C, G

YOGURT ME FROUTA

€ 12,—

Greek yoghurt cream, peanut cake,
fruit sorbet

E, G

FOR OUR YOUNG GUESTS

SPAGHETTI „APHRODITE“	€ 9,50
Tenderly buttered Spaghetti with Graviera cheese G	
MEATBALLS „HEPHAISTOS“	€ 10,50
Fried meatballs with yoghurt sauce and French fries G	
CHICKEN NUGGETS „APOLLON“	€ 10,50
Chicken nuggets with Graviera-cheese-sauce and French fries G, N	

Please ask your waiter / your waitress for daily updated specialities.

Some dishes can be served in vegetarian or vegan way as well. Please ask your waiter / your waitress.

DER GRIECHE sets great value on prime quality and origin of the products refined in our kitchen. We obtain most of the goods (vegetables, fruits, meat, milk and cereal products) from organic farms around Vienna as well as from selected high-quality producers in Greece (fish, seafood, ...).