

Welcome to the Greek restaurant



We wish a pleasant stay combined with some beautiful hours in a comfortable atmosphere.

your
ARMONIA -Team



As aperitif we recommend:



450.	Rosè Akakies with raspberries and mint	0,2 l	5,90 €
149.	Ouzo Plomari	4 cl	3,50 €
150.	Martini dry, white	4 cl	4,00 €
151.	Campari orange	4 cl	5,50 €
152.	Aperol	4 cl	5,50 €
153.	Prosecco	0,1 l	3,90 €
154.	Hugo cocktail	0,2 l	5,50 €
155.	Hugo cocktail alcohol free	0,2 l	5,00 €
156.	Caipirinha cocktail	0,4 l	6,50 €
157.	Cuba Libre cocktail	0,4 l	6,50 €
158.	Mojito cocktail	0,4 l	6,50 €

COLD STARTERS

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| 1. | Tzatziki yogurt with cucumbers and garlic | 4,00 € |
| 2. | Taramas roe cream, mashed potatoes, olive oil and lemon | 4,50 € |
| 3. | Salat Thalassina variety of frutti di mare/fish | 8,00 € |
| 4. | Olives and hot peppers | 4,00 € |
| 5. | Three different Creams
spicily seasoned sheep's milk cheese and bottarga
with eggplant-mousse | 4,90 € |
| 6. | Kria Oretika cold starter | 10,50 € |

WARM STARTERS

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| 7. | Pita bread | 2,50 € |
| 8. | Babycalamaris from the grill, rucola salad and pesto dip | 8,50 € |
| 9. | Garlic bread | 3,50 € |
| 180. | Anchovies baked, served with tzatziki | 7,50 € |
| 10. | Eggplants slices fried in olive oil with Tzatziki | 6,50 € |
| 11. | Kolokithokeftedes zucchini patties with herbs,
fried in olive oil, served with Tzatziki | 8,00 € |
| 12. | Red peppers from the grill with garlic | 4,90 € |
| 13. | Kanapedakia crispy fried eggplants with feta cheese mousse,
rucola salad and grilled salmon fillet pieces | 8,00 € |
| 14. | Octopus from the grill, with olive oil, balsamico and rucola salad | 13,00 € |
| 15. | Garides-Saganaki scampis with tomato-feta-cheese-sauce | 10,50 € |
| 16. | Dolmades filled homemade vineleaves with minced meat
and rice, with mild dressing | 6,50 € |
| 18. | Warm starter saganaki, kolokithokeftedes, florinis, dolma,
eggplants slice | 11,50 € |
| 318. | Wilhelm's appetizer fried calamari rings and shrimps in
mustard sauce with dill and cherry tomatoes | 10,50 € |

☐☐☐ **CHEESE** ☐☐☐

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| 19. | Almond-Saganaki sheep's milk cheese in an almond crust with fig sauce | 8,00 € |
| 20. | Feta-Saganaki baked sheep's milk cheese | 7,50 € |
| 21. | Feta-Psiti sheep's milk cheese from the oven with hot peppers, onions and tomatoes | 7,50 € |

☐☐☐ **SALADS** ☐☐☐

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| 22. | Salad garnish | 3,50 € |
| 23. | Farmer salad with sheep's milk cheese, olives, hot peppers, onions, tomatoes, cucumbers and paprika | 9,50 € |
| 24. | Aegean salad dorade royal fillet, shrimp and baby calamari with salad | 16,90 € |
| 451. | Salmon-salad salad of the season with fresh salmon and mushrooms | 12,50 € |

☐☐☐ **SOUPS** ☐☐☐

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| 26. | Potato-leeks cream soup | 5,00 € |
| 27. | Tomato soup | 4,00 € |

☐☐☐ **SIDE DISHES** ☐☐☐

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|------|---------------------|--------|
| 28. | Rice | 3,00 € |
| 29. | French fries | 3,00 € |
| 30. | Potatoes | 3,50 € |
| 330. | Vegetables | 3,50 € |



VEGETARIAN FOOD



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| 31. | Pancake filled with fresh mushrooms and cheese, served with mixed salad | 10,50 € |
| 32. | Eggplant halves filled with tomatoes and fresh herbs, with baked sheep's milk cheese, potatoes and mixed salad | 12,50 € |
| 33. | Tagliatelle in tomato-basil sauce with graviera-cheese and mixed salad | 9,50 € |
| 34. | Fresh mushrooms baked in the oven, with rucola-cream-sauce and mixed salad | 10,50 € |
| 435. | Vegetable gratin from the oven with sheep's milk cheese and mixed salad | 12,50 € |



FISH



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| 335. | Dorade royal fillet from the grill, basmati rice, vegetables and mixed salad | 17,90 € |
| 35. | 5 giant prawns from the grill, basmati rice, vegetables and mixed salad | 25,50 € |
| 36. | Salmon fillet from the oven, with leek-potatoes in a herb crust and mixed salad | 17,00 € |
| 37. | Pike-perch fillet from the grill in lemon-butter sauce, with basmati rice, vegetables and mixed salad | 17,50 € |
| 38. | Calamari grilled, with Taramas, rice and mixed salad | 14,50 € |
| 39. | Paros-dish Gyros, calamari from the grill, Tzatziki, rice and mixed salad | 14,50 € |
| 40. | Fish platter for 1 person salmon, shrimp and calamari from the grill, with basmati rice, vegetables and mixed salad | 22,00 € |
| 41. | Fish platter for PS2 person 2 dorade royal fillet, 2 octopus, 2 prawns and calamari from the grill, with basmati rice, vegetables and mixed salad | 24,50 € p.pers |



MEAT



42.	Gyros with Tzatziki, rice and mixed salad	13,00 €
43.	Gyros from the oven, with Metaxa-sauce, cheese, rice and mixed salad	14,00 €
44.	Bifteki minced meat filled with sheep's milk cheese, Tzatziki, rice and mixed salad	13,00 €
45.	Gyros and little bifteki , French fries, Tzatziki and mixed salad	15,00 €
46.	Meat rolls filled with sheep's milk cheese with rucola-sauce, French fries and mixed salad	15,00 €
47.	Suflaki 2 spits with Tzatziki, rice and mixed salad	13,00 €
48.	Pork fillet pike from the grill with French fries, tzatziki and mixed salad	17,90 €
49.	Chicken breast strips in Metaxa-sauce with fresh mushrooms, leeks, pasta and mixed salad	15,00 €
50.	Chicken breast strips refined with rucola-sauce, pasta and mixed salad	15,00 €
455.	Armonia-burger 100% black angus grilled beef with bacon, cheese and French fries	13,90 €



MIXED PLATTERS FROM THE GRILL



51.	Armonia-platter lamb chops, Suflaki, Gyros, Bifteki, Tzatziki, rice and mixed salad	16,50 €
52.	Delphi-platter Suflaki, Gyros, Tzatziki, rice and mixed salad	13,50 €
53.	Village-platter steak, Suflaki, Gyros, Tzatziki, rice and mixed salad	15,00 €
553.	Athen-platter bovine liver, Gyros, Suflaki, Tzatziki, rice and mixed salad	15,00 €
54.	Fillet-platter Fillet of beef, Fillet of lamb, pork fillet, rice, Tzatziki and mixed salad	23,50 €
55.	Rhodos-platter for 2 persons , 2 lamb chops, 2 Bifteki, 2 Suflaki, Gyros, rice, Tzatziki and 2 Greek salads	36,00 €



LAMB SPECIALITIES



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| 556. | Lamb crown from the oven, refined with Estragon-sauce, potatoes, vegetables and mixed salad | 28,00 € |
| 56. | 5 lamb chops with Tzatziki, potatoes and mixed salad | 24,50 € |
| 57. | Fillet of lamb refined with Nemea-thyme-sauce, potatoes, vegetables and mixed salad | 24,00 € |
| 58. | Lamb-platter 2 lamb chops, 1 fillet of lamb, 1 lamb spit, Tzatziki, potatoes and mixed salad | 24,50 € |
| 59. | Stewed lamb hock eggplant halves filled with tomatoes, fresh herbs and sheep's milk cheese, with potatoes and mixed salad | 16,80 € |
| 60. | Stewed lamb hock with green beans, potatoes and mixed salad | 16,80 € |



BEEF SPECIALITIES



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| 61. | Fillet of beef refined with pepper-sauce, potatoes, vegetables and mixed salad | 28,00 € |
| 62. | Liver of beef from the grill, with redwine-sauce, roasted onions, potatoes and mixed salad | 13,50 € |
| 63. | Rump steak from Argentina with redwine-sauce, potatoes, vegetables and mixed salad | 25,90 € |
| 64. | Deluxe platter fillet of beef and prawn from the grill, potatoes, vegetables and mixed salad | 36,00 € |
| 664. | Royal platter 3 lamb chops, 2 king prawns, octopus from the grill, with Tzatziki, potatoes and mixed salad | 36,00 € |



SOUFFLÉ



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| 65. | Mousaka roasted eggplants- and potato strips, minced meat, baked in the oven with béchamel sauce and mixed salad | 14,00 € |
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FOR OUR SMALL GUESTS



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| 66. | Suflaki meat spit with French fries | 7,00 € |
| 67. | Gyros with French fries | 7,00 € |
| 68. | Cutlet breaded, with French fries | 7,00 € |
| 69. | Tagliatelle with tomato-basil sauce and cheese | 7,00 € |



DESSERT



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| 80. | Galaktobureko filled puff pastry with vanilla-creme, vanilla ice cream and chocolate syrup | 5,00 € |
| 81. | Greek yogurt with honey and nuts | 4,50 € |
| 82. | Vanilla ice cream with hot raspberries or hot chocolate | 4,50 € |
| 83. | Mixed ice cream chocolate, vanilla, strawberry | 3,50 € |
| 84. | Chocolate mousse | 5,00 € |
| 85. | Chocolate soufflé with vanilla ice cream | 5,00 € |
| 486. | Baklavas with vanilla ice cream | 5,00 € |



WARM DRINKS



76.	Cup of coffee	2,40 €
86.	Cup of Espresso	2,10 €
87.	Cup of Greek Mocha	2,00 €
88.	Cup of Cappuccino	2,50 €
89.	Glas of Latte macchiato	3,20 €
90.	Cup of Hot chocolate with cream	3,20 €
91.	Glass of tea black, green, fruit, peppermint, chamomile or herbal	2,00 €



SOFT DRINKS



	0,2 l	0,4 l	
92.	Diet Coke ^{1,2,3,5,6,7}	2,40 €	3,50 €
93.	Afri-Cola ^{1,3}	2,40 €	3,50 €
94.	Lemonade ^{1,8}	2,40 €	3,50 €
95.	Sprite	2,40 €	3,50 €
96.	Bitter-Lemon ⁴	2,40 €	3,50 €
97.	Cola and lemonade mix ^{1,3,8}	2,40 €	3,50 €
98.	Apple juice spritzer	2,40 €	3,50 €
99.	Orange juice spritzer	2,40 €	3,50 €
100.	Grapefruit juice spritzer	2,40 €	3,50 €
101.	Currant juice spritzer	2,40 €	3,50 €
102.	Apple juice	2,60 €	3,60 €
103.	Orange juice	2,60 €	3,60 €
104.	Grapefruit juice	2,60 €	3,60 €
105.	Currant juice	2,60 €	3,60 €
106.	Mineral water glass	0,4 l	3,00 €
1106.	Mineral water medium bottled	0,25 l	2,40 €
107.	Mineral water still glass	0,4 l	2,50 €
1107.	Mineral water still bottled	0,25 l	2,40 €
108.	Mineral water medium bottled	0,7 l	5,50 €
109.	Mineral water still bottled	0,7 l	5,50 €

1 with colouring agent; 2 with preservatives; 3 caffeinated; 4 with quinine; 5 with sweetener;
6 with phenylalanine; 7 nutritional value by 100ml: e.g. Diet Coke: caloric value <1,0 kJ (<0,25 kcal)
protein <0,1 g, carbohydrates <0,1 g, fat 0 g; 8 with antioxidant



BEER



110.	Stuttgarter Hofbräu Herrenpils	0,3 l / 0,5 l	2,60 € / 3,50 €
111.	Stuttgarter Hofbräu Export	0,3 l / 0,5 l	2,60 € / 3,50 €
112.	Schöfferhofer Kristall dark	0,5 l	3,50 €
113.	Allgäuer Buble edelweissbeer	0,5 l	3,50 €
114.	Allgäuer Buble edelweissbeer alcohol-free	0,5 l	3,50 €
118.	Jever Fun alcohol-free	0,33 l	2,60 €



SPIRITS



119.	Ouzo	2 cl	2,00 €
120.	Williams	2 cl	2,50 €
121.	Jägermeister	2 cl	2,50 €
122.	Ramazotti	4 cl	3,50 €
123.	Baileys Jacky	4 cl	4,00 €
124.	Cola	4 cl	5,50 €



METAXA



125.	Metaxa five ★	2 cl	4,00 €
126.	Metaxa seven ★	2 cl	5,00 €
127.	Metaxa Grand Reserve	2 cl	6,50 €



OPEN RED WINES



128.	Merlot dry, Peloponnes	0,2 l	5,50 €
129.	Imiglikos semi-sweet	0,2 l	4,50 €
130.	Nemea dry, quality wine, grape Agiorgitiko	0,2 l	4,50 €
131.	Naoussa dry, quality wine, grape Xinomavro	0,2 l	4,50 €
132.	Cabernet Sauvignon dry, Peloponnes	0,2 l	5,50 €
143.	Wine of the house dry	0,2 l	4,50 €



OPEN ROSÉ WINE



133.	Imiglikos semi-sweet	0,2 l	4,50 €
134.	Roditis dry	0,2 l	4,50 €



OPEN WHITE WINE



135.	Moschofilero dry, Peloponnes	0,2 l	5,50 €
136.	Imiglikos semi-sweet	0,2 l	4,50 €
137.	Retsina aromatic, resinated wine	0,2 l	4,50 €
138.	Sauvignon Blanc	0,2 l	5,50 €
139.	Assirtiko dry, Santorini	0,2 l	5,50 €
140.	Wine of the house dry	0,2 l	5,50 €



WINE SPRITZER



141.	White or red sweet or dry	0,2 l	3,50 €
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It is our goal to refine and design the Greek
food and wine culture.
Best quality combined with a part of our Greek culture
create an atmosphere that you will remember.

For special occasions,
weddings, birthdays
and associated companies
we offer our rooms by arrangement.

A clever idea!



gift coupon

All food to take away!

Keeper: family Chasiotis

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