

Appetizers

Light Garden Salad

A mixture of fresh field greens and vegetables
Dressed with low fat yoghurt dressing 52

Classic Caesar Salat

Refreshing hearts of romaine lettuce tossed within our own version of distinctive caesar dressing
Golden baked croutons, anchovy filets (if desired) and a generous dusting of parmesan tops everything
off 55

Greek Salad

Greek's Classic: A mixture of feta cheese, cucumber, tomato, bell pepper,
Onion and black olives, dressed with a light homemade vinaigrette 65

Potato Bisque

With smoked bacon bits 42

Tzatziki Dip and Kalamata Olives

Dip of strained yogurt mixed with grated cucumbers, garlic and virgin olive oil
served with black Kalamata Olives 65

Bruschetta Chimi Churri

fresh sourdough bread covered with our own version
of Chimi Churri herb paste 62

Wedged Potatoes with Tzatziki Dip

Golden fried wedged potatoes served with Tzatziki, our own version of strained yogurt mixed with
grated cucumbers, garlic and virgin olive oil 68

Chicken Kebab with Mint-Joghurt Dip

Cubes of tender chickenbreast barbequed and served with a mint-joghurt dip
topped with crushed roasted peanuts 75

Escargot Skillet

Half a dozen Escargots sautéed with cherry tomatoes, onions and garlic
In our homemade herb butter and mildly spiced up with chile habanero 78

Coconut Shrimps

Crispy shrimps hand-breaded with sweet flaky coconut,
Served with our homemade banana yoghurt dipping sauce 89

Entrées

Schnitzel Baden-Baden

Our famous Schnitzel! Pounded and breaded pork loin
Pan fried and served with homemade gravy
Accompanied by Spätzle and red cabbage 139

Hungarian Goulash

Chunks of pork loin stewed slowly in caraway bell pepper gravy
Accompanied by Spätzle 162

Chicken India

Tender chicken breast turned in coconut flakes, combined with a light mango curry sauce
Accompanied by Jasmin rice 168

Züricher Kalbsgeschnetzeltes

Strips of tender veal loin and mushrooms sauteed and then tossed
In a creamy white wine sauce, accompanied by Spätzle 171

Poached Mahi-Mahi

A meaty yet delicate white fish poached in white coconut milk
Spiced up lightly with red curry paste and smothered with fresh cream
Placed on a bed of spinach and accompanied by Jasmin rice 168

Shrimps Provencial

Pealed and carefully sautéed shrimps topped with a house blend of
Tomatoes, onions, fine herbs and green olives and fettuccine for a nice, luscious finish 168

Fillet Mignon

Our hand-cut, range fed Sonora beef fillet grilled to your taste
Served with creamed corn grits and fried potato wedges 210

Homemade Vegetarian Lasagne

Lasagne pasta layered with spinach and tomatoe
covered with Bechamel sauce and gratinéed with Mozzarella cheese 135