

DINNER MENU

OUZO A CELEBRATION OF GREEK FLAVOURS

Step into the world of Ouzo, where tradition meets innovation in a symphony of Greek cuisine. Inspired by the vibrant flavours of the Mediterranean, our menu is a modern take on beloved dishes, freshly prepared to order with the finest seasonal ingredients.

Showcasing an exquisite selection of fresh fish and premium local produce, every dish reflects the essence of seaside dining—light, flavourful, and effortlessly elegant. Whether indulging in time-honoured recipes or discovering creative new pairings, each bite is a journey through Greece's rich culinary heritage.

Savour the taste of the Aegean, the warmth of the sun, and the spirit of togetherness at Ouzo—where every meal is an experience to be remembered.

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MEZE TO SHARE

V	GREEK YOGURT TZATZIKI WITH CUCUMBER, OLIVE OIL, VINEGAR AND FRESH HERBS Tzatziki aus griechischem Joghurt mit Gurken, Olivenöl, Essig und frischen Kräutern Yogourt grec tzatziki avec concombre, huile d'olive, vinaigre et herbes fraîches	22€
DF	SMOKED TARAMA WITH SUN-DRIED TOMATOES Geräucherte Tarama mit sonnengetrockneten Tomaten Tarama fumé aux tomates séchées au soleil	19€
V GF*	GRILLED HALLOUMI WITH SMOKED EGGPLANT, RAISINS VINAIGRETTE AND SESAME SEEDS Gegrillter Halloumi mit geräucherter Aubergine, Rosinenvinaigrette und Sesam Halloumi grillé avec aubergine fumée, vinaigrette de raisins secs et graines de sésame	19€
V	CRUNCHY ZUCCHINI BITES WITH TZATZIKI, SANTORINI TOMATOES AND MINT Knusprige Zucchini-Häppchen mit Tzatziki, Santorin-Tomaten und Minze Bouchées de courgettes croustillantes au tzatziki, aux tomates de Santorin et à la menthe	22€
V GF*	"DOLMADAKIA" STUFFED WINE LEAVES WITH RICE AND LOCAL HERBS WITH GREEK YOGURT SOUR CREAM „Dolmadakia“ gefüllte Weinblätter mit Reis und einheimischen Kräutern mit griechischem Joghurt und saurer Sahne « Dolmadakia » Feuilles de vigne farcies au riz et aux herbes locales avec crème aigre au yaourt grec	24€

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MEZE TO SHARE

GF*	STEAMED MUSSELS WITH WHITE WINE, FENNEL, GARLIC AND LEMON Gedämpfte Muscheln mit Weißwein, Fenchel, Knoblauch und Zitrone Moules cuites à la vapeur avec vin blanc, fenouil, ail et citron	18€
GF*	PRAWNS "SAGANAKI" WITH FETA AND SPICY TOMATO SAUCE Garnelen „Saganaki“ mit Feta und pikanter Tomatensauce Crevettes « Saganaki » avec feta et sauce tomate épicée	18€
GF* DF	SUNDRIED GRILLED OCTOPUS WITH YELLOW SPLIT PEAS PUREE AND CARAMELIZED ONION Sonnentrockneter gegrillter Oktopus mit gelbem Erbsenpüree und karamellisierten Zwiebeln Poulpe grillé au soleil avec purée de pois cassés jaunes et oignon caramélisé	24€
	MINI BEEF KEBABS "YOGURTLU" WITH TOMATO SAUCE AND SMOKED PAPRIKA Mini-Rindfleischspieße „Yogurtlu“ mit Tomatensauce und geräuchertem Paprika Mini brochettes de bœuf « Yogurtlu » à la sauce tomate et au paprika fumé	18€
	AEGEAN FRIED SQUID WITH CAPER MAYONNAISE AND LEMON Gebratener Tintenfisch aus der Ägäis mit Kapernmayonnaise und Zitrone Calmar frit à la égéenne avec mayonnaise aux câpres et citron	24€

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SALADS

V GF*	GREEK SALAD WITH FETA AND BLACK OLIVES Griechischer Salat mit Feta und schwarzen Oliven Salade grecque avec feta et olives noires	23€
V	CRETAN TRADITIONAL SALAD WITH VEGETABLES FROM THE FARM, RUSK BREAD, BABY POTATOES, BOILED EGG, SOFT CHEESE "MYTZITHRA", EXTRA VIRGIN OLIVE OIL AND LEMON Traditioneller kretischer Salat mit Gemüse vom Bauernhof, Zwieback, Babykartoffeln, gekochtem Ei, Weichkäse „Mytzithra“, nativem Olivenöl extra und Zitrone Salade traditionnelle crétoise avec légumes de la ferme, pain rustique, pommes de terre grelots, œuf dur, fromage à pâte molle « Mytzithra », huile d'olive extra vierge et citron.	23€
V GF*	OUZO GREEN SALAD WITH TOMATO, CUCUMBER, ROCKET LEAVES, FRESH CORIANDER, CELERY, GREEN PEPPERS, ONION, EGGPLANT, EXTRA VIRGIN OLIVE OIL AND LEMON Grüner Ouzo-Salat mit Tomaten, Gurken, Rucola, frischem Koriander, Sellerie, grünem Paprika, Zwiebeln, Auberginen, nativem Olivenöl extra und Zitrone Salade verte Ouzo avec tomate, concombre, roquette, coriandre fraîche, céleri, poivrons verts, oignon, aubergine, huile d'olive extra vierge et citron.	22€

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SOUP

FISH SOUP WITH SAFFRON FROM KOZANI	34€
Fischsuppe mit Safran aus Kozani	
Soupe de poisson au safran de Kozani	

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MAIN COURSES

V	CRETAN PASTA "SKIOUFIHTA" WITH ROASTED TOMATO SAUCE, GARLIC, OLIVES AND FETA Kretische Nudeln „Skioufihta“ mit gerösteter Tomatensauce, Knoblauch, Oliven und Feta Pâtes crétoises « Skioufihta » avec sauce tomate grillée, ail, olives et feta	39€
V GF *	"SPANAKORIZO" CREAMY SPINACH AND LEMON INFUSED RISOTTO WITH FRESH HERBS, GOAT CHEESE AND HAZELNUTS Rahmspinat-Risotto „Spanakorizo“ mit Zitrone, frischen Kräutern, Ziegenkäse und Haselnüssen « Spanakorizo » risotto crémeux aux épinards et au citron avec des herbes fraîches, du fromage de chèvre et des noisettes	33€
V	VEGAN MOUSSAKA Veganes Moussaka Moussaka végétalienne	31€
	TRADITIONAL MOUSSAKA Traditionelle Moussaka Moussaka traditionnelle	33€
GF* DF	GRILLED AEGEAN SEABASS WITH BABY BOILED POTATOES, CARROTS AND ZUCCHINI SERVED WITH AIOLI SAUCE AND LEMON Gegrillter ägäischer Wolfsbarsch mit Salzkartoffeln, Karotten und Zucchini, serviert mit Aioli-Sauce und Zitrone Loup de mer égéen grillé, pommes de terre cuites, carottes et courgettes, servi avec une sauce aioli et du citron	36€
	SEAFOOD ORZO PASTA WITH MUSSELS, PRAWNS AND CALAMARI Meeresfrüchte-Orzo-Nudeln mit Muscheln, Garnelen und Calamari Pâtes orzo aux fruits de mer avec moules, crevettes et calamars	36€

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MAIN COURSES

GF* DF	GRILLED SWORDFISH WITH LEMON OLIVE OIL SAUCE, FENNEL AND ROCKET SALAD, CHERRY TOMATOES AND SPRING ONION Gegrillter Schwertfisch mit Zitronen-Olivenöl-Sauce, Fenchel- und Rucolasalat, Kirschtomaten und Frühlingszwiebeln Espadon grillé avec sauce à l'huile d'olive citronnée, salade de fenouil et de roquette, tomates cerises et oignons nouveaux	34€
	CHICKEN FILLET "PASTITSADA" WITH "HILOPITES" PASTA AND GRAVIERA CHEESE Hähnchenfilet „Pastitsada“ mit „Hilopites“-Nudeln und Graviera-Käse Filet de poulet « Pastitsada » avec pâtes « Hilopites » et fromage Graviera	33€
	PORK SOUVLAKI ON THE GRILL, TOMATO-PARSLEY SALAD, TZATZIKI AND CRISPY POTATOES Schweinefleisch-Souvlaki vom Grill, Tomaten-Petersilien-Salat, Tzatziki und knusprige Kartoffeln Souvlaki de porc sur le gril, salade de tomates et persil, tzatziki et pommes de terre croustillantes	34€
	CRISPY LAMB "KLEFTIKO" WITH POTATOES, ONIONS, PEPPERS AND GRAVIERA CHEESE Knuspriges Lammfleisch „Kleftiko“ mit Kartoffeln, Zwiebeln, Paprika und Graviera-Käse Agneau croustillant « Kleftiko » avec pommes de terre, oignons, poivrons et fromage Graviera	32€

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DESSERTS

V GF*	CHOCO PISTACCHIO PARFAIT WITH GANACHE AND OLIVE OIL Schokoladen-Pistazien-Parfait mit Ganache und Olivenöl Parfait au chocolat et au pistache avec ganache et huile d'olive	7€
V	"GALAKTOBOUREKO" CRISPY PHYLLO PASTRY WITH SEMOLINA CREAM AND VANILLA ICE CREAM „Galaktobourekó“ knuspriger Phyllo-Teig mit Grießcreme und Vanilleeis « Galaktobourekó » pâte phyllo croustillante avec crème de semoule et glace à la vanille	10€
V	ORANGE SYRUP SPONGE CAKE WITH YOGURT CREAM AND CANDIED CITRUS Biskuit mit Orangensirup, Joghurtcreme und kandierten Zitrusfrüchten Génoise au sirop d'orange avec crème de yaourt et	8€

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DESSERTS

VG	SEASONAL FRUIT SALAD WITH MINT LEAVES Obstsalat der Saison mit Minzblättern Salade de fruits de saison avec feuilles de menthe	10€
	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eis Auswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glace (Vanilla, chocolat, fraise, banane)	3€
VG	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	5€

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Vegan Menu

STARTERS

GF*	GREEK SALAD WITH PLANT-BASED CHEESE AND KALAMATA OLIVES Griechischer Salat mit pflanzlichem Käse und Kalamata-Oliven Salade grecque au fromage végétal et aux olives Kalamata	20€
GF*	OUZO GREEN SALAD WITH TOMATO, CUCUMBER, ROCKET LEAVES, FRESH CORIANDER, CELERY, GREEN PEPPERS, ONION AND EGGPLANT Grüner Ouzo-Salat mit Tomaten, Gurken, Rucola, frischem Koriander, Sellerie, grünem Paprika, Zwiebeln und Auberginen Salade verte à l'ouzo avec tomate, concombre, roquette, coriandre fraîche, céleri, poivrons verts, oignon et aubergine	18€ 15€
GF*	LEMON YELLOW SPLIT PEA PUREE WITH SANTORINI TOMATOES, CAPERS AND SPRING ONION Zitronengelbes Spalterbsenpüree mit Santorini-Tomaten, Kapern und Frühlingszwiebeln Purée de pois cassés jaunes au citron avec tomates de Santorin, câpres et oignons nouveaux	15€
GF*	"DOLMADAKIA" STUFFED WINE LEAVES WITH RICE, LOCAL HERBS AND LEMON OILIVE OIL DRESSING „Dolmadakia“ gefüllte Weinblätter mit Reis, lokalen Kräutern und Zitronen-Olivenöl-Dressing « Dolmadakia » feuilles de vigne farcies avec du riz, des herbes locales et une vinaigrette à l'huile d'olive citronnée	15€

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Vegan Menu

MAIN COURSES

	CRETAN PASTA "SKIOUFIHTA" WITH ROASTED TOMATO SAUCE, GARLIC AND OLIVES Kretische Nudeln „Skioufihta“ mit gerösteter Tomatensauce, Knoblauch und Oliven Pâtes crétoises « Skioufihta » à la sauce tomate grillée, à l'ail et aux olives	22€
	MUSHROOMS GYROS WITH SPICY PLEUROTOUS MUSHROOMS, PITA BREAD, SOY YOGURT MINT TZATZIKI AND TOMATOES Pilz-Gyros mit würzigen Pleurotus-Pilzen, Pitabrot, Sojajoghurt-Minz-Tzatziki und Tomaten Gyros aux champignons avec champignons pleurotes épicés, pain pita, yogourt de soja à la menthe, tzatziki et tomates	18€
GF*	"SPANAKORIZO" CREAMY SPINACH AND LEMON- INFUSED RISOTTO WITH FRESH HERBS AND HAZELNUTS Rahmspinat-Risotto „Spanakorizo“ mit Zitronen, frischen Kräutern und Haselnüssen « Spanakorizo » risotto crémeux aux épinards et au citron avec des herbes fraîches et des noisettes	22€

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Vegan Menu

DESSERTS

SEMOLINA PUDDING WITH DRY FRUITS, NUTS AND PLANT BASED ICE CREAM VANILLA Grießpudding mit Trockenfrüchten, Nüssen und Pflanzeneis Vanille Pouding à la semoule avec fruits secs, noix et glace végétale à la vanille	10€
SEASONAL FRUIT SALAD WITH MINT LEAVES Obstsalat der Saison mit Minzblättern Salade de fruits de saison avec feuilles de menthe	9€
ICE CREAM SELECTION (VANILLA, CHOCOLATE) Eis Auswahl (Vanille, Schokolade) Sélection de glace (Vanilla, chocolat)	3€
SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	5€

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TODDLER' S MENU

VG GF*	CREAM OF GREEN VEGETABLES, AND OLIVE OIL Creme aus grünem Gemüse, und Olivenöl Crème de légumes verts, et huile d'olive	10€
GF* DF	CREAM OF CHICKEN, POTATO AND CARROTS Creme aus Huhn, Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
GF* DF	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pommes de terre	10€
V	CREAM OF SEASONAL FRUIT Creme aus Früchten der Saison Crème de fruits de saison	10€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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Kids Menu

STARTERS

V GF*	GREEK SALAD WITH FETA AND KALAMATA OLIVES Griechischer Salat mit Feta und Kalamata-Oliven Salade grecque à la feta et aux olives Kalamata	10€
		10€
V	CRUNCHY ZUCCHINI BITES WITH TZATZIKI, SANTORINI TOMATOES AND MINT Knusprige Zucchini-Häppchen mit Tzatziki, Santorin-Tomaten und Minze Bouchées de courgettes croustillantes au tzatziki, aux tomates de Santorin et à la menthe	14€
	AEGEAN FRIED SQUID WITH CAPER MAYONNAISE AND LEMON Gebratener Tintenfisch aus der Ägäis mit Kapernmayonnaise und Zitrone Calmar frit à la égéenne avec mayonnaise aux câpres et citron	14€

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Kids Menu

MAIN COURSES

	MINI BEEF KEBABS "YOGURTLU" WITH TOMATO SAUCE AND SMOKED PAPRIKA Mini-Rindfleischspieße „Yogurtlu“ mit Tomatensauce und geräuchertem Paprika Mini brochettes de bœuf « Yogurtlu » à la sauce tomate et au paprika fumé	26€
V	CRETAN PASTA "SKIOUFIHTA" WITH ROASTED TOMATO SAUCE, GARLIC, OLIVES AND FETA Kretische Nudeln „Skioufihta“ mit gerösteter Tomatensauce, Knoblauch, Oliven und Feta Pâtes crétoises « Skioufihta » avec sauce tomate grillée, ail, olives et feta	23€

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Kids Menu

AND MORE...

V	PIZZA MARGARITA WITH MOZZARELLA AND TOMATO SAUCE Pizza Margarita mit Mozzarella und Tomatensauce Pizza margarita à la mozzarella et à la sauce tomate	12€
	PENNE PASTA WITH TOMATO OR BOLOGNESE SAUCE Penne mit Tomaten- oder Bolognesesauce Penne avec sauce tomate ou bolognaise	12€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites Kids beef burger avec tomate, laitue et frites	12€
	FISH CROQUETS WITH FRIES Fischkroketten mit Pommes frites Croquets de poisson avec frites	10€
	CHICKEN NUGGETS WITH FRIES Chicken Nuggets mit Pommes frites Nuggets de poulet avec frites	10€

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Kids Menu

DESSERTS

V GF*	PISTACCHIO PARFAIT WITH CHOCOLATE GANACHE AND OLIVE OIL Pistazienparfait mit Schokoladenganache und Olivenöl Parfait de pistache à la ganache au chocolat et à l'huile d'olive	14€
V	"GALAKTOBOUREKO" CRISPY PHYLLO PASTRY WITH SEMOLINA CREAM AND VANILLA ICE CREAM „Galaktobourekó“ knuspriger Phyllo-Teig mit Grießcreme und Vanilleeis « Galaktobourekó » pâte phyllo croustillante avec crème de semoule et glace à la vanille	14€
VG	KIDS FRUIT SALAD WITH SEASONAL FRUITS Kinder-Obstsalat mit Früchten der Saison Salade de fruits pour enfants avec fruits de saison	10€
	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeer, Banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	3€
VG	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	

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