

OUZO

GREEK CUISINE WITH A TWIST

A true culinary pioneer, Lefteris Lazarou was the first chef serving Greek cuisine to earn a Michelin star. He is one of the most influential chefs in his homeland, and his restaurant in Athens, "Varoulko", enjoys an enviable reputation for its unique interpretation of fish and seafood dishes.

At Ouzo Lazarou's innovatively curated menus combine age-old tradition with contemporary Greek elegance, and intriguing influences from his travels. The results are here for you to savour; inspiring seafood and locally sourced ingredients bursting with fresh flavours and moreish aromas from across the globe. Enjoy al fresco and share with those you love.



SOUPS AND SALADS

DF* GF*	Fish soup with Saffron from Kozani Fischsuppe mit Safran aus Kozani Soupe de Poisson au Safran de Kozani	19€
V GF*	Greek salad with Feta and black olives Griechischer Salat mit Feta und schwarzen Oliven Salade Grecque à la Feta et olives noires	17€
VG GF*	Seasonal green salad with cherry tomatoes, avocado, tomato vinaigrette and spiced nuts Grüner Salat der Saison mit Kirschtomaten, Avocado, Tomatenvinaigrette und gewürzten Nüssen Salade verte de saison avec tomates cerises, avocat, vinaigrette à la tomate et noix épicées	19€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

** May contain traces*

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"MEZE" TO TASTE

V GF*	Tzatziki Tzatziki Tzatziki	12€
VG	Hummus with pickled shallots, caper apples and onion compote Hummus mit eingelegten Schalotten, Kapernäpfeln und Zwiebelkompott Houmous aux échalotes marinées, pommes câpres et compote d'oignons	12€
DF*	Sea bream marinated with pear, kum quat and lime Dorade mariniert mit birne, kum quat und limette Dorade marinée à la poire, kum quat et citron vert	18€
V	Cretan "Dakos" with freshly grated tomato, xynomyzithra cheese, oregano, black olives and capers Kretisches "Dakos" mit frisch geriebener Tomate, Xynomyzithra-Käse und Oregano, schwarzen Oliven und Kapern Dakos" crétois avec tomate fraîchement râpée, fromage xynomyzithra, origan, olives noires et câpres	18€
V	Crunchy zucchini bites with tzatziki Knusprige zucchini-häppchen mit tzatziki Bouchées croquantes de courgettes au tzatziki	16€

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"MEZE" TO TASTE

GF*	Shrimps "saganaki" cooked with ouzo, tomatoes and oregano Garnelen "Saganaki" gekocht mit Ouzo, Tomaten und Oregano Crevettes "saganaki" cuites avec ouzo, tomates et origan	20€
DF*	Fried calamari with caper mayonnaise Gebratener Tintenfisch mit Kapernmayonnaise Calmars frits avec mayonnaise aux câpres	19€
DF*	Grilled octopus with split peas ``fava``, confit cherry tomatoes, apple onion chutney and red wine octopus jus Gegrillter Oktopus mit Spalterbsen ``Fava``, konfierten Kirschtomaten, Apfel-Zwiebel-Chutney und Rotwein-Oktopus-Jus Poulpe grillé avec pois cassés (fava), tomates cerises confites, chutney d'oignons de pomme et jus de poulpe au vin rouge	18€

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FROM THE SEA

GF*	Whole fresh seabream on the grill with steamed vegetables and lemon olive oil vinaigrette Frische Seebrasse im Ganzen vom Grill mit gedünstetem Dorade fraîche entière sur le grill avec légumes à la vapeur et vinaigrette au citron et à l'huile d'olive	28€
GF*	Corfian "Mpourdeto" with red snapper, raisins, chili and potato puree Korfisches "Mpourdeto" mit rotem Schnapper, Rosinen, Chili und Kartoffelpüree Mpourdeto" corfiote avec vivaneau rouge, raisins secs, piment et purée de pommes de terre.	32€

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FROM THE LAND

GF*	Chicken "Tigania" with peppers and honey - mustard sauce Hähnchen "Tigania" mit Paprika und Honig - Senfsauce Poulet "Tigania" avec poivrons et miel - sauce moutarde	26€
GF*	Marinated pork souvlaki, red pepper dip, sour herb yogurt, salad with tomato, onion and parsley Mariniertes Schweinefleisch-Souvlaki, roter Paprika-Dip, saurer Joghurt mit Kräutern und Salat mit Tomaten, Zwiebeln und Petersilie Souvlaki de porc mariné, trempette de poivrons rouges, yaourt acidulé aux herbes, et salade de tomates, oignons et persil.	28€
	Traditional Moussaka Traditionelles Moussaka Moussaka traditionnelle	24€
VG GF*	Grilled vegetables with split peas puree, spearmint Gegrilltes Gemüse mit Erbsenpüree und grüner Minze Légumes grillés avec purée de pois cassés et menthe verte	20€
GF*	Traditional Lamb Kleftiko with baby potatoes, carrot, rosemary and «Kefalotyri» cheese Traditionelles Lamm-Kleftiko mit babykartoffeln, Karotten, Rosmarin und «Kefalotyri» Käse Kleftiko d'agneau traditionnel avec pommes de terre grelots, carottes, romarin et fromage «Kefalotyri»	28€

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DESSERTS

V	Orange Pie with yogurt cream and candied citrus Orangenkuchen mit Joghurtcreme und kandierten Zitrusfrüchten Tarte à l'orange avec crème de yaourt et agrumes confits	14€
V GF*	Caramelized rice pudding with lemon granita Karamellierter Milchreis mit Zitronengranita Riz au lait caramélisé et granité au citron	14€
VG	Fresh seasonal fruit salad with almonds cherry sauce and fresh mint Antioxidativer Obstsalat mit Mandeln, Kirschsauce und frischer Minze Salade de fruits antioxydante avec amandes, sauce aux cerises et menthe fraîche	10€
V	'' Karydopita '' with walnuts, dark chocolate, yoghurt Namelaka and Vanilla ice-cream Karydopita" Karydopita" mit Walnüssen, dunkler Schokolade, Joghurt Namelaka und Vanilleeis Karydopita aux noix et au chocolat noir, yaourt Namelaka et glace à la vanille	14€

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DESSERTS

VG	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Eis Auswahl Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, 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 black olives** 17€
Griechischer salat mit schwarzen oliven
Salade grecque aux olives noires
- Cretan Dakos with freshly grated tomato, oregano, black olives and capers** 19€
Kretische Dakos mit frisch geriebenen Tomaten, Oregano, schwarzen Oliven und Kapern
Dakos crétois avec tomate fraîchement râpée, origan, olives noires et câpres
- GF* **Seasonal green salad with cherry tomatoes, avocado, tomato vinaigrette and spiced nuts** 19€
Grüner Salat der Saison mit Kirschtomaten, Avocado, Tomatenvinaigrette und gewürzten Nüssen
Salade verte de saison avec tomates cerises, avocat, vinaigrette à la tomate et noix épicées

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VEGAN MENU

Main Dishes

	Vegan moussaka	26€
	Veganes moussaka Moussaka végétalienne	
	Orzo pasta with vegetables, cherry tomatoes confit and baby rocket leaves	24€
	Orzo-Nudeln mit Gemüse, Kirschtomaten-Confit und Baby-Rucola-Blättern Pâtes orzo aux légumes, tomates cerises confites et jeunes pousses de roquette	
GF*	Grilled vegetables with split peas purée and spearmint	24€
	Gegrilltes Gemüse mit Erbsenpüree und grüner Minze Légumes grillés avec purée de pois cassés et menthe verte	

Gluten Free Bread and Pasta available upon request.

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VEGAN MENU

Desserts

**Semolina "Halva" with maple syrup, roasted peach
and dairy free vanilla ice cream** 14€

Grieß-"Halva" mit Ahornsirup, geröstetem Pfirsich
und milchfreiem Vanilleeis

Halva" de semoule au sirop d'érable, pêche rôtie et
glace à la vanille sans produits laitiers

**Antioxidant fruit salad with cherry sauce, almonds
and mint leaves** 14€

Antioxidativer Obstsalat mit Kirschsauce, Mandeln
und Minzblättern

Salade de fruits antioxydante avec sauce aux
cerises, amandes et feuilles de menthe

GF* **Sorbet Selection** 5€
Lime, Mango

Sorbet-Auswahl

Limette, Mango

Sélection de Sorbets

Citron vert, Mangue

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KIDS MENU

Starters

V GF*	Mini tomato salad with cucumber, peppers and olives Mini tomatensalat mit gurke, paprika und oliven Salade de tomates cerises accompagnées de concombre, poivrons et olives	10€
V DF* GF*	Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil Mini gemischter Salat mit Eisberg, Gurke, Mais, Karotte und Olivenöl Mini salade mixte avec iceberg, concombre, maïs, carotte et huile d'olive	10€
V	Crunchy zucchini bites with tzatziki Knusprige zucchini-bisse mit tzatziki Bouchées à la courgettes croustillantes et tzatziki	14€

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KIDS MENU

Main Dishes

DF* GF*	Grilled Sea bass with steamed vegetables Gegrillter Wolfsbarsch mit gedämpftem Gemüse Bar grillé aux légumes vapeur	26€
GF*	Grilled chicken with potato puree and olive oil lemon dressing Gegrilltes Hähnchen mit Kartoffelpüree und Olivenöl-Zitronen-Dressing Poulet grillé avec purée de pommes de terre et vinaigrette citronnée à l'huile d'olive	23€
	Kids beef burger with tomato, lettuce and French fries Kinder rinderburguer mit tomate, salad und pommes frites Burger enfant au boeuf, avec tomates, laitue & frites	12€
V	Pizza Margherita with Mozzarella and tomato sauce Pizza margarita mit mozzarella und tomatensauce Pizza margarita avec mozzarella et sauce tomate	12€
V	Penne pasta with tomato sauce Penne mit tomatensauce Pâtes penne à la sauce tomate	12€

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KIDS MENU

Desserts

V	Orange pie with yogurt cream and candied citrus Orangenkuchen mit Joghurtcreme und kandierten Zitrusfrüchten Tarte à l'orange avec crème de yaourt et agrumes confits	10€
V GF*	Caramelized rice pudding Karamellierter Reispudding Riz au lait caramélisé	10€
VG	Fruit salad with seasonal fruit Früchtesalat mit obst der saison Salade de fruits aux fruits de saison	10€
V	Ice cream selection Vanilla, Chocolate, Strawberry, Banana Eis Auswahl Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, Chocolat, Fraise, Banane	3€

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TODDLER'S MENU

VG DF* GF*	Cream of green vegetables, rice and olive oil Crème von grünem gemüse, reis und olivenöl Velouté de légumes verts, riz et huile d'olive	9€
DF* GF*	Cream of chicken, potato, carrots and celery Hühnercrème, kartoffel, karotten Velouté de poulet, pomme de terre et carottes	10€
DF* GF*	Cream of poached fish fillet, zucchini, carrots and potatoes Crème vom fischfillet, zucchini, karroten und kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	10€
V	Cream of seasonal fruit and biscuits Saisonalere fruchte- und biskuitbrei Velouté de fruits de saison et ses biscuits	9€

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