

# 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.



## MEZE TO SHARE

	<b>White Tarama with marinated bottarga powder</b> Weiße Tarama mit mariniertem Bottarga-Pulver Tarama blanc à la poudre de poutargue marinée	14€
V GF	<b>"Tzatziki" yogurt, garlic and herbs</b> "Tzatziki" Joghurt, Knoblauch und Kräuter "Tzatziki" yaourt, ail et fines herbes	14€
V GF	<b>Grilled Halloumi with smoked eggplant and raisins vinaigrette</b> Gegrillter Halloumi mit geräucherter Auberginen- und Rosinenvinaigrette Halloumi grillé avec vinaigrette d'aubergines fumées et raisins secs	18€
V	<b>Crunchy Zucchini Bites with yogurt and parsley</b> Knusprige Zucchini-Häppchen mit Joghurt und Petersilie Bouchées de courgettes croquantes au yaourt et au persil	16€
GF DF	<b>Steamed mussels with white wine, garlic and lemon</b> Gedämpfte Muscheln mit Weißwein, Knoblauch und Zitrone. Moules vapeur au vin blanc, ail et citron.	26€
V GF	<b>Octopus with fava puree and sea greens</b> Tzatziki, Joghurt, Knoblauch und Kräuter Tzatziki, yaourt, ail et fines herbes	24€
DF	<b>Deep Fried Calamari with aioli mayonnaise</b> Frittierte Calamari mit Aioli-Mayonnaise Calamars frits avec mayonnaise à l'aioli	24€
V	<b>French fries with fresh thyme</b> Pommes frites mit frischem Thymian Frites au thym frais	16€
GF	<b>"Saganaki" shrimps in tomato-red wine sauce, tomato confit, white cheese and fresh herbs</b> "Saganaki" Garnelen in Tomaten-Rotweinsauce, Tomatenconfit, Weißkäse und frische Kräuter "Saganaki" crevettes sauce tomate-vin rouge, tomates confites, fromage blanc et herbes fraîches	22€

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

\*May contain traces / EF egg free option

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## SALADS

V GF	<b>Greek Salad with Feta and olives from Halkidiki</b> Griechischer Salat mit Feta und Oliven aus Chalkidiki Salade grecque à la feta et aux olives de Halkidiki	20€
VG GF	<b>Baby Leaves Salad with manouri cheese and dried fig</b> Baby-Leafs-Salat mit Manouri-Käse und getrockneten Feigen Salade de jeunes pousses au fromage manouri et figues séchées	16€
	<b>Cretan Salad with rusk bread, tomatoes and sheep cheese</b> Kretischer Salat mit Zwiebackbrot, Tomaten und Schafskäse Salade crétoise avec pain de biscuits, tomates et fromage de brebis	18€

## SOUP

GF DF	<b>Fish Soup with saffron</b> Fischsuppe mit Safran Soupe de poisson au safran	24€
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## MAIN COURSES

GF	<b>Sea Bass Fillet with seasonal greens, herbs and lemon cream</b>	26€
	Wolfsbarschfilet mit saisonalem Gemüse, Kräutern und Zitronencreme	
	Filet de bar aux légumes de saison, herbes et crème de citron	
	<b>Grilled tuna fillet with arugula salad, cherry tomatoes and spring onion</b>	28€
	Gegrilltes Thunfischfilet mit Rucolasalat, Kirschtomaten und Frühlingszwiebeln	
	Filet de thon grillé avec salade de roquette, tomates cerises et oignons nouveaux	
	<b>Sea Food Linguini with tomato sauce, ouzo and fresh herbs</b>	30€
	Meeresfrüchte-Linguini mit Tomatensauce, Ouzo und frischen Kräutern	
	Linguini aux fruits de mer avec sauce tomate, ouzo et herbes fraîches	
	<b>Grilled chicken fillet with baby potatoes and smoked paprika cream</b>	26€
	Gegrilltes Hähnchenfilet mit Babykartoffeln und geräucherter Paprikacreme	
	Filet de poulet grillé avec pommes de terre grelots et crème de paprika fumé	
GF	<b>Lamb "Kleftiko" with potatoes, onions, peppers and Kefalotyri cheese</b>	28€
	Lamm "Kleftiko" mit Kartoffeln, Zwiebeln, Paprika und Kefalotyri-Käse	
	Agneau "Kleftiko" avec pommes de terre, oignons, poivrons et fromage Kefalotyri	
	<b>Traditional Greek grilled meatballs with yoghurt, tomato sauce and French fries</b>	26€
	Traditionelle griechische gegrillte Fleischbällchen mit Joghurt, Tomatensauce und Pommes Frites	
	Boulettes de viande grillées à la grecque traditionnelle avec yaourt, sauce tomate et frites	
	<b>Spaghetti with garlic, lemon zest, parsley, fresh tomato and Feta</b>	24€
	Spaghetti mit Knoblauch, Zitronenschale, Petersilie, frischen Tomaten und Feta	
	Spaghetti à l'ail, zeste de citron, persil, tomate fraîche et feta	

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## DESSERTS

V	<b>Galaktoboureko with semolina custard in crispy phyllo pastry, and citrus syrup</b> Galaktoboureko mit Grießpudding in knusprigem Blätterteig Galaktoboureko avec crème anglaise de semoule en pâte phyllo croustillante, sirop d'agrumes	14€
	<b>Chocolate walnut cake with vanilla ice cream</b> Schokoladen-Walnuss-Kuchen mit Vanilleeis Gâteau au chocolat et aux noix avec glace à la vanille	14€
	<b>White chocolate bavarois with yogurt and red fruits sauce</b> Weiße Schokoladen-Bavarois mit Joghurt und roter Fruchtsauce Bavarois au chocolat blanc, sauce yaourt et fruits rouges	14€
	<b>Choco soft Cookie with vanilla ice cream</b> Schokoweicher Keks mit Vanilleeis Cookie moelleux au chocolat et glace vanille	16€
VG GF	<b>Antioxidant fruit salad with almonds and lime dressing</b> Antioxidativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
V GF*	<b>Ice Cream Selection, vanilla, chocolate, banana and strawberry</b> Eisauswahl, Vanille, Schokolade, Banane und Erdbeere Sélection de glaces, vanille, chocolat, banane et fraise	5€
VG GF*	<b>Sorbet Selection, mango and lime</b> Sorbet-Auswahl, Mango und Limette Sorbet Sélection, mangue et citron vert	5€

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## VEGAN CHOICES

### STARTERS

GF	<b>Greek Salad with vegan Feta and olives from Halkidiki</b> Griechischer Salat mit veganem Feta und Oliven aus Chalkidiki Salade grecque avec feta végétalienne et olives de Halkidiki	20€
GF	<b>Cretan Salad with rusk bread, tomatoes and vegan white cheese</b> Kretischer Salat mit Zwiebackbrot, Tomaten und veganem Weißkäse Salade crétoise avec pain de biscuits, tomates et fromage blanc végétalien	18€
GF	<b>Fava with yellow split peas and caramelized onions</b> Fava mit gelben Erbsen und karamellisierten Zwiebeln Fava aux pois cassés jaunes et oignons caramélisés	18€
GF	<b>Smoked grilled eggplant with cherry tomatoes and arugula</b> Geräucherte gegrillte Auberginen mit Kirschtomaten und Rucola Pistazien Aubergines grillées fumées, tomates cerises et roquette	18€
	<b>French fries with fresh thyme</b> Pommes frites mit frischem Thymian Frites au thym frais	16€

### MAIN COURSES

GF	<b>Spaghetti with garlic, lemon zest, parsley and vegan Feta</b> Spaghetti mit Knoblauch, Zitronenschale, Petersilie und veganem Feta-Käse Spaghetti à l'ail, zeste de citron, persil et fromage feta végétalien	18€
GF	<b>"Briam" slow cooked vegetables with tomato</b> "Briam" langsam gegartes Gemüse mit Tomate Légumes mijotés « Briam » à la tomate	22€
	<b>Vegan meatballs with tomato sauce, French fries, and vegan white cheese</b> Vegane Fleischbällchen mit Tomatensauce, Pommes Frites und veganem Weißkäse Boulettes de viande végétaliennes avec sauce tomate, frites et fromage blanc végétalien	24€
	<b>Grilled mushrooms with lemon oil berry root dressing</b> Gegrillte Pilze mit Zitronenöl-Beeren-Wurzel-Dressing Champignons grillés avec vinaigrette aux racines de baies et à l'huile de citron	20€

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# VEGAN MENU

## DESSERTS

"Loukoumi rose" with crumble of Greek coffee and bitter almond cream 14€

"Loukoumi Rose" mit Streusel aus griechischem Kaffee und Bittermandelcreme

"Loukoumi rose" avec crumble de café grec et crème d'amande amère

GF Antioxidant fruit salad with almonds and lime dressing 14€

Antioxidativer Obstsalat mit Mandeln und Limettendressing

Salade de fruits antioxydante aux amandes et vinaigrette au citron vert

GF\* Sorbet Selection, mango and lime 5€

Sorbet-Auswahl, Mango und Limette

Sorbet Sélection, mangue et citron vert

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