

## 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.



## MEZE TO SHARE

V EF	<b>Greek yogurt tzatziki</b> with cucumber, olive oil, vinegar and fresh herbs Tzatziki mit Gurke, Olivenöl, Essig und frischen Kräutern Tzatziki avec concombre, huile d'olive, vinaigre et herbes fraîches	14€
VG GF	<b>Crispy potatoes</b> with thyme Krosse Kartoffeln mit Thymian Pommes de terre croustillantes au thym	14€
EF	<b>Smoked tarama</b> with sun-dried tomatoes Räucherter Tarama mit getrockneten Tomaten Tarama fumé avec tomates séchées	14€
V GF	<b>Grilled Halloumi</b> with smoked eggplant, raisins vinaigrette and sesame seeds Halloumi vom Grill mit geräucherter Aubergine, Rosinen-Vinaigrette und Sesam Halloumi grillé avec aubergine fumée, vinaigrette aux raisins secs et sésame	14€
V	<b>Crunchy zucchini bites</b> with tzatziki, Santorini tomatoes and mint Knusprige Zucchini-Bissen mit Tzatziki, Santorini-Tomaten und Minze Bouchées croquantes de courgettes avec tzatziki, tomates de Santorin et menthe	14€
V GF EF	<b>"Dolmadakia"</b> stuffed vine leaves with rice and local herbs with Greek yogurt sour cream Dolmadakia gefüllt mit Reis und Kräutern mit saurer Sahne aus griechischem Joghurt Dolmadakia farcis au riz et aux herbes avec crème aigre à base de yaourt grec	14€

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## MEZE TO SHARE

GF	<b>Steamed mussels</b> with white wine, fennel, garlic and lemon Gedämpfte Muscheln mit Weißwein, Fenchel, Knoblauch und Zitrone Moules vapeur au vin blanc, fenouil, ail et citron	18€
GF EF	<b>Prawns "Saganaki"</b> with Feta and spicy tomato sauce Garnelen Saganaki mit Feta und würziger Tomatensauce Crevettes saganaki avec feta et sauce tomate épicée	18€
GF DF EF	<b>Sundried grilled octopus</b> with yellow split peas puree and caramelized onion Getrockneter gegrillter Oktopus mit Fava und karamellisierten Zwiebeln Poulpe séché grillé avec fava et oignons caramélisés	18€
	<b>Aegean fried squid</b> with caper mayonnaise and lemon Frittierter Tintenfisch mit Kapernmayonnaise und Zitrone Calamar frit avec mayonnaise aux câpres et citron	18€
	<b>Mini beef kebabs "Yogurtlu"</b> with tomato sauce and smoked paprika Rindfleisch-Kebabs mit Joghurt, Tomatensauce und geräucherter Paprika Kebabs de boeuf avec yaourt, sauce tomate et paprika fumé	18€

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## SALADS

- V GF EF     **Greek salad** with Feta and Kalamata olives     18€  
Griechischer salat mit feta und kalamata-oliven  
Salade grecque avec feta et olives kalamata
- V     **Cretan traditional salad** with vegetables from the farm, rusk bread, baby potatoes, boiled egg, soft cheese "Mytzithra", extra virgin olive oil and lemon     18€  
Traditioneller kretischer salat mit gemüse aus der farm, kretischem gerstenbrot, kleinen kartoffeln, hartgekochtem ei, xynomizithra, exzellentem nativem olivenöl und zitronensaft  
Salade crétoise traditionnelle avec légumes de la ferme, pain de céréale d'orge, petites pommes de terre, œuf dur, xynomizithra, huile d'olive extra vierge et jus de citron
- VG     **Ouzo green salad** with tomato, cucumber, rocket leaves, fresh coriander, celery, green peppers, onion, eggplant, extra virgin olive oil and lemon     18€  
Grüner salat mit tomate, gurke, rucola, frischem koriander, sellerie, grüner paprika, zwiebel, aubergine, exzellentem nativem olivenöl und zitronensaft  
Salade verte avec tomate, concombre, roquette, coriandre frais, céleri, poivron vert, oignon, aubergine, huile d'olive extra vierge et jus de citron

## SOUP

- GF     **Fish soup** with saffron from Kozani     18€  
Fischsuppe mit Krokus aus Kozani  
Soupe de poisson au safran de Kozani

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## MAIN COURSES

V EF	<b>Cretan pasta "Skioufihta"</b> with roasted tomato sauce, garlic, olives and Feta Skioufitá mit gerösteter Tomatensauce, Knoblauch, Oliven und Feta Skioufitá avec sauce tomate rôtie, ail, olives et feta	22€
GF DF	<b>Grilled Aegean seabass</b> with baby boiled potatoes, carrots, and zucchini served with aioli sauce and lemon Gegrillter Seebarsch mit gekochten Kartoffeln, Karotten und Zucchini, Aioli-Sauce und Zitrone Bar grillé avec pommes de terre bouillies, carottes et courgettes, sauce aïoli et citron	24€
GF DF EF	<b>Grilled swordfish</b> with lemon olive oil sauce, fennel and rocket salad, cherry tomatoes and spring onion Gegrillter Schwertfisch mit Ladolemono, Fenchelsalat und Rucola mit Cherrytomaten und frischen Espadon grillé avec ladiolémon, salade de fenouil et roquette avec tomates cerises et oignons frais	32€
EF	<b>Chicken fillet "Pastitsada"</b> with "Hilopites" pasta and mizithra cheese Hähnchenbrustfilet Pastitsada mit Hylopites und Mizithra Filet de poulet pastitsada avec hilopites et mizithra	24€
V	<b>Vegetarian Moussaka</b> Moussaka mit Gemüse Moussaka aux légumes	22€

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## MAIN COURSES

GF EF	<b>Pork souvlaki on the grill</b> , tomato-parsley salad, tzatziki, and crispy pita bread Schweine-Souvlaki vom Grill, Tomaten-Petersilien-Salat, Tzatziki und knuspriges Pita-Brot Souvlaki de porc grillé, salade tomate-persil, tzatziki et pain pita croustillant	26€
	<b>Traditional Moussaka</b> Traditionelles Moussaka Moussaka traditionnelle	28€
EF	<b>Crispy lamb "Kleftiko"</b> with potatoes, onions, peppers and Graviera cheese Knuspriges Lamm Kleftiko mit Kartoffeln, Zwiebeln, Paprika und Graviera Agneau kleftiko croustillant avec pommes de terre, oignons, poivrons et graviera	28€
	<b>Seafood orzo pasta</b> with mussels, prawns and calamari Kritaroto mit Garnelen, Muscheln und Tintenfisch Kritharoto avec crevettes, moules et calamar	28€
V GF	<b>"Spanakorizo"</b> creamy spinach and lemon-infused risotto with fresh herbs, goat cheese and hazelnuts "Spanakorizo" cremiges Risotto mit Spinat und Zitrone mit frischen Kräutern, Ziegenkäse und Haselnüssen "Spanakorizo" Risotto crémeux aux épinards et au citron avec herbes fraîches, fromage de chèvre et noisettes	24€

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## DESSERTS

V	<b>Orange pie</b> with yogurt cream and candied citrus Orangenkuchen mit Joghurtcreme und kandierten Zitrusfrüchten Tarte à l'orange, crème de yaourt et agrumes confits	14€
V GF	<b>Choco pistachio parfait</b> with chocolate ganache and olive oil Schoko-Pistazien-Parfait mit Schokoladenganache und Olivenöl Parfait au choco pistachchio, ganache au chocolat et huile d'olive	14€
V	<b>Greek Yogurt mousse</b> with strawberry soup and strawberry sorbet Joghurtmousse mit Erdbeersuppe und Erdbeersorbet Mousse au yaourt avec soupe de fraise et sorbet à la fraise	14€
VG	<b>Seasonal fruit salad</b> with lemon dressing Fruchtsalat mit Zitronensirup Salade de fruits avec sirop de citron	14€
EF	<b>Ice cream</b> selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache	14€
VG	<b>Sorbet</b> selection Mango, lemon and strawberry Sorbet-Auswahl Mango, Zitrone und Erdbeere Sélection de sorbets Mango, Citron et Fraise	14€

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## VEGAN OPTIONS

### STARTERS

GF	<b>Greek salad</b> with plant-based cheese and Kalamata olives Griechischer Salat mit pflanzlichem Käse und Kalamata-Oliven Salade grecque avec fromage végétal et olives de Kalamata	18€
GF	<b>Ouzo green salad</b> with tomato, cucumber, rocket leaves, fresh coriander, celery, green peppers, onion, and eggplant Grüner Salat mit Tomaten, Gurken, Rucola, frischem Koriander, Sellerie, grüner Paprika, Zwiebeln und Auberginen und russisch Salade verte avec tomates, concombre, roquette, coriandre frais, céleri, poivron vert, oignon et aubergine et russe	18€
GF	<b>French fries</b> with thyme Pommes Frites mit frischem Thymian Frites au thym frais	18€
VG	<b>Hummus</b> with lemon oil, semi dry cherry tomato and pita bread Hummus mit Zitronenöl, halbtrockenen Kirschtomaten und Pitabrot Houmous à l'huile de citron, tomates cerises semi-sèches et pain pita	20€
GF	<b>"Dolmadakia"</b> stuffed vine leaves with rice, local herbs and lemon olive oil dressing Dolmadakia gefüllt mit Reis, Kräutern und Olivenöl-Zitronensauce Dolmadakia farcis au riz, herbes et sauce à l'huile d'olive et au citron	18€

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## VEGAN OPTIONS

### MAIN COURSES

EF VG	<b>Cretan pasta "Skioufihta"</b> with roasted tomato sauce, garlic and olives Skioufikta mit gerösteter Tomatensauce, Knoblauch und Oliven Skioufikta avec sauce tomate rôtie, ail et olives	22€
V	<b>Mushrooms gyros</b> with spicy pleurotus mushrooms, pita bread, soy yogurt mint tzatziki, and tomatoes Pilz-Gyros mit würzigen Austernpilzen, gegrilltem Fladenbrot, Sojajoghurt-Tzatziki und Tomaten Gyros de champignons avec champignons pleurotes épicés, pain pita grillé, tzatziki au yaourt de soja et tomates	22€
GF	<b>"Spanakorizo"</b> creamy spinach and lemon-infused risotto with fresh herbs and hazelnuts "Spanakorizo" cremiges Risotto mit Spinat und Zitrone mit frischen Kräutern und Haselnüssen "Spanakorizo" risotto crémeux aux épinards et au citron avec des herbes fraîches et des noisettes	21€
V GF	<b>Vegetable Mousakas</b> Gemüse-Moussaka Mousakas aux légumes	21€

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## VEGAN OPTIONS

### DESSERTS

GF	<b>Saffron poached pear</b> with caramelized walnuts Pochierte Birne mit Safran und Walnüssen Poire pochée au safran et noix	14€
VG EF	<b>Semolina pudding</b> with dry fruits, nuts and plant ice cream vanilla Grießpudding mit getrockneten Früchten, Nüssen und pflanzlichem Eis Pudding de semoule avec fruits secs, noix et glace végétale	14€
GF	<b>Seasonal fruit salad</b> with lemon dressing Obstsalat mit Zitronensirup Salade de fruits avec sirop de citron	12€
GF	<b>Ice cream selection</b> (Vanilla, Chocolate, Strawberry, Banana, Pistachio) Verschiedene Eissorten (Vanille, Schokolade, Erdbeere, Banane, Pistazie) Sélection des glaces (Vanille, Chocolat, Fraise, Banane, Pistache)	8€
GF	<b>Sorbet selection</b> Strawberry, Mango Sorbet-Auswahl Erdbeere, Mango Fraise, Mangue	8€

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## TODDLERS' & KIDS' OPTIONS

### TODDLER'S MENU

VG GF	<b>Cream of green vegetables, potatoes, and olive oil</b> Creme aus grünem Gemüse, Kartoffeln und Olivenöl Crème de légumes verts, pommes de terre et huile d'olive	10€
GF DF EF	<b>Cream of chicken, potato, carrots, and celery</b> Creme aus Hühnchen, Kartoffeln, Karotten und Sellerie Crème de poulet, pomme de terre, carottes et céleri	10€
GF DF EF	<b>Cream of poached fish fillet, zucchini, carrots, and potatoes</b> Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€
V	<b>Cream of seasonal fruits and biscuits</b> Creme aus Früchten der Saison und Kekse Crème de fruits de saison et biscuits	10€

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## KIDS MENU

### STARTERS

V GF EF	<b>Greek salad</b> with Feta and Kalamata olives Griechischer Salat mit Feta und Kalamata-Oliven Salade grecque avec Feta et olives de Kalamata	10€
V GF DF EF	<b>French fries</b> with fresh thyme Pommes Frites mit frischem Thymian Frites au thym frais	10€
V	<b>Crunchy zucchini bites</b> with tzatziki, Santorini tomatoes and mint Knusprige Zucchinifrikadellen mit Tzatziki, Santorini-Tomaten und Minze Croquettes de courgettes croustillantes avec tzatziki, tomates de Santorin et menthe	10€
	<b>Aegean fried squid</b> with caper mayonnaise and lemon Gebratener Tintenfisch mit Kapernmayonnaise und Zitrone Calamar frit avec mayonnaise aux câpres et citron	14€

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## MAIN COURSES

	<b>Mini beef kebabs "Yogurtlu"</b> with tomato sauce and smoked paprika Rinder-Kebab mit Joghurt, Tomatensauce und geräuchertem Paprika Kebab de bœuf avec yaourt, sauce tomate et paprika fumé	14€
V EF	<b>Cretan pasta "Skioufihta"</b> with roasted tomato sauce, garlic, olives and Feta Skioufikta mit gerösteter Tomatensauce, Knoblauch, Oliven und Feta Skioufikta avec sauce tomate rôtie, ail, olives et feta	14€
GF DF	<b>Grilled Aegean seabass</b> with baby boiled potatoes, carrots, and zucchini served with aioli sauce and lemon Gegrillter Seebarsch mit gekochten Kartoffeln, Karotten und Zucchini, Aioli-Sauce und Zitrone Bar grillé avec pommes de terre cuites, carottes et courgettes, sauce aioli et citron	14€
EF	<b>Chicken fillet "Pastitsada"</b> with "Hilopites" pasta and myzithra cheese Hähnchenbrustfilet Pastitsada mit Hilopites und Myzithra-Käse Filet de poitrine de poulet Pastitsada avec des pâtes Hilopites et du fromage myzithra	14€

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## MAIN COURSES

- V **Mushrooms gyros** with spicy pleurotous mushrooms, pita bread, soy yogurt mint tzatziki, and tomatoes 14€  
Pilz-Gyros mit würzigen Austernpilzen, gegrilltem Fladenbrot, Tzatziki aus Sojajoghurt und Tomaten  
Gyros de champignons avec champignons pleurotes épicés, pain pita grillé, tzatziki au yaourt de soja et tomates
- Kids beef burger** with tomato, lettuce and french fries 14€  
Rindfleisch-Kinderburger mit Tomaten, Salat und Pommes Frites  
Burger pour enfants au bœuf avec tomates, laitue et frites
- V **Penne pasta** with tomato or bolognese sauce 14€  
Kinder-Penne-Nudeln mit Tomatensauce oder Bolognese  
Pâtes pour enfants Penne avec sauce tomate ou bolognaise
- Fish croquets** with fries 14€  
Fischfrikadellen mit Pommes Frites  
Croquettes de poisson avec frites
- Chicken nuggets** with fries 14€  
Chicken Nuggets mit Pommes Frites  
Nuggets de poulet avec frites

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## DESSERTS

V	<b>Orange pie</b> with yogurt cream and candied citrus Orangenkuchen mit Joghurtcreme und kandierten Zitrusfrüchten Tarte à l'orange, crème de yaourt et agrumes confits	14€
V GF	<b>Choco pistacchio parfait</b> with chocolate ganache and olive oil Schoko-Pistazien-Parfait mit Schokoladenganache und Olivenöl Parfait au choco pistachchio, ganache au chocolat et huile d'olive	14€
VG	<b>Kids fruit salad</b> with seasonal fruits Kinderfruchtsalat Salade de fruits pour enfants	12€
EF	<b>Ice cream</b> selection Vanilla, Chocolate, Strawberry, Banana, Pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, Chocolat, Fraise, Banane, Pistache	8€
VG	<b>Sorbet</b> selection Mango, lemon and strawberry Sorbet-Auswahl Mango, Zitrone und Erdbeere Sélection de sorbets Mangue, Citron et Fraise	8€

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This à la carte menu has been specially designed by our Culinary Committee of executive chefs. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.