



food
&
drinks



DEAR GUESTS,

we warmly welcome you to our “RHODOS” restaurant and look forward to being your hosts today.

After decades of experience in the former family business in Reinfeld, we want to win you over with our authentic greek cuisine, which has been adapted to the wishes of our guests, and warm hospitality.

Our dishes are prepared with a lot of care and love. We attach great importance to the quality and freshness of the ingredients used and only process high-quality products.

Let our team spoil you with a mediterranean gourmet journey from fresh seafood to tender lamb.

Enjoy the special ambience of our house and spend a few pleasant hours away from the hustle and bustle of everyday life.

Bon appetit & kali orexi!

Tina & Babis Gallidis

*PS: If you want something **very special to eat**, such as a whole wild turbot for 2 people, a sole, a Wagyu steak or similar, then please do not hesitate to contact us! Likewise if you have any suggestions or concerns.*



Greek Cuisine

OLIVE OIL –

golden nectar of tart fruits

The olive tree is stubborn, gnarled and deeply rooted in history. It is one of the oldest cultivated plants and, like the oil that is extracted from its tart stone fruits, has been a symbol of wealth, peace and hope for thousands of years. Because the farmer who plants an olive tree today cannot be out for a quick profit: it will bear the first fruits after 5 years at the earliest, and the yield will only peak after 50 years. In this way, son and grandson reap what the father left as a legacy.

Even if the country of origin of the olive tree is not exactly known, it is generally assumed that it originates from the countries of the eastern Mediterranean. From there it was spread to all countries around the Mediterranean Sea. An Egyptian papyrus from the 12th century B.C. BC speaks of a gift from Pharaoh Ramses III to the god Ra. In Genesis, it was a small olive branch that the dove brought to the ark to show Noah that the waters of the Deluge were receding. According to Homer, the olive tree has been thriving in Greece for over 10,000 years. It was holy, and under Solon's law anyone who uprooted or destroyed an olive tree was tried and sentenced to death if found guilty.

The Cretans' relationship with olive oil is deep-rooted and unchanged since ancient times. For centuries it has embodied a symbol that heals the soul and body from all kinds of diseases and has its place in everyday nutrition. Olive oil accompanies almost all meals, whether boiled, roasted or fried, and it is also used in delicious desserts. It is eaten raw in salads, and bread and rusks are dipped in pure olive oil.

Olive oil is the healthiest fat substitute in any type of diet because it contains 77 percent unsaturated fat and is cholesterol-free. It contains no salt and no vegetable proteins. Just one tablespoon provides us with the 8 percent RDA for vitamin E. Olive oil consumption lowers blood cholesterol, helps protect against cardiovascular disease, and prevents atherosclerosis, a common cause of disease and death in industrialized countries where the Diet with butter and lard is common.

APPETIZERS & CO.

We serve our house bread with all starters.

Giant-Kalamata olives and mild greek pepperoni

Garlic bred (six slices)

Original greek feta cheese, cold
with olive oil and fresh onion rings

Original greek feta cheese, warm
with olive oil, tomato slices and chili peppers
optionally with giros

Zaziki – yoghurt with fresh garlic, cucumber and dill – *specialty*

Large farmer's salad "house style"
green salad, pointed cabbage, tomatoes, cucumbers,
olives, pepperoni, onions, feta cheese etc.
with our house dressing, based on olive oil and vinegar
optionally with grilled organic chicken breast fillet

*Our
farmer's salad –
often copied and
never equalled!*

Small farmer's salad "house style"
with our house dressing, based on olive oil and vinegar

Bean salad

Cabbage salad
with carrots, onions and our well-known yoghurt dressing
optionally pickled in vinegar-oil

Wild greek chicory (*similar in appearance to spinach*)
with lemon-olive oil dressing and shaved parmesan cheese,
with kalamata olives

Tarama – cream of salmon caviar and mashed potatoes

Aubergine cream

Sheep's cheese cream
with paprika, slightly spicy

"The Famous 4"
zaziki, tarama, aubergine cream and sheep's cheese cream

Aubergines from the oven
with tomato and pepper salsa and zaziki

Fresh scallops
on chicory and garlic olive oil

Baby calamari from Patagonia
with zaziki and garlic olive oil

Premium Iberico-ham
extremely tender and nutty-aromatic, thinly sliced,
with the best olive oil and kalamata olives

1 large grilled octopus arm
tender and crispy, with chicory, olives and garlic olive oil

SOUPS

Greek bean soup – vegetarian

Lamb soup

with fresh herbs and fine pieces of lamb

FISH DISHES

All of our fish dishes are grilled.

Baby calamari from Patagonia – *wild caught*

with wild greek chicory, farmer's salad and zaziki

Yellowfin tuna fillet – *wild caught*

super sashimi quality, with tomato sauce and farmer's salad

Please let us know which cooking level you prefer!

King prawns „black tiger“ – *wild caught*

with farmer's salad and cocktail sauce

Salmon fillet

with tarama, pan-fried vegetables and farmer's salad

Large dorade royal

whole, with wild greek chicory and farmer's salad

For 2 people (can be extended in even numbers)

Fish platter DELUXE

1 whole dorade, salmon fillet, king prawns, tuna fillet, baby squid from Patagonia and scallops, with stir-fried vegetables, wild greek chicory and farmer's salad

To all fish dishes we offer you herb-garlic-olive oil.

As long as the stock lasts – because we don't use frozen fish.

STEAK SPECIALTIES OF BEEF



Rump steak from US longhorn beef

with fresh vegetables, baked potatoes with zaziki or sour cream, herb butter and farmer's salad

“RHODOS” rump steak from US longhorn beef

with 3 grilled king prawns, fresh vegetables, baked potatoes with zaziki or sour cream, herb butter and farmer's salad

A special grass/corn feeding makes the meat so tender and aromatic.

Please let us know which cooking level you prefer!

STIR-FRIES

Pork tenderloin

in a fine metaxa sauce, with mushrooms, paprika, onions, fresh herbs and steak pepper, with farmer's salad

Lamb fillet

in a fine metaxa sauce, with mushrooms, paprika, onions, fresh herbs and steak pepper, with farmer's salad

Turkey breast fillet

with fresh mushrooms, bell pepper, onions and cream sauce, with farmer's salad

Chicken breast fillet

with fresh mushrooms, bell pepper, onions and cream sauce, with farmer's salad

CASSEROLE OUT OF THE OVEN HOUSEWIFE STYLE

- 35 **Large piece of pastizio** – *baked in a clay mold*
greek pasta casserole with minced meat, gratinated with béchamel sauce and cheese, with pointed cabbage salad
- 36 **Large piece of mousaka** – *baked in a clay mold*
aubergine casserole with potato slices and minced meat, gratinated with béchamel sauce and cheese, with pointed cabbage salad
- 40 **Broccoli baked with cheese**
with hollandaise sauce, plus pointed cabbage salad
optionally with pork fillet medallions

PASTA DISHES

Spaghetti with king prawns – *wild caught*
in tomato sauce, with greek Graviera cheese

Ribbon pasta with salmon
with mushrooms, bell pepper and onions in cream sauce,
with greek Graviera cheese

FOR OUR LITTLE GUESTS

- 65 Turkey escalope nature**
with spaghetti and tomato sauce
optionally with greek Graviera cheese
- 66 Ground steak**
with rice and zaziki
- 38 Giros**
with rice and zaziki
- 376 Spaghetti**
with tomato sauce
optionally with greek Graviera cheese
- 3376 Kritharaki** (greek pasta in rice form)
with tomato sauce and feta cheese

SIDE DISHES

Large baked potato
with zaziki or sour cream

Big ball rice – *our very popular red rice*

Stir-fry vegetables

Wild greek chicory (*similar in appearance to spinach*)
with lemon-olive oil dressing and greek Graviera cheese,
with kalamata olives

Spanakoriso
fresh leaf spinach with rice

Bamnies (okra) in tomato sauce

Broad beans in tomato sauce

Our metaxa sauce

We only use top quality New Zealand lamb, it is never strict or tough!

- 1 **Lamb fillet, grilled**
with pan-fried vegetables, farmer's salad, red rice and zaziki
- 2 **Suzuki**
3 meatballs made from ground beef and pork with pointed cabbage salad,
red rice and zaziki
- 3 **Suflaki, grilled until pink**
tender lean pieces of *pork fillet* on a skewer,
with pointed cabbage salad, red rice and zaziki
- 4 **Giros**
specially seasoned pork from the *homemade* rotisserie
 - a) with onions, cabbage salad and red rice
 - b) with onions, cabbage salad, red rice and zaziki
 - c) with onions, farmer's salad, red rice and zaziki
- 5 **Liver**
grilled thin slices, with pointed cabbage salad, red rice and zaziki
- 6 **4 lamb chops from carré**
juicy grilled, with pointed cabbage salad, red rice and zaziki
A small hint: Feel free to get your hands on the lamb chops!
- 7 **Pork steaks**
specially seasoned, with pointed cabbage salad, red rice and zaziki
- 8 **Pork tenderloin, whole**
in a butterfly cut, while grilling coated several times with an oil-herb marinade,
with pointed cabbage salad, red rice and zaziki
- 9 **Plaka-Plate**
giros, 1 suflaki of pork fillet (grilled until pink), cold feta cheese,
cabbage salad, red rice and zaziki
- 31 **Bifteki (large)**
minced meat filled with feta cheese and paprika,
with pointed cabbage salad, red rice, herb butter and zaziki
optionally with giros
- 10 **Special-Plate**
1 suflaki of pork fillet (grilled until pink), 1 carré lamb chops,
1 suzuki, 1 pork steak, with farmer's salad, red rice and zaziki
- 11 **„Babis“-Plate**
2 lamb chops from carré and giros, with farmer's salad, red rice and zaziki
- 12 **„Tinas“-Plate**
2 lamb chops from carré, 2 suflaki of pork fillet (grilled until pink),
farmer's salad, red rice and zaziki
- 13 **Fino-Plate**
2 suflaki of pork fillet (grilled until pink), giros with cabbage salad,
red rice and zaziki

CLASSICS – SPECIALTIES

- 14 Marathon-Plate**
1 lamb chops from carré, 1 suflaki of pork fillet (grilled until pink),
1 suzuki, liver, with farmer's salad, red rice and zaziki
- 15 Athen-Plate**
giros, 1 lamb chops from carré, 1 suflaki of pork fillet (grilled until pink),
with farmer's salad, red rice and zaziki
- 16 Retsina-Plate**
1 pork steak, 2 carré lamb chops, 1 suflaki of pork fillet (grilled until pink),
flambéed with resinated wine, with farmer's salad, red rice and zaziki
- 17 Dionysos-Plate**
giros, 1 lamb chops from carré, 1 pork steak
with pointed cabbage salad, red rice and zaziki
- 18 Lamb-Plate**
5 lamb chops from carré, with farmer's salad, red rice and zaziki
- 19 Village-Plate**
giros, 1 suflaki of pork fillet (grilled until pink), 1 pork steak,
with farmer's salad, red rice and zaziki
- 20 Syrtaki-Plate**
2 suflaki of pork fillet (grilled until pink), 1 pork steak, with farmer's salad,
red rice and zaziki
- 21 Olympos-Plate**
1 suflaki of pork fillet (grilled until pink), 1 suzuki and giros,
with farmer's salad, red rice and zaziki
- 22 Fillet-Plate**
pork fillet and giros, with farmer's salad, red rice and zaziki
- 23 Steak-Plate**
pork steak and giros, with farmer's salad, red rice and zaziki
- 37 Lindos-Plate**
giros, liver, suflaki of pork fillet (grilled until pink), with farmer's salad,
red rice and zaziki
- 32 Skorprios-Plate – for 2 people**
2 lamb chops from carré, 2 suflaki of pork fillet (grilled until pink),
2 suzuki, giros, liver, broad beans in tomato sauce, with farmer's salad,
red rice and zaziki
- 24 Rhodos-Plate – for 4 people**
4 carré lamb chops, 4 suzuki, 4 suflaki of pork fillet (grilled until pink),
giros and liver, broad beans in tomato sauce, farmer's salad,
red rice and zaziki

TO ORDER ADDITIONALLY – *only in conjunction with a main course*

- 1 lamb chops from carré
- 1 suflaki-skewer of pork fillet (grilled until pink)
- 1 suzuki • giros • liver • pork steak
- 1 organic chicken breast fillet

DESSERTS

Greek yogurt

with cretan honey, walnuts and dried white and black organic mulberries

Unfortunately, fresh mulberries are practically unavailable in Germany.

The fruits are too delicate to be transported over long distances.

Mulberries contain a number of vitamins, including vitamin C and the antioxidant resveratrol. In addition, there are various minerals such as potassium, calcium, magnesium, iron, zinc and manganese in it.

Warm chocolate tarts

with liquid chocolate heart, marzipan ice cream,
fresh wild berries and chopped pistachios

Panna cotta

with fresh wild berries, berry sauce and chopped pistachios

Duet of greek yogurt and panna cotta

with chopped pistachios

1 giant scoop of Giovanni L.-ice cream

marzipan *or* nut nougat, with chopped pistachios

optionally with hot Leonidas chocolate sauce *or* Verpoorten egg liqueur

WARM DRINKS



All our coffee specialties are made exclusively with italian coffee from Caffé New York.

Café Crème

Cappuccino

Espresso

Double espresso

Espresso macchiato

Milk coffee

Latte macchiato

Greek mocha

Please let us know what sweetness you would like:

unsweetened – medium sweet – sweet

Served in style in the greek-byzantine cup with a piece of loukoumi, a kind of greek wine gum.

The term mocha derives from the Yemeni port city of al-Mocha (Mocha) on the Red Sea, from where the originally from Ethiopia. Coffea arabica coffee was shipped all over the world. The beans for the Mocha are roasted even more strongly than for the espresso (i.e. even less caffeine) and then very finely – almost dust-fine – ground. This powder becomes traditionally brewed the greek coffee. But be careful when drinking, you don't accidentally swallow the dregs!

big cup of tea – *Eilles Tee Diamond*

green tea with mint – darjeeling – fruit tea

big cup of hot chocolate – milk *or* white – *Callebaut*

mixed with milk

APERITIFS

Lillet wild berry from the burgundy glass <i>Lillet, Schweppes wild berry, fresh berries and ice cubes</i>	0,25 l
Aperol Spritz from the burgundy glass <i>prosecco, Aperol, orange slice and ice cubes</i>	0,25 l
Hugo from the burgundy glass <i>prosecco, elderflower, soda, lime slice and ice cubes</i>	0,25 l
Greek Spritz from the burgundy glass <i>Otto's Athens Vermouth (greek wine liqueur), prosecco, orange slice</i>	0,25 l
Ouzokali <i>Ouzo from Pilavas with orange juice</i>	0,25 l
Campari with orange juice	0,25 l
Martini rosso <i>or</i> bianco	5 cl
Sherry medium <i>or</i> dry	5 cl

BEVERAGES

Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Spezi	0,25 l 0,5 l
Original Selters fizzy	btl. 0,25 l btl. 0,75 l
Original Selters still	btl. 0,25 l btl. 0,75 l
LÜTAUER apple juice – orange juice – currant nectar – cherry nectar – banana nectar – rhubarb nectar	0,25 l 0,5 l
LÜTAUER juice spritzers – mixed in-house apple – orange – currant – cherry – banana – rhubarb	0,25 l 0,5 l
SCHWEPPEs ginger ale – tonic – bitter lemon	btl. 0,2 l

BEERS

Radeberger on tap – <i>pale pilsner</i>	0,4 l
Radeberger – <i>non-alcoholic pilsner</i>	btl. 0,33 l
Hövels on tap – <i>fine dry reddish blonde</i>	0,3 l
Alsterwasser – red (with raspberry fizz) <i>or</i> Sprite	0,4 l
Clausthaler radler – <i>non-alcoholic</i>	btl. 0,33 l
Vitamalz – <i>non-alcoholic malt beer</i>	btl. 0,33 l
Erdinger light/dark/crystal wheat	btl. 0,5 l
Erdinger Hefeweizen non-alcoholic	btl. 0,5 l

LONGDRINKS

Gin-Tonic
Gin-Orange
Wodka-Bitter Lemon
Wodka-Orange
Bacardi-Coke
Whisky-Coke
Havanna-Especial-Cola

LIQUEURS

Bailey's Irish Cream
Grand Marnier
Cointreau
Banana liqueur
Molinari Sambuca/Sambuca Caffè
Peach liqueur
Kettenfett – *liquorice liqueur*

BRANDY 2cl

Hennessy ***
Remy Martin
METAXA *****

METAXA Private Reserve

The content makes gourmets' hearts beat faster. The noble drop is a predicate of greek brandy art. In any case, it can be enjoyed on special occasions with good friends.

A cognac that develops an incomparable, velvety taste during its at least **20-year** aging in Limousin oak barrels, with intensive amber colors and a particularly balanced, fresh and fruity bouquet.

METAXA Angels' Treasure (*Remaining stock – no longer available in stores*)

For this creation, blends were selected that have matured for up to **50 years** and are at their aromatic peak. The exquisite distillate of mature muscat wine and a secret mixture of mediterranean herbs and cinnamon rose petals matures under the strictest observation for decades in Limousin oak barrels and then finds its perfection in 3,000 liter oak barrels.

The METAXA Angels' Treasure is of great aromatic intensity. The bouquet features aromas of bitter orange peel, dried fruit such as plum and apricot, as well as sweet spices such as cinnamon, nutmeg, cloves, chocolate, oak and toffee. In the mouth velvety soft, warm and complex, with hints of citrus fruits. A real treasure for lovers and connoisseurs of aged spirits.

GREEK NATIONAL DRINK

Ouzo nectar of PILAVAS on ice – the best ouzo in Greece!

How is ouzo drunk?

If you drink the ouzo warm and without anything else (such as water, ice, etc.), then you will taste its special aromas and certain spiciness.

If you drink the ouzo cold, then it tastes milder. In the variant, you can either add water, ice or both to the ouzo.

In Greece, ouzo and tsipouro are usually drunk with a little water as a long drink for an even milder, more aromatic taste to release the essential oils. You can also add some water and then a few ice cubes for refreshment. The order is important so that the essential oils are first dissolved in the water and then cooled by the ice. In Germany, on the other hand, ouzo is usually drunk pure. Drink it the way you like it best!

Tsipouro – with *or* without anise

Tsipouro is a pomace brandy, i.e. a spirit made from fermented grape pomace (the residues of the wine mash, e.g. stalks, skins, seeds) is distilled.

Tsipouro dark cave – *additionally matured in oak barrels for 5 years*

Masticha liqueur

The basis of the Mastiha liqueur is a resin from the mastic bush, which together distilled with alcohol of agricultural origin and sugar, similarly as in the production of ouzo.

Rakomelo

A mixture of tsipouro, greek honey and various spices.

Tentura liqueur

A liqueur made exclusively in Greece made from cloves, cinnamon, nutmeg and citrus fruits.

Fürst Bismarck Korn

Helbing Kümmel

Malteser Kreuz

Aalborg Jubiläums Akvavit

Wodka ABSOLUT

Tanqueray gin

Campari

Whisky Chivas Regal, scotch

Underberg

Jägermeister

Ramazotti

Averna

Grappa, Nonino Tradizione

Fernet Branca

Yeni Raki

CHAMPAGNE & CO.

Prosecco from the house of Martini

0,2 l

Fürst von Metternich Piccolo

0,2 l

Fürst von Metternich – *dry*

0,75 l

Moët Chandon Ice Impérial/Ice Impérial Rosé

FINE DISTILLATES 2cl

FROM ZIEGLER

To this day, the fine distillates of the Ziegler distillery are produced by experienced distillers using the traditional double distillation process. Real manual work has always been done in the production of the fine distillates – from the fruit harvest to the labeling of the bottles. As a manufacturer with special quality standards, the Ziegler distillery has managed to become one of the leading distilleries in Germany. Today, every gourmet knows the name Ziegler and the fine brandies, spirits, liqueurs, whiskeys and first-class fruit vinegars from the factory in Freudenberg am Main.

Fruit brandy made from apples and pears

Williams-Christ pear brandy

Forest raspberry spirit

Plum brandy

OPEN WINES



The Protected Designation of Origin (PDO) states that production, processing and manufacturing a product in a specific geographic area must be carried out according to a recognized and defined procedure.

Red wines & Rosé

Merlot

Tsantali winery

growing region: Chalkidiki

0,25 l

Nemea Special – **protected designation of origin**

dry

Nemea cooperative winery from Nemea

growing region: north-eastern Peloponnese

0,25 l

Makedonikos

semi-dry country wine

Tsantali winery

growing region: Chalkidiki

0,25 l

Imiglikos

semi sweet

Kourtaki winery

growing region: Patra

0,25 l

Mavrodaphne of Patras – **protected designation of origin**

fortified wine – very sweet

Kourtaki winery

growing region: Patra

0,25 l

Red wine spritzer

0,25 l

Rosé

dry

Tsantali winery

growing region: Amyndeon-Northern Greece

0,25 l

OPEN WINES

White wines

Aspro

dry

Kourtaki winery

growing region: Tripolis-Central Peloponnese

0,25 l

Retsina – resinated

Kourtaki winery

growing region: Attika

0,25 l

Makedonikos

semi-dry country wine

Tsantali winery

growing region: Chalkidiki

0,25 l

Imiglikos

semi sweet

Kourtaki winery

growing region: Patra

0,25 l

Samos – protected designation of origin

fortified wine – very sweet

Tsantali winery

growing region: Samos

0,25 l

White wine spritzer

0,25 l

Malamatina Retsina

bottle 0,5 l

The fondness for resinated wines is an ancient Greek tradition, dating back to times when the gods still walked the earth. Retsina is mostly made from the white grape varieties Savatiano and Roditis, as not all vines are suitable for this process. The retention of wine is regulated by law and is only granted to Greece. Its golden yellow colour, fresh taste and sparkling character make this distinctive wine a speciality: an absolute must for anyone interested in the evolution of wine culture.

*Feel free to ask about our wine list
with bottled wines and rarities.*



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GUEST WIFI

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