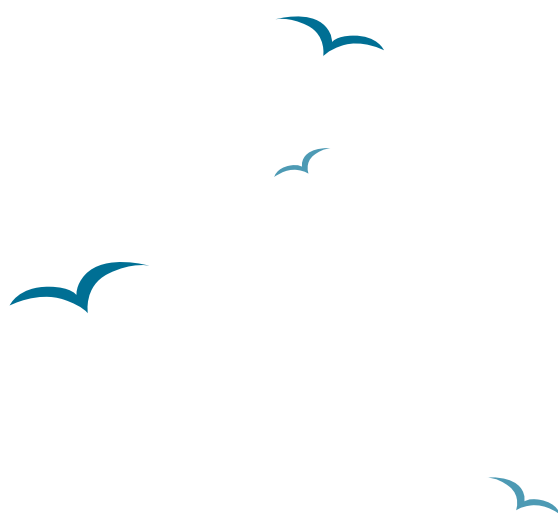


CAVOS

T A V E R N A



STARTERS

COLD STARTERS

Tzatziki ³ - Greek yoghurt & cucumber with garlic	4.20
Fawa – Pea puree ^{2/4}	4.20
Couscous	4.20
Cream of potatoes and garlic with walnuts ⁶	4.20
Melitzanosalata – Salad of smoked egg plant ^{3/6}	4.80
Taramas – Smoked cod's roe beaten with lemon & olive oil ⁶	4.40
Dolmadakia – stuffed vine leaves ²	5.20
Fakes – Salad of lentils	4.20
Feta cheese with marinated olives ^{6/7}	6.80
Salad of artichokes with rocket salad and parmesan cheese	6.90
Mixed cold starters ^{2/3/6}	11.80

WARM STARTERS

Baked egg plant with tzatziki ³	6.40
Oyster mushrooms with garlic cream, grilled	6.40
Sticks of zucchini with tzatsiki ³	6.80
Halumi cheese with lemon caper vinaigrette, grilled ³	6.80
Red bell pepper stuffed with feta cheese ²	6.90
Baked feta	6.90
Zucchini pancake with yoghurt caraway dip	7.40
Grilled fresh octopus ³	13.80
King prawns with tomato/feta sauce ²	13.80
Mixed hot starters with tzatziki ^{2/3/4}	13.40
Mixed cold & hot starters per 2 persons ^{2/3/4/6}	23.80
Mixed cold & hot starters per 4 persons ^{2/3/4/6}	36.80
Pita bread with / without garlic ³	2.20

SALADS

Tomato salad	4.80
Beetroot salad with manuri cheese, chili and honey ^{2/3}	6.20
Rocket salad with parmesan	6.80
Mixed greek salad ^{6/7}	8.40

Additives:

1 = with caffeine · 2 = with coloring agents · 3 = with sweeteners · 4 = with taurine

5 = with quinine · 6 = with antioxidant · 7 = with black coloring

Prices in Euro.

LAVA STONE BARBEQUE

MEAT DISHES

Souvlaki – Small cubes of tender pork grilled on a skewer	13.80
Gyros – Typical greek style pork, grilled on a skewer	13.80
Chicken with oregano-lemon marinade	13.80
Bifteki – Mince meat balls, stuffed with feta cheese	13.80
Gyros and grilled baby squid	15.90
Paros plate <i>with Gyros, Souvlaki and Bifteki</i>	16.90
Cavos plate per 1 person <i>with Souvlaki, Bifteki, Gyros and Lamb chop</i>	18.90
Cavos plate per 2 persons <i>with 2 Souvlaki, 2 Bifteki, Gyros and 2 Lamb chops</i>	36.50
Cavos Platte „Special“ per 2 persons <i>with Beef haunch, 2 Lamb chops, 2 Calf-Souvlaki, 2 rolls of turkey</i>	44.50

Please choose from following side dishes

- Mixed vegetables & tzatziki
- Mixed salad & tzatziki

FISH DISHES

Baby squid grilled	15.90
King prawns ³	21.50

Please choose from following side dishes

- Mixed vegetables & boiled potatoes
- Salad & rice

HOMEMADE

Briam with feta cheese & salad (vegetarian) ^{2/3}	11.80
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DESERT

Greek yogurt with walnuts and honey	3.80
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Allergens:

We provide a version of the food menu which lists all contained allergens

APERITIFS

Glass of Prosecco 0,1 ltr.	4,80
Sprizz ² 0,2 ltr.	6,40
Hugo 0,2 ltr.	6,40
Ouzo 2 cl.	2,00
Ouzo Plomari 0,2 ltr.	12,00
Martini Bianco 5 cl.	4,50

BEER^a

Draught lager, Dinkelacker 0,4 ltr.	3,80
Draught pilsener, Dinkelacker 0,33 ltr.	3,60
Bottled lager alcohol free, Dinkelacker 0,33 ltr.	3,60
Draught wheatbeer, Sanwald 0,5 ltr.	4,20
Brown wheatbeer, Sanwald 0,5 ltr.	4,20
Draught wheatbeer alcohol free, Sanwald 0,5 ltr.	4,20
Chrystal wheatbeer, Sanwald 0,5 ltr.	4,20
Shandy ³ 0,4 ltr.	3,80
Russ ³ 0,5 ltr.	4,20

WINE BY THE GLASS

WHITE	0,2 ltr.	0,5 ltr.
House wine – Custoza DOC – Castelnuovo del Garda – I	4,80	11,80
Retzina Malamantina	4,80	11,80
Spritzer	4,50	9,80

RED

House wine – Montepulcano d'Abruzzo DOC – Gaelo – I	4,80	11,80
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Additives:

2 = with coloring agents · 3 = with sweeteners

Allergens:

a = Grains containing gluten

Prices in Euro.

SOFT DRINKS

Table water 0,2 ltr.	1,90
Teinacher Gourmet mineral water with gas 0,75 ltr.	6,40
Teinacher Gourmet mineral water no gas 0,75 ltr.	6,40
Mezzo Mix ^{1/3/6} 0,4 ltr.	3,90
Sprite ³ 0,2 ltr.	3,20
Fanta ⁶ 0,25 ltr.	3,20
Coca Cola ^{1/2/6} / Light ³ / Zero ⁷ 0,25 ltr.	3,20
Schweppes Bitter Lemon ⁵ / Tonic Water ⁵ / Ginger Ale ⁵ 0,2 ltr.	3,20
Red Bull ^{1/2/4} / Sugarfree 0,25 ltr.	4,20

FRUIT JUICES AND SPRITZER

Apple juice unfiltered 0,2 ltr.	3,20
Orange juice 0,2 ltr.	3,20
Grapefruit juice 0,2 ltr.	3,20
Passion fruit juice 0,2 ltr.	3,20
Cranberry juice 0,2 ltr.	3,20
Apple juice unfiltered with mineral water 0,4 ltr.	3,90
Orange juice with mineral water 0,4 ltr.	3,90
Grapefruit juice with mineral water 0,4 ltr.	3,90
Passion fruit with mineral water 0,4 ltr.	3,90
Cranberry juice with mineral water 0,4 ltr.	3,90

HOT DRINKS

Greek Coffee	2,20
Cup of Coffee	2,20
Espresso single	2,20
Espresso double	3,30
Cappuccino	2,80
Glass of tea, various flavors	2,70

SPIRITS

Please ask for the drinks menu

Additives:

1 contains caffeine · 2 with colorant · 3 with sweetener · 4 contains taurine · 5 contains quinine
6 with antioxidant · 7 with sweetener aspartam, phenylalanine

Prices in Euro.

BOTTLED WINE

GREECE

WHITE		0,75 ltr.
2016	Papagiannakos – Savatiano – Attika	26,50
2016	Papagiannakos – Malagouzia – Attika	28,50
2016	Tselepos – Moschofilero – Mantinia	30,50
2016	Pieria Eratini – "Evches" – Assyrtiko/Chardonnay	34,50
2016	Alpha Estate – Sauvignon Blanc – Florina	38,50
2016	Gerowassiliou "Fume" – Sauvignon blanc – Epanomi	38,50
2015	Sigalas – Assyrtiko – Santorini	39,50
2015	Biblia Chora – "Ovilos" – Assyrtiko/Semillon – Kavala	39,50
2015	Sigalas "Kavalieros" – Assyrtiko – Santorini	59,00

ROSÉ		0,75 ltr.
2016	Kir Yanni – "Akakies" – Xinomavro – Florina	27,50
2016	Biblia Chora – Syrah – Kavala	33,50

RED		0,75 ltr.
2014	Nemea Monolythos – Agiorgitiko	26,50
2014	Tselepos – Cabarnet S./Merlot – Tegea	29,50
2014	Pieria Eratini – "Evches" – Cabarnet S./Syrah/Xinomavro	34,50
2013	Driopi – Agiorgitiko – Nemea	38,50
2014	Kir Yianni – "Diaporos" – Syrah/Xinomavro	49,00
2014	Kokkalis – Syrah – West Peloppones	55,00
2013	Kokkalis – "Trilogia" – Cabarnet Sauvignon	65,00

CHAMPAGNE & PROSECCO

Prosecco Spumante 0,75 ltr.	32,50
Veuve Clicquot Brut 0,75 ltr.	95,00
Moët & Chandon Brut 0,75 ltr.	95,00
Moët & Chandon Nectar 0,75 ltr.	99,00
Veuve Clicquot Rosé 0,75 ltr.	105,00
Ruinart Blanc de Blancs 0,75 ltr.	109,00
Ruinart Brut Rosé 0,75 ltr.	109,00
Veuve Clicquot Magnum 1,5 ltr.	185,00
Moët & Chandon Magnum 1,5 ltr.	185,00

bigger bottles and different vintages on request

BOTTLED WINE

ITALY / SPAIN / FRANCE

WHITE		0,75 ltr.
2016	Lugana di Sirmione – Venetien – Avanzi	27,50
2016	Falanghina – Kampanien – Feudi di san Grigorio	29,50
2016	“Gran Vina Sol” – Chardonnay – Miguel Torres – Pendes	30,50
2016	Greco di tufo – Kampanien – Feudi di san Grigorio	31,50
2016	Terlaner – Weissburg./Sauv.Bl./Chard.– Südtirol – Cantina Terlan	34,50
2016	Bernard Reverdy – Sancerre – Loire	37,50
2016	Sauvignon Winkl – Südtirol – Cantina Terlan	44,50

RED		0,75 ltr.
2014	Ibericos Crianza – Tempranillo – Rioja – Miguel Torres	29,50
2012	Baron de Ley Reserva – Tempranillo – Rioja	34,50
2015	“Torcicoda” – Primitivi IGT Salento – Apulien – Tomaresca	38,50
2014	Marchese Antinori – Chianti Clasicco Reserva – Toscana	59,00
2011	Amarone DOC – Villa Cavarena – Valpolicella – Allegrini	69,00
2013	Vega Sicilia – Alion Tempranillo – Ribera del Duero	89,00
2012	Tignanello IGT – Toscana – Tenuta Tignanello	149,00

GERMANY / AUSTRIA

WHITE		0,75 ltr.
2016	Grauburgunder QbA – Spiess – Am Nussbaum – Rheinhessen	25,50
2016	Grüner Veltliner – Strassertal / Johann Topf – Kamtal	26,50
2015	Rheingauer Riesling – Spreitzer – Pfaffenberg	27,50
2016	Weissburgunder – Dreissigacker – Rheinhessen	28,50
2016	Sauvignon Blanc – Martin Wassmer – Baden	29,50
2015	Heymann Löwenstein – Riesling – Schiefferterrassen	39,50



CAVOS TAVERNA

Open Monday to Saturday
from 5 p.m.
Closed Sundays

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