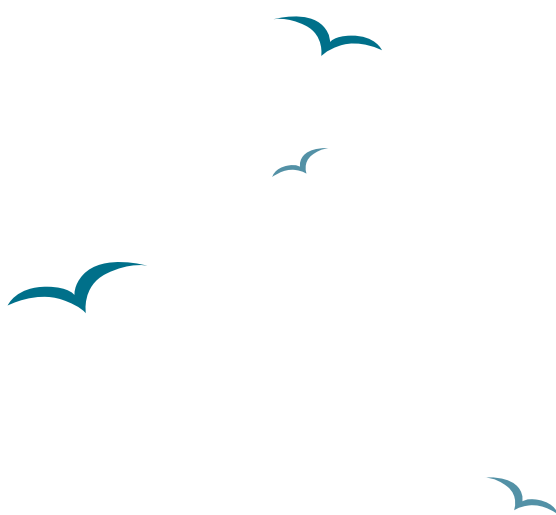


CAVOS

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

Zucchini pancake with yoghurt caraway dip	7.40
Baked egg plant with tzatziki ³	6.40
Chips of zucchini with tzatsiki ³	6.80
Baked feta	6.90
Oyster mushrooms with garlic cream, grilled	6.40
Halumi cheese with lemon caper vinaigrette, grilled ³	6.80
Red bell pepper stuffed with feta cheese ²	6.90
Grilled fresh octopus ³	12.80
King prawns with tomato/feta sauce ²	12.80
Mixed hot starters with tzatziki ^{2/3/4}	13.40
Mixed cold & hot starters per 2 persons ^{2/3/4/6}	21.80
Mixed cold & hot starters per 4 persons ^{2/3/4/6}	36.80
Pita bread with / without garlic ³	2.20

SALADS

Tomato salad	4.40
Rocket salad with parmesan	5.80
Beetroot salad with manouri cheese, chili and honey ^{2/3}	5.80
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	12,80
Gyros – Typical greek style pork, grilled on a skewer	12,80
Chicken with oregano-lemon marinade	12,80
Bifteki – Mince meat balls, stuffed with feta cheese	13,80
Gyros and grilled baby squid	14,90
Paros plate <i>with Gyros, Souvlaki and Bifteki</i>	15,90
Cavos plate per 1 person <i>with Souvlaki, Bifteki, Gyros and Lamb chop</i>	17,90
Lamb chops	23,50
Cavos plate per 2 persons <i>with 2 Souvlaki, 2 Bifteki, Gyros and 2 Lamb chops</i>	34,50
Cavos Platte „Special“ per 2 persons <i>with Beef haunch, 2 Lamb chops, 2 Calf-Souvlaki, 2 rolls of turkey</i>	42,50

Please choose from following side dishes

- Mixed vegetables & tzatziki
- Mixed salad & tzatziki

FISH DISHES

Baby squid grilled	14,90
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

Prices in Euro.

APERITIFS

Ouzo 2 cl.	2.00
Ouzo Plomari 0,2 ltr.	12.00
Martini Bianco 5 cl.	4.50
Campari Soda ² – Orange	5.50
Averna – Ramazotti 4 cl.	4.50
Glass of Prosecco 0,1 ltr.	4.40
Sprizz ² 0,2 ltr.	6.40
Hugo 0,2 ltr.	6.40

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.	3.60

WINE BY THE GLASS

WHITE	0,2 ltr.	0,5 ltr.
House wine – Custoza DOC – Castelnuovo del Garda – I	4.40	9.80
Retzina Malamantina	4.40	9.80
Spritzer	4.20	9.20

RED

House wine – Montepulcano d'Abruzzo DOC – Gaelo – I	4.40	9.80
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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.	5,90
Teinacher Gourmet mineral water no gas 0,75 ltr.	5,90
Mezzo Mix ^{1/3/6} 0,4 ltr.	3,60
Sprite ³ 0,2 ltr.	2,90
Fanta ⁶ 0,25 ltr.	3,20
Coca Cola ^{1/2/6} / Light ³ / Zero ⁷ 0,25 ltr.	2,90
Schweppes Bitter Lemon ⁵ / Tonic Water ⁵ / Ginger Ale ⁵ 0,2 ltr.	3,20
Red Bull ^{1/2/4} / Sugarfree 0,25 ltr.	3,80

FRUIT JUICES AND SPRITZER

Apple juice unfiltered 0,2 ltr.	2,70
Orange juice 0,2 ltr.	2,70
Grapefruit juice 0,2 ltr.	2,70
Passion fruit juice 0,2 ltr.	2,70
Cranberry juice 0,2 ltr.	2,70
Apple juice unfiltered with mineral water 0,4 ltr.	3,60
Orange juice with mineral water 0,4 ltr.	3,60
Grapefruit juice with mineral water 0,4 ltr.	3,60
Passion fruit with mineral water 0,4 ltr.	3,60
Cranberry juice with mineral water 0,4 ltr.	3,60

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.
2015	Papagiannakos – Savatiano – Attika	25,50
2015	Tselepos – Moschofilero – Mantinia	28,50
2015	Sigalas – Assyrtiko – Santorini	31,50
2015	Pieria Eratini – “Evches” – Assyrtiko/Malagousia/Chardonnay	35,50
2015	Alpha Estate – Sauvignon blanc – Florina	38,50

ROSÉ		0,75 ltr.
2015	Kir Yanni – “Akakies” – Xinomavro – Florina	26,50
2015	Driopi – Agiorgitiko – Nemea	28,50
2015	Biblia Chora – Syrah – Kavala	30,50

RED		0,75 ltr.
2013	Tselepos – Agiorgitiko – Nemea	25,50
2014	Dilofos – Cabernet Sauvignon/Merlot – Tegea	29,50
2014	Pieria Eratini – “Evches” – Cabernet/Syrah/Xinomavro	34,50
2013	Driopi – Agiorgitiko – Nemea	36,50
2012	Kir Yianni – “Diaporos” – Xinomavro/Syrah – Naoussa	49,00
2008	Kokkalis – Syrah – West Peloppones	55,00
2011	Kokkalis – “Trilogia” – Cabernet Sauvignon – West Peloppones	65,00

CHAMPAGNE & PROSECCO

Prosecco Spumante 0,75 ltr.	29,50
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

Allergens:

All wines contain sulphur dioxide und sulphites

Vintage of the wines may vary.

Prices in Euro.

BOTTLED WINE

ITALY / SPAIN / FRANCE

WHITE		0,75 ltr.
2015	Lugana di Sirmione – Venetien – Avanzi	27,50
2015	Falanghina – Kampanien – Feudi di san Grigorio	29,50
2015	“Gran Vina Sol” – Chardonnay – Miguel Torres – Pendes	30,50
2015	Greco di tufo – Kampanien – Feudi di san Grigorio	31,50
2015	Terlaner – Weissburg./Sauv.Bl./Chard.– Südtirol – Cantina Terlan	32,50
2015	Bernard Reverdy – Sancerre – Loire	37,50
2015	Sauvignon Winkl – Südtirol – Cantina Terlan	39,50

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

GERMANY / AUSTRIA

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

Allergens:
All wines contain sulphur dioxide und sulphites



CAVOS TAVERNA

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

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