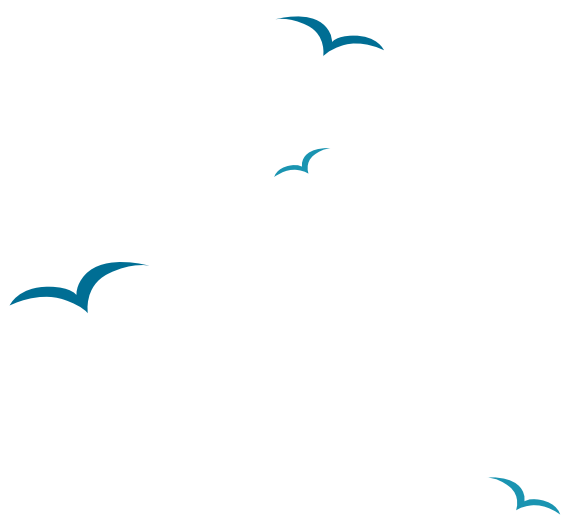


CAVOS

T A V E R N A



STARTERS

COLD STARTERS

Tzatziki ³ – Greek yoghurt & cucumber with garlic	4.60
Fawa – Pea puree ^{2/4}	4.60
Couscous	4.60
Fakes – Salad of lentils	4.60
Taramas – Smoked cod's roe beaten with lemon & olive oil ⁶	4.80
Tirokafteri – Spicy feta cream	5.20
Melitzanosalata – Salad of smoked egg plant ^{3/6}	5.80
Dolmadakia – stuffed vine leaves ²	5.80
Feta cheese with marinated olives ^{6/7}	6.80
Four Dips (Taramas, Melitzanosalata, Tirokafteri, Tzatziki) with Pita bread	9.80

WARM STARTERS

Baked egg plant with tzatziki ³	6.40
Grilled halumi cheese with lemon caper vinaigrette ³	6.80
Chips of egg plant with tzatsiki ³	6.90
Baked feta	6.90
Red bell pepper stuffed with feta cheese ²	7.50
Zucchini pancake with yoghurt caraway dip	7.80
Grilled fresh octopus ³	13.80
Mixed hot starters per 1 person ^{2/3/4}	13.90
Mixed cold & hot starters per 2 persons ^{2/3/4/6}	23.80
Mixed cold & hot starters per 4 persons ^{2/3/4/6}	37.80
Pita bread with / without garlic ³	2.20

SALADS

Tomato salad	5.50
Beetroot salad with manouri cheese, chili and honey ^{2/3}	6.20
Salad of artichokes with rocket salad and parmesan cheese	6.90
Mixed greek salad ^{6/7}	small 5.50 big 8.50

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
Giros – 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	14.80
Giros and grilled baby squid	15.90
Paros plate <i>with Giros, Souvlaki and Bifteki</i>	16.90
Cavos plate per 1 person <i>with Souvlaki, Bifteki, Giros and Lamb chop</i>	18.90
Cavos plate per 2 persons <i>with 2 Souvlaki, 2 Bifteki, Giros 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

Prices in Euro.

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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SPIRITS

Please ask for the drinks menu

Additives:

2 = with coloring agents · 3 = with sweeteners

Allergens:

a = Grains containing gluten

Prices in Euro.

SOFT DRINKS

Lemonade ^{2/3} 0,4 ltr.	2,90
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
Teinacher Gourmet mineral water with gas 0,75 ltr.	6,80
Teinacher Gourmet mineral water no gas 0,75 ltr.	6,80

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	2,50
Cup of Coffee	2,50
Espresso single	2,20
Espresso double	3,20
Cappuccino	3,20
Glass of tea, various flavors	3,20

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.
2018	Papagiannakos – Savatiano – Attika	26,50
2018	Tselepos – Moschofilero – Mantinia	30,50
2017	Pieria Eratini – „Evches“ – Assyrtiko/Malagouzia/Chardonnay	34,50
2018	Alpha Estate – Sauvignon Blanc – Florina	38,50
2017	Sigalas – Assyrtiko – Santorini	39,50
2018	Biblia Chora – „Ovilos“ – Assyrtiko/Semillon – Kavala	43,50

ROSÉ		0,75 ltr.
2018	Kir Yanni – „Akakies“ – Xinomavro – Florina	27,50
2018	Biblia Chora – Syrah – Kavala	33,50

RED		0,75 ltr.
2016	Nemea Monolythos – Agiorgitiko	26,50
2016	Tselepos – Cabarnet S./Merlot – Tegea	29,50
2016	Pieria Eratini – „Evches“ – Cabarnet S./Syrah/Xinomavro	34,50
2013	Driopi – Agiorgitiko – Nemea	39,00
2014	Kir Yianni – „Diaporos“ – Syrah/Xinomavro	49,00
2014	Kokkalis – Syrah – West Peloppones	59,00
2013	Kokkalis – „Trilogia“ – Cabarnet Sauvignon – West Peloppones	69,00

CHAMPAGNE & PROSECCO

Prosecco Spumante 0,75 ltr.	32,50
Veuve Clicquot Brut 0,75 ltr.	95,00
Moet & Chandon Brut 0,75 ltr.	95,00
Moet & Chandon Nectar 0,75 ltr.	109,00
Veuve Clicquot Rosé 0,75 ltr.	105,00
Ruinart Blanc de Blancs 0,75 ltr.	119,00
Ruinart Brut Rosé 0,75 ltr.	119,00
Veuve Clicquot Magnum 1,5 ltr.	195,00
Moet & Chandon Magnum 1,5 ltr.	195,00

bigger bottles and different vintages on request

BOTTLED WINE

ITALY / SPAIN / FRANCE

WHITE		0,75 ltr.
2018	Falanghina – Feudi di san Gregorio – Kampanien	28,50
2018	Gavi DOCG – La Scola – Piemont	30,50
2018	Lugana "Prestige" – Cá Maiol – Lombardei	33,50
2018	Vermentino – di Monteverro – Toskana	35,50
2018	Terlaner Classico DOC – W./S.B./C. – Cantina Terlan -Südtirol	38,50
2018	Sancerre – Bernard Reverdy – Loire	41,50
2016	Sauvignon Winkl – S.B – Cantina Terlan – Südtirol	43,50

RED		0,75 ltr.
2017	Primitivo di Manduria DOC – Feudi di san Gregorio- Kampanien	28,50
2014	Baron de Ley Riserva – Tempranilo – Rioja	34,50
2015	Veruzzo – di Monteverro – Toskana	39,00
2016	IL Bruciato „Bolgheri“ DOC – Tenuta Guado al Tasso – Toskana	55,00
2015	Marchese Antinori Chianti Classico Riserva – Toskana	65,00
2012	Amarone – Vigneti di Jago – Domini Veneti	85,00
2013	Vega Sicilia – Alion Tempranillo – Ribera del Duero	95,00
2015	Tiganello IGT – Tenuta Tiganello – Toskana	149,00

GERMANY / AUSTRIA

WHITE		0,75 ltr.
2018	Grauburgunder QbA – „Auf der Grenze“ – Bernhart – Pfalz	26,50
2018	Sauvignon Blanc – Glatzer – Carnuntum	27,50
2018	Riesling QbA – Josef Spreitzer – Rheingau	28,50
2018	Grüner Veltliner „Stiegl“ – Anton Bauer – Wagram	29,50
2018	Weißburgunder – Klumpp – Baden	30,50
2016	Chardonnay – Dreissigacker – Rheinhessen	31,50



CAVOS TAVERNA

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

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