



DIONI WALDHAUS





STARTERS



**Starters have the first Place in the Traditional Greek Cuisine.
It is a Greek Habit to offer Our Guests a full table with all kinds of Delicacies.**

- | | | |
|-----|---|------------------|
| 1. | Greek bean soup | 4,00 Euro |
| 2. | Chicken soup | 4,00 Euro |
| 6. | Pita Halloumi
Pita with pesto basil, Halloumi cheese and tomato | 7,20 Euro |
| 7. | Tzatziki
Greek Kind Yoghurt | 5,00 Euro |
| 8. | Chtipiti
Sheep Cream Cheese | 5,50 Euro |
| 9. | Octopus salad
Refined with Olive Oil | 9,90 Euro |
| 10. | Dolmadakia
Cold stuffed vine leaves with rice and tzatziki | 6,20 Euro |
| 12. | Saganaki with Sesame and Honey
Fried Sheep cheese, breaded with Sesame and Honey | 8,50 Euro |
| 13. | Pita Bread
On the Grill | 2,20 Euro |
| 14. | Garlic Bread
Baguette with Garlic and Herbal Oil | 3,00 Euro |
| 15. | Grilled Peppers
with Garlic and Herbal Oil | 6,50 Euro |
| 16. | Grilled Peppers
with Bernaise sauce | 6,80 Euro |
| 17. | Baked Sheep's Cheese
with tomatoes, peppers and onions | 8,20 Euro |



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- | | | |
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| 18. | Saganaki
Breaded Fried Sheep's cheese | 7,90 Euro |
| 19. | Aubergines Special
in a Pancake with Garlic sauce and Baked Sheep's Cheese | 9,50 Euro |
| 20. | Zucchini
Fried with Tzatziki | 8,20 Euro |
| 21. | Shrimp Skewers
2 skewers with garlic sauce | 10,20 Euro |
| 22. | Baby Calamari
Fried with Garlic and refined with Wine | 10,50 Euro |
| 26. | Octopus
Grilled | 13,60 Euro |
| 27. | Mushrooms
Au Gratin with Cheese and Cream | 9,50 Euro |
| 29. | Starter Plate Small
Tzatziki, Dolmadakia, Broad beans, Feta cheese, Octopus Gyros, Chtipiti with a Flatbread | 10,90 Euro |
| 30. | Starter Plate Large
Tzatziki, Dolmadakia, Broad beans, Feta Cheese, Octopus Gyros, Chtipiti with two Flatbreads | 15,90 Euro |
| 31. | Vegetarian Plate
Served with Pita | 15,60 Euro |



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SALADS

**You want something Easy? Or something Refreshing on a Hot Summer Day?
Try Ours Salads made from Fresh Ingredients**

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| 35. | Dioni | 12,20 Euro |
| | Chicken meat, tomatoes, walnut, arugula, lamb's lettuce | |
| | Carrot, hard cheese sliced with vinaigrette balsamic dressing | |
| 37. | Tuna salad | 11,20 Euro |
| | Green salad, carrots, tomatoes, cucumbers, onions, tuna | |
| | and a fine salad sauce | |
| 38. | Shrimp salad | 13,20 Euro |
| | Lettuce, arugula, shrimp with vinaigrette balsamic dressing | |
| 39. | Greek bauer salad | 10,20 Euro |
| | Cucumbers, olives, peppers, peppers, onions Tomatoes, | |
| | sheep's cheese dressed with olive oil | |
| 40 | Side salad | 3,50 Euro |
| | Cucumbers, carrots and green salad | |



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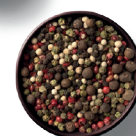


SIDE DISHES & SAUCES



In order to be able to Create a varied Menu, we Offer a large selection of side dishes and sauces. Boredom has no chance.

43.	French fries	3,00 Euro
44.	Vegetable rice	2,50 Euro
47.	Chips potatoes	3,00 Euro
48.	Croquettes	3,00 Euro
49.	Garlic potatoes	3,20 Euro
50.	Vegetables	3,50 Euro
51.	Kritharaki Greek rice noodles with tomato sauce	3,40 Euro
52.	Metaxa sauce	3,00 Euro
54.	Mushroom cream sauce	3,00 Euro
55.	Sheep Cheese Sauce	3,00 Euro
58.	Pepper sauce	3,00 Euro
61.	Bernaise sauce	3,00 Euro
62.	Tzatziki Extra	2,60 Euro



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GREEK SPECIALTIES



fresh ingredients are especially onset In the Greek cooking which is also part of the Mediterranean cooking.

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| 64. Gyros with Tzatziki | 13,60 Euro |
| Pork ragout, plus French fries and salad | |
| 65. Gyros Baked | 14,80 Euro |
| baked with Metaxa sauce and cheese | |
| plus French fries and salad | |
| 67. Suzukia | 12,20 Euro |
| Minced meat rolls with French fries and salad | |
| 68. Suzuki Special | 13,90 Euro |
| Minced meat rolls with sheep's cheese sauce plus | |
| French fries and salad | |
| 70. Bifteki | 14,30 Euro |
| Minced steak filled with sheep's cheese | |
| plus French fries and salad | |
| 71. Bifteki DIONI | 15,30 Euro |
| Minced steak stuffed with sheep's cheese, tomatoes, | |
| peppers, onions and metaxa sauce | |
| with French fries and salad | |
| 132. Mousaka | 15,50 Euro |
| Greek aubergine casserole with minced meat, potatoes | |
| Bechamel sauce accompanied by a salad | |



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| 110. Chicken skewer
with peppers and onions, French fries and salad | 16,70 Euro |
| 111. Loin skewer nature
with French fries and salad | 17,20 Euro |
| 115. Loin skewer
with cream mushroom sauce with French fries and salad | 18,20 Euro |
| 116. Loin skewers
with sheep's cheese sauce with French fries and salad | 18,20 Euro |
| 117. Loin skewers
with sauce Bernaise with French fries and salad | 18,20 Euro |
| 120. Souflakia
Pork skewers with tzatziki French fries and salad | 12,90 Euro |

THE ATHENS EAT IN PUNCH

All pans accompanied by French fries and salad

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| 121. Gyros pans Metaxa sauce | 15,30 Euro |
| 122. Chicken breast pan Metaxa sauce | 15,80 Euro |
| 124. Chicken Breast pan Sheep Cheese Sauce | 15,90 Euro |
| 123. Pork tenderloin Metaxa sauce | 17,50 Euro |
| 126. Pork tenderloin sheep's cheese sauce | 17,50 Euro |
| 130. Beef liveries Metaxa sauce | 15,60 Euro |



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BEEF DISHES

Only the best for YOU
rumpsteak from real Grain Fed beef !!

Beef - Black Angus

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| 75. | Beef liver
with tzatziki with French fries and salad | 12,90 Euro |
| 81. | Beef liver special
with roasted onions with French fries and salad | 13,20 Euro |
| 82. | Rump steak with herb butter
potato chips and salad | 22,20 Euro |
| 83. | Rump steak with roasted onions
potato chips and salad | 23,50 Euro |
| 84. | Rump steak with pepper sauce RIND
potato chips and salad | 23,50 Euro |
| 85. | Rump steak with sauce Bernaise
with potato chips and salad | 23,50 Euro |
| 86. | Beef fillet with herb butter
Potatoes chips and salad | 28,80 Euro |
| 87. | Beef fillet with pepper sauce
Potatoes chips and salad | 29,80 Euro |
| 89. | Surf & Turf
Rump steak and shrimps with herb butter, potato chips
and salad | 28,80 Euro |



„Try the Wine Oinotria Land“



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LAMB DISHES

Lamb has a high importance in Greek cuisine and is therefore eaten in many different variations.

Lamb from the grill

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| 76. | Paidakia Lamb Crown
Lamb chop with garlic potatoes and salad | 22,80 Euro |
| 77. | Lamb steak
with garlic potatoes and salad | 20,20 Euro |
| 78. | Lamb skewers
with garlic potatoes and salad | 20,50 Euro |
| 79. | Lamb fillet
with garlic potatoes and salad | 22,20 Euro |
| 80. | Lamb grill plate
Lamb chop, steak, - skewer, -filet, tzatziki
Extra Garlic Potatoes and salad | 23,90 Euro |

Lamb from the oven

- | | | |
|------|--|------------|
| 74. | Juwetsi lamb shank
with potato chips or fries and salad | 16,50 Euro |
| 146. | Juwetsi lamb shank
with Kritharaki (gr. rice noodle) and salad | 16.50 Euro |
| 150. | Juwetsi lamb shank
with thick beans and salad | 16,50 Euro |

„Try the Wine Dilofos“



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OTHER MEAT DISHES

You can also order all dishes with different side dishes or a sauces
vary yourself

Pork Plates

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| 91. Filet
with French fries and salad | 18,20 Euro |
| 93. Filet Dioni Special
filled with feta cheese, tomatoes, peppers and Metaxa
sauce plus French fries and salad | 18,90 Euro |
| 155. Schnitzel Viennese style
with French fries and salad | 11,80 Euro |
| 156. Rahm schnitzel
with French fries and salad | 12,80 Euro |

Chicken Plates

- | | |
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| 157. Chicken breast
from the grill, nature to Tzatziki French fries and salad | 15,60 Euro |
| 181. Chicken breast fillet
Mushroom cream sauce with French fries and salad | 15,60 Euro |



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MIX PLATES



In Greece, we have the tradition of a selection (Pikilia) of different appetizers and meats is ordered for dinner. Of course, our plates are accompanied by a side salad.

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| 96. Waldhaus Plate | 22.50 Euro |
| Rump steak, pork tenderloin, spit, chicken steak, potato chips | |
| 98. Special Plate | 18,80 Euro |
| Suzuki, lamb chop, pork steak, Souflaki, gyros and tzatziki French fries | |
| 100. Zorba's Plate | 16,70 Euro |
| Bifteki, Souflaki, and gyros with tzatziki French fries | |
| 101. Mykonos Plate | 15,70 Euro |
| Pork steak, souflaki, gyros and tzatziki with French fries | |
| 103. Surprise Plate | 18,50 Euro |
| 105. Crete Plate | 15,70 Euro |
| Suzuki, Souflaki, Gyros and Tzatziki to French fries | |
| 106. Plaka Plate | 15,20 Euro |
| Pork steaks, liver, gyros and tzatziki with French fries | |
| 108. Efira Plate | 20,20 Euro |
| with pepper sauce Beef fillet, lamb fillet, chicken fillet with vegetable rice | |
| 109. Dioni's Plate | 23,20Euro |
| Beef fillet, rump steak, pork fillet, lamb fillet with potato chips | |
| 135. Lefkas Plate (for 2 persons) | 36,00 Euro |
| Souflaki, Suzuki, pork steaks, gyros and tzatziki with garlic potatoes and a peasant salad | |
| 136. Zakynthos Plate (for 2 persons) | 38,00 Euro |
| Suzuki, souvlaki, lamb chops, liver, gyros and tzatziki, plus French fries and bauer salad | |
| 137. Parga Plate (for 2 persons) | 46,00 Euro |
| Tzatziki Chicken steaks, pork fillets, Bifteki, beef fillets with chips potato and bauer salad | |

„Try the Wine Nemea“

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FISH SPECIALTIES

Fish dishes and Seafood are an important part of the Mediterranean cuisine.
That's why we have put together a selection of Deli dishes for you

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|---|-------------------|
| 170. Shrimps Black Tiger from the pan
with tomato garlic sauce and sheep's cheese
Vegetable rice and salad | 23,50 Euro |
| 171. Shrimps Black Tiger from the grill
with vegetables, tzatziki and salad | 22,70 Euro |
| 172. Calamari fried
homemade squid rings with tzatziki with rice and salad | 16,30 Euro |
| 180. Calamari grilled
garnished with sheep's cheese sauce with rice and salad | 17,20 Euro |
| 173. Bakalarakis fried
hake with rice, tzatziki and salad | 15,80 Euro |
| 174. Sole grilled
refined with a lemon-olive oil emulsion with rice,
tzatziki and salad | 17,20 Euro |
| 175. Sole grilled
with lemon sauce with rice and salad | 17,60 Euro |
| 182. Sea bream fillet grilled
refined with a lemon-olive oil emulsion
with rice and salad | 19.30 Euro |
| 178. Salmon fillet from the grill
with rice and salad | 19,80 Euro |
| 179. Fish plate (also available for 2 or more people)
Grilled Calamari, shrimps black tiger, sole, salmon fillet
with vegetables, tzatziki and salad | 23,90 Euro |

„Try the Wine Thema“



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PASTA & CHILDREN'S DISHES

Pasta

Children's dinner for Children up to 12 years

164. Chicken breast plus French fries	6,90 Euro
165. Souflaki skewer plus French fries	6,70 Euro
166. Gyros plus French fries	6,90 Euro
167. Pork schnitzel plus French fries	6,50 Euro
168. Suzuki plus French fries	6,50 Euro



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DESSERTS



The perfect finish for a good meal. You can not decide?
Just talk to our staff. We would be glad to help you.

Galaktoboureko Puff pastry with milk cream	5,50 Euro
Dioni cup let yourself be surprised	8,20 Euro
Amarena cup Vanilla ice cream with Amarena cherries and cream	5,60 Euro
Raspberry cup Vanilla ice cream with hot raspberries	5,50 Euro
Chocolate cup Vanilla ice cream with chocolate sauce	5,50 Euro
Mixed cup of ice cream different types of ice cream with cream	5,00 Euro
Yoghurt greek style with honey and walnuts	4,00 Euro
Sokolatopita Chocolate cake in the Greek style	5,60 Euro
Halwa's ice cream Mus processed from oilseed and honey to ice	5,50 Euro



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DRINKS



Warm drinks

Cup of coffee	2,50 Euro
Milk coffee	2,80 Euro
Cappuccino	2,80 Euro
Espresso	2,00 Euro
Double espresso	3,00 Euro
Latte macchiato	3,00 Euro
Greek mocha	2,50 Euro
Glass of tea of different varieties	2,50 Euro

Alcohol-free drinks

	0.21	0.41
Coca Cola, Cola Zero, Sprite, Fanta, Spezi	2,80	3,80 Euro
Bitter Lemon	2,80	3,80 Euro
Orange, apple juice	2,80	3,80 Euro
Juice spritzer	2,80	3,80 Euro
Banana, redcurrant nectar	2,80	3,80 Euro
Cherry, passion fruit, grape juice red / white	2,80	3,80 Euro
Mineral water	0.251 2,40	0.751 4,70 Euro
Still water	2,40	4,70 Euro
Medium water		4,70 Euro

BEERS

Eichbaum (Oak) beers on tap

	0.31	0.41
Ureich Premium Pils	2,90	3,50 Euro
Cellarbier	2,90	3,50 Euro
Radler	2,90	3,50 Euro
Colabier	2,90	3,50 Euro

	0.31	0.51
Hefeweizen (wheat beer)	3,20	3,70 Euro
Weizenmix	3,20	3,70 Euro

Eichbaum (Oak) bottle beer

Crystal wheat	0,50l	3,70 Euro
Dark wheat	0,50l	3,70 Euro
Malt beer	0,33l	2,70 Euro
Hefeweizen alcohol-free	0,50l	3,70 Euro
Pils alcohol-free	0,33l	2,90 Euro

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BEVERAGES



Appetizers

Campari Orange or Soda	5,20 Euro
Martini Bianco or Rosso	5,00 Euro
Cherry Medium or Dry	3,60 Euro
Aperol Spritz	5,50 Euro
Hugo	5,50 Euro

Cocktails

Mojito rum, lime, soda, sugar, mint	6,90 Euro
Tequila Sunrise	
tequila, Orange Juice, Grenadine	6,90 Euro
Mykonos	6,90 Euro
Vodka, Gin, Rum, Lime Juice, Blue Curacao, Spritz	
Fruit Punch	5,00 Euro
Banana nectar, apple, orange, passion fruit juice, grenadine	

Sparkling Wines

Glass of sparkling wine	0,10l	3,70 Euro
Prince of Metternich	0,75l	23,70 Euro
Piccolo Prince of Metternich	0,20l	6,90 Euro
Asti Cinzano	0,75l	18,50 Euro
Piccolo Asti Cinzano	0,20l	4,60 Euro

Spirits

Metaxa 5 * 38% Greek brandy	2,50 Euro
Metaxa 7 * 40% Greek brandy	2,70 Euro
Metaxa Very old 40% Greek brandy	5,50 Euro
Ouzo 38% Greek anise brandy	2,00 Euro
Ouzo Pilava on ice	2,50 Euro
Vodka 37.5%	2,20 Euro
Amarula 17% cream liqueur	2,20 Euro
Fernet 40%	1,80 Euro
Jägermeister 35%	2,00 Euro
Tsipuro 44%	2,50 Euro
Ramazzotti 30%	2,70 Euro
Mirabelle	2,00 Euro
Williams Pear	2,00 Euro
Baileys	2,20 Euro



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