




The restaurant Diosmos is characterised by its creative, modern Greek cuisine.
High-quality ingredients, professional preparations and creativity
form the fundament for our cuisine.




The philosophy behind everything is simple and effective:
Seasonal ingredients and traditional, Greek products from various regions
of the country as well as the Mediterranean Sea are selected, combined
and transformed into culinary delicacies.
All recipes are based on Greek traditional recipes,
which we have re-interpreted and refined.



 www.diosmos.de

 [/diosmos](https://www.facebook.com/diosmos)

 [diosmos](https://www.instagram.com/diosmos)

SOUPES

1. **Patatosoupa** 6.90
Potato crème soup with puff pastry filled with Manouri cheese mousse
2. **Tomato cream soup** 6.90

OREKTIKA

24. **Kolokythokeftedes** 9.90
Zucchini balls coated in breadcrumbs with tzatziki dip
21. **Feta Saganaki** 10.90
Greek sheep cheese filled puff pastry with sesame seeds and honey
22. **Pourakia Melitsanas** 10.50
Aubergine-fillets filled with goat cheese
23. **Katsikisio Tiri** 11.50
Sesame-crusted goat cheese on beetroot carpaccio and tomato chutney
28. **Feta** 8.90
Greek sheep cheese on tomato Carpaccio and onions
20. **Olives and Green Peppers** 8.00
25. **Pirgaki Lachanikon** 11.90
Layered vegetable tower with grilled Halloumi cheese from Cyprus
26. **Garides Mikrolimano** 16.50
Sautéed prawns deglazed with Ouzo, tomato sauce and Feta cheese
27. **Ochtapodi** 18.90
Octopus with caramelized onions in red wine sauce
29. **Meze "Diosmos" (for 2 people)** 29.50
Greek appetizer plate

ALIFES

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|-----|---|------|
| 10. | Tzatziki
Greek yogurt refined with cucumber and dill | 7.00 |
| 11. | Chtipiti
Slightly piquant sheep cheese crème | 7.50 |
| 12. | Melitsanosalata
Aubergine crème refined with pepper, onions and walnuts | 7.50 |
| 13. | Fava-Feneou
homemade flat pea puree | 7.00 |
| 14. | Taramas
Red fish roe crème with extra virgin olive oil | 8.00 |

SALADS

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| 40. | Salatoula
Crunchy mixed salad | 8.90 |
| 41. | Choriatiki
Greek salad with tomatoes, cucumbers, pepper, red onions, radish, capers, olives and feta cheese with pita bread and lemon and olive oil dressing | 15.50 |
| 42. | Salata Kotopoulo
Grilled chicken breast fillet on crunchy salad with cherry tomatoes, peppers, onions, dried fruits and orange balsamic vinaigrette | 16.50 |
| 43. | Salata "Diosmos"
Grilled baby calamari salad with marinated vegetables and olive paste vinaigrette | 16.90 |
| 44. | Salata Garides
Sautéed prawns deglazed with muscat wine and garlic on crunchy salad with cherry tomatoes and lemon and olive oil dressing | 18.90 |

ZIMARIKA

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| 50. | Mesogiaki Makaronada
Spaghetti with cherry tomatoes, olives, dried tomatoes, mushrooms, spinach, garlic and fresh basil | 14.50 |
| 51. | Diosmos Makaronada
Tagliatelle with sautéed beef tips, deglazed with red wine, cherry tomatoes and mushrooms | 18.90 |
| 52. | Makaronada Solomou
Tagliatelle with salmon fillet deglazed with white wine and fresh herbs | 17.90 |
| 53. | Garido Makaronada
King prawn linguine with tomato sauce and fresh basil | 20.90 |
| 54. | Risotto Manitarion
With seasonal mushrooms and refined with truffle oil | 17.50 |
| 55. | Risotto Thalassinon
Risotto with seafood | 18.50 |

FOURNOU

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| 60. | Mousaka
Greek Gratin with minced veal, potatoes, aubergines, zucchini and Béchamel sauce, served with fresh salad | 19.50 |
| 61. | Arnaki Kleftiko
Juicy lamb shank and baked potatoes with salad bouquet | 20.50 |

KREATIKA

filled with feta cheese, served with tzatziki dip, oven-baked potatoes and salad

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| 70. | Kotopoulo
Chicken breast fillet with mushroom sauce, wild rice and salad | 20.50 |
| 71. | Bifteki
Greek beef patty filled with feta cheese, served with tzatziki dip, oven-baked potatoes and salad | 19.90 |
| 72. | Brizola
Carré of Duroc pork with herb potatoes and fresh salad | 23.90 |
| 81. | Pork Fillet Medallions
Pepper sauce, rosemary potato and salad | 22.90 |
| 73. | Souvlaki Triologie
Meat skewer with chicken, pork and lamb, served with tzatziki dip, potato chips and salad | 22.50 |
| 74. | Arnisio Kare
Roasted rack of lamb with a herb-mustard-crust, rosemary potatoes and vegetables | 34.90 |
| 75. | Sikoti
Liver in red wine sauce and caramelized onions, served with homemade mashed potatoes and salad | 22.50 |
| 76. | Paidakia
Lamb chops with Cretan Briam (roasted vegetables), grated sheep cheese and potato chips | 25.50 |
| 77. | Tigania
Pan-seared pork chunks with oregano and lemon, served with potato chips and salad | 20.90 |
| 78. | Grillteller "Diosmos"
2 lamb chops, pork fillet, chicken fillet, calf's liver, with Tzatziki dip, potato chips and salad | 24.90 |
| 79. | Steak
Argentinean rump steak with peppercorn or red wine sauce, rosemary potatoes and salad | 28.90 |
| 80. | Fileto
Argentinean beef fillet with peppercorn or red wine sauce, rosemary potatoes and salad | 33.90 |

PSARIKA

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| 90. | Solomos
Grilled salmon fillet with herb rosemary potatoes and vegetables | 23.90 |
| 91. | Lavraki
Loup de Mer fillet with rosemary potatoes and baby spinach | 25.90 |
| 92. | Tsipoura
Gilt-head bream fillet with rosemary potatoes and vegetables | 24.90 |
| 93. | Garides
Grilled king prawns with vegetable risotto and salad | 33.50 |

GLIKA

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| 100. | Glikolemono
Lime mousse with crispy angel hair and berry compote | 8.00 |
| 101. | Galaktoboureko
Semolina filled puff pastry, refined with vanilla extract and drizzled in Masticha syrup, served with vanilla ice cream | 8.00 |
| 102. | Karidopita
Juicy walnut cake, flavored with vanilla and cinnamon, with vanilla ice cream | 9.00 |
| 103. | Souffle Sokolatas
Homemade dark and white chocolate soufflé, served with strawberry ice cream | 10.50 |
| 104. | Greek Yogurt
Flavored with beery chutney | 8.00 |
| 105. | Mixed ice cream per scoop | 2.50 |

ALCOHOL-FREE DRINKS

Coca Cola ^{1,2}	0.30l	3.50	0.50l	5.50
Coca Cola Light ^{1,2,4}	0.30l	3.50	0.50l	5.50
Coca Cola Zero ¹	0.30l	3.50	0.50l	5.50
Spezi ^{1,2}	0.30l	3.50	0.50l	5.50
Fanta ²	0.30l	3.50	0.50l	5.50
Sprite	0.30l	3.50	0.50l	5.50
Apple Juice Spritzer	0.30l	3.50	0.50l	3.90
Gerolsteiner Mineral Water	0.25l	2.80	0.75l	7.50
Gerolsteiner Medium Water	0.25l	2.80	0.75l	7.50
Gerolsteiner Still Mineral Water	0.25l	2.80	0.75l	7.50
Orange Juice	0.20l	3.50		
Apple Juice	0.20l	3.50		
Bitter Lemon ³	0.25l	3.20		
Ginger Ale ³	0.25l	3.20		
Rhubarb Juice Spritzer	0.30l	3.80	0.50l	5.90
Passion Fruit Juice Spritzer	0.30l	3.80	0.50l	5.90
Apple Spritzer	0.30l	3.80	0.50l	5.90

BEER

Malt Beer ⁶			0.33l	3.00
König Pilsener ⁶	0.25l	3.00	0.50l	5.50
König Pilsener alcohol-free ⁶			0.33l	3.00
Schlösser Alt ⁶	0.25l	3.00	0.50l	5.50
Benediktiner Weizenbier ⁶			0.50l	5.50
Benediktiner Weizenbier alcohol-free ⁶			0.50l	5.50
Erdinger Weizenbier ⁶			0.50l	5.50
Erdinger Weizenbier alcohol-free ⁶			0.50l	5.50
Radler ^{6,4}	0.25l	3.00	0.50l	5.50
Alster ^{6,4}	0.25l	3.00	0.50l	5.50
Krefelder ^{1,6,4}	0.25l	3.00	0.50l	5.50

— ○ WINE BY THE GLASS ○ —

White

Table wine // Dry ⁷	0.20l	6.00
Skouras Akres // Fruity ⁷	0.20l	6.50
Grauburgunder ⁷	0.20l	7.00
Weißburgunder ⁷	0.20l	7.50
Ploes // Chardonnay, Assyrtiko ⁷	0.20l	7.00
Amethystos // Sauvignon Blanc, Assyrtiko ⁷	0.20l	8.90
Stathmos // Sweet ⁷	0.20l	6.00
Samos // Vin de Liqueur ⁷	0.10l	3.50

Red

Table wine // Dry ⁷	0.20l	6.00
Skouras Cuvée ⁷	0.20l	6.50
Ploes // Cabernet, Merlot ⁷	0.20l	7.50
Mega Spileo Cuvée ⁷	0.20l	7.50
Amethystos // Cabernet, Merlot, Agiorgitiko ⁷	0.20l	10.90
Stathmos // Sweet ⁷	0.20l	6.00
Mavrodapnhe // Liqueur Wine ⁷	0.10l	3.50

Rose

Skouras Akres // Agiorgitiko, Moscofilero ⁷	0.20l	6.50
Amethystos // Cabernet Sauvignon, Merlot ⁷	0.20l	9.50
Biblia Chora // Syrah ⁷	0.20l	9.90

Prosecco & Champagne

Scavi & Ray ⁷	0.75l	22.50
Astoria ⁷	0.75l	26.00
Moet Chandon ⁷	0.75l	95.00

On our wine list you can find selected wines

COGNAC & SPIRITS

Ouzo Plomari	4cl	4.00	Limoncello	2cl	3.00
Ouzo Plomari	0.20l	12.50	Mastic	2cl	3.50
Tsipouro Idoniko	4cl	4.00	Baileys ⁵	4cl	5.00
Tsipouro Idoniko	0.20l	14.50	Averna	4cl	4.50
Tanqueray Gin	5cl	6.00	Ramazzotti	4cl	4.50
Lagavulin 16J.	5cl	15.00	Amaretto	4cl	5.00
Remy Martin	2cl	6.50	Bacardi	4cl	6.00
Metaxa 5*	2cl	4.50	Wodka	4cl	6.00
Metaxa 7*	2cl	5.00	Sambuca	2cl	3.50
Metaxa 12 Jahre*	2cl	6.00	Fernet Branca	4cl	4.50
Metaxa 40 Jahre*	2cl	7.00	Grappa otto de Lune	2cl	7.00
			Grappa Methexis	2cl	6.50

APERITIFS

Campari	4cl	5.00	Prosecco ⁷	0.10l	4.00
Martini Bianco	4cl	5.00	Aperol Spritz ⁷	0.20l	7.90
Martini Rosso	4cl	5.00	Hugo ⁷	0.20l	7.90
Martini Dry	4cl	5.00	Mojito	0.20l	8.50
			Lillet Rose	0.20l	7.90

COFFEE & TEA

Freddo Cappuccino ^{1,5}	4.00	Espresso Macchiato ^{1,5}	3.00
Freddo Espresso ¹	3.50	Caffe Crema	3.00
Frappé	3.00	Latte Macchiato ^{1,5}	4.50
Frappé with vanilla ice cream ^{1,5}	4.00	Fresh Mint Tea	3.50
Greek Coffe Mocha ¹	2.50	Tee (different varieties)	2.80
Espresso ¹	2.80	White coffee ^{1,5}	4.20
Espresso Doppio ¹	4.50	Caffè Crema (caffeine-free)	3.00
Cappuccino ^{1,5}	3.50	Hot Chocolate	4.00

Additives: 1 with caffeine | 2 with dye | 3 quinine | 4 with sweetener
5 lactose | 6 wheat / barley | 7 sulfites

Prices in Euros incl. service and the statutory VAT.



Dear guests,
For those who have food allergies or intolerance please feel free to ask a member
of our service staff if you require information about our ingredients in our dishes.



OPENING HOURS

Monday-Saturday from 12:00 to 14:30 and from 17:00 to 23:00

Sundays and public holidays from 12:00 to 23:00

Warm Kitchen until 22:00

Closed on Tuesdays