TAVERNA OLYMPIA

KALI SPERA
WELCOME!

Best quality and passion for details – our traditional Greek cuisine since 1992. Our home made gyros, fresh seafood and other greek specialities are famous in Berlin.

Vegetarian dishes are marked with our green leaf.

Please ask for our daily special!



DOROTHEA & IOANNIS

! ALLERGENS !

We use ingredients in our kitchen that can trigger allergies. We have labeled the allergens in our menu. Please note that cross-contamination can occur despite high hygiene standards. You can contact our staff at any time.
We process: A - Cereals containing gluten, B - Crustaceans, C - Eggs, D - Fish, G - Milk from mammals, N - Sesame seeds

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All prices in Euro (€). Service charge and VAT are included.

SOUPS AND SALADS



SOUPS

Fassolada
Greek bean soup — **6,40 €**

Kotosupa
Greek chicken soup with rice, egg yolk, carrots and lemon — **6,90 €** C

SALADS

Patzaria
Beetroot salad with fresh garlic and parsley — **7,60 €**

Salata Choriatiki
Farmersalad with tomatoes, cucumbers, red pepper and feta cheese with olive oil and oregano — **13,90 €** G

Salata Tonno
Large mixed sald with tuna — **13,90 €** D

Salata Kotopoulo
Sliced roasted chicken breast with large mixed salad — **14,50 €**

Salata Garides
Three grilled prawns with big mixed sald — **16,50 €** B

Salata Calamari
Fried calamari on mixed salad — **14,90 €** D

Beetroot Carpaccio
Thinly sliced beetroot with homemade dressing, feta cheese and walnuts — **12,90 €** G

MEZE – STARTERS



COLD STARTERS

Zaziki
Curd and yoghurt with cucumber slices
and fresh garlic — **5,90 €** G

Skordalia
Potatoes mashed with fresh garlic and olive oil — **5,60 €**

Elies Kalamon
Olives topped with sliced onions — **6,90 €**

Piperakia
Greek red peppers in olive oil and vinegar — **5,50 €**

Taramosalata
Smoked cod's roe salad mashed with
olive oil and fresh lemon juice — **7,50 €** D

Dolmadakia
Vine-leafs stuffed with rice,
served with zaziki — **7,90 €** G

Kopanisti
Feta cheese mashed with bell pepper
fresh garlic and olive oil — **7,90 €** G

Feta
Feta cheese with onions, olive oil and oregano — **8,20 €** G

Dakos
Double-baked Cretan barley bread with
diced tomatoes, oregano, grated feta,
olives, onions and capers — **9,90 €** G

Meze olympia
Mixed starters, cold — **12,90 €** A, D, G
For Two — **20,90 €** A, D, G

Warm Starters

Skordopsomo
Garlic bread with tomato — **4,50 €**

Pita
Garlic bread with oregano, tomatoes, olive oil — **4,50 €**

Piperies Skaras
Grilled chilli peppers with garlic and olive oil — **7,20 €**

Dolmadakia from the oven
Vine-leafs stuffed with rice,
gratinated with feta cheese — **9,40 €** G

Tiropitakia
Feta cheese puff served with zaziki — **9,40 €** A, C, G

Spanakopitakia
Spinach puff served with zaziki — **9,40 €** A, C, G

Keftedakia
Grilled meatballs with herbs served with zaziki — **9,60 €** C, G

Melitzanes tiganites
Breaded and fried eggplant served with zaziki — **9,90 €** A, C, G

Kolokithakia tiganita
Breaded and fried zucchini served with zaziki — **9,90 €** A, C, G

Tiganita
Breaded and fried eggplant and zucchini,
served with zaziki — **9,90 €** A, C, G

Mydia Saganaki
Mussels in tomato sauce
gratinated with feta cheese — **13,90 €** G

Meze Olympia
Mixed starters, warm — **16,90 €** A, C, D, G
For Two — **30,90 €** A, C, D, G

Meze with cheese

Saganaki
Breaded and fried feta cheese — **10,90 €** A, C, G

feta cheese Psiti
Feta cheese baked in the oven with tomatoes,
bell pepper, olive oil and oregano — **10,90 €** G

GREEK CLASSICS



GYROS

Gyros Klassika
Gyros served with sliced onions, zaziki — **17,90 €**

Gyros Kafteros
Gyros served with spicy-hot sauce — **19,90 €** G

Gyros Skordatos
Gyros served with fresh garlic-cream sauce — **19,90 €** G

Gyros tis Kouzinas
Gyros served with fresh champignon-cream sauce — **19,90 €** G

Gyros Special
Gyros served with Metaxa-cream sauce
gratinated with cheese — **20,90 €** G

DISHES FROM THE GRILL

Souzoukakia
Three spicy meatballs served with zaziki — **17,90 €** C

Souvlakia
Two pork skewers served with sliced onions, zaziki — **18,90 €** G

Bifteki Gemisto
Salisbury steak filled with feta cheese, olive,
chilli pepper und tomato, served with zaziki — **19,90 €** A, C, G

Herkules-Skewer
Large chicken breast skewer served served with zaziki — **19,90 €**

Paidakia
Lamb chops served with zaziki — **24,90 €** G

Olympia-Skewer
Large filet of lamb skewer served with zaziki — **25,90 €** G

Mixed Plate Olympia
Pork skewer, gyros, chicken breast and meat ball,
served with sliced onions, zaziki — **21,90 €** C, G

Mixed Plate Olympia Dio
Mixed plate for two — **40,90 €** C, G

Every dish from the grill and every Filet & Steak-dish comes with a small salad and a side order of your choice (french fries, rice, potato wedges, greek rice noodles or croquettes).

TRADITIONAL

FASOLAKIA
Green beans in spicy tomato sauce,
topped with melted cheese — **13,90 €** [G]

GIGANTES FETA
Bell beans in spicy tomato sauce,
topped with melted cheese — **13,90 €** [G]

BAMIES
Okra in spicy tomato sauce,
topped with melted cheese — **13,90 €** [G]

BROKKOLA
Broccoli in homemade cream sauce,
topped with melted cheese — **13,90 €** [G]

TOURLOU ME FETA
Fresh from the oven vegetables in spicy tomato sauce,
topped with melted cheese — **15,90 €** [G]

KRITHAROTO
Rice noodles with prawns in a spicy tomato sauce — **15,90 €** [B]

GYROS JOUVETSI
Gyros with greek rice noodles, topped with melted cheese,
served with a small side salad — **19,90 €** [A, G]

ARNI FOURNO
Lamb knuckle in homemade tomato-garlic sauce,
green beans served with a small side salad — **23,90 €**

ARNI JOUVETSI
Stewed lamb with rice noodles, topped with melted cheese,
served with a small side salad — **23,90 €** [G]

EXOCHIKO
Slices of lamb with vegetables, potato and feta cheese in
homemade tomato sauce served with a small side salad — **24,90 €** [G]

MOUSSAKA
Eggplant, potato and minced meat casserole with béchamel sauce — **18,90 €** [B]

FILETS & STEAKS

BONFILET SKARAS
Grilled argentine rump steak with herb butter — **25,90 €**

ARNI GEMISTO
Two filet of lamb roulades filled with tomato and feta cheese,
served with mushroom sauce — **25,90 €** [G]

SEAFOOD & CHICKEN



SEAFOOD

SARDELLES
Fried Sardines served with zaziki — **17,90 €** D, G, N

KALAMARIA
Fresh fried squid rings served with zaziki — **17,90 €** A, G, N

KALAMARIA SKARAS
Grilled fresh squid served with zaziki — **17,90 €** G, N

GARIDES SKARAS
Grilled Prawns — **24,90 €** B, G

GARIDES LIMANAKI
King prawns in tomato-garlic sauce, spicy — **25,90 €** B, G

GARIDES PIPERATES
King prawns in green pepper sauce, spicy — **25,90 €** B, G

SOLOMOS
Grilled salmon fillet — **24,90 €**

CHICKEN

KOTOPOULO METAXA
Stripes of chicken breast in Metaxa sauce — **19,90 €**

KOTOPOULO GEMISTO
Chicken breast filled with spinach and feta cheese, served with mushroom sauce — **21,90 €** G

Every seafood- and chicken-dish comes with a small salad and a side order of your choice (french fries, rice, potato wedges, greek rice noodles or croquettes).

KIDS MENU

Gyros with french fries and zaziki	10,90 €$_G$
Souvlaki Pork-skewer with french fries and zaziki	10,90 €$_G$
Chicken schnitzel with french fries and zaziki	12,90 €$_G$

EXTRAS

herb butter	1,50 €$_G$
Ketchup	0,50€
Majonnaise	0,50 €

SIDE ORDERS & SAUCES

Potato Wedges	4,20 €	**Cream-Sauce**	3,90 €$_G$
Rice	4,20 €	**Mushroom-Sauce**	4,50 €$_G$
Rice Noodles	4,20 €	**Metaxa-Sauce**	4,50 €$_G$
Croquettes	4,20 €		
French Fries	4,20 €		

DESSERTS

Pagoto Mikto
Ice cream bowl served with whipping cream — 5,60 €$_G$

Jaourti Karidia
Greek natural yoghurt served with honey and walnuts — 6,50 €$_G$

Chocolate soufflé
Warm chocolate soufflé with a core
of liquid chocolate, served with vanilla ice cream — 6,90 €$_G$

Pagoto me Fruta
Fruity ice cream bowl served with fruits and whipping cream — 6,90 €$_G$

Jaourti Frouta
Greek natural yoghurt served with fruits, honey and walnuts — 6,90 €$_G$

EXTRAS & DESSERTS

DRINKS



NON-ALCOHOLIC

Softdrinks	0,2 l	0,4 l
Mineral water	**2,80 €**	**4,40 €**
Coca Cola 1,3	**3,00 €**	**4,50 €**
Coca Cola Zero 1,3,6	**3,00 €**	**4,50 €**
Fanta 3,4	**3,00 €**	**4,50 €**
Sprite 4	**3,00 €**	**4,50 €**
Spezi 1,2,3	**3,00 €**	**4,50 €**
Rixdorfer Fassbrause 3 (like American apple beer)	**3,00 €**	**4,50 €**

Schweppes

Tonic Water 2 / Bitter Lemon 2 / Ginger Ale 3 (each 0,2 l) **3,90 €**

Almdudler, bottle (0,35 l) **4,50 €**

Greek still minieral water, bottle (1,0 l) **5,80 €**

Greek mineral water, bottle (0,75 l) **5,80 €**

Juices	0,2 l	0,4 l
Orangejuice	**3,00 €**	**4,50 €**
Applejuice	**3,00 €**	**4,50 €**
Banana juice-drink	**3,00 €**	**4,50 €**
Cherry juice-drink	**3,00 €**	**4,50 €**
Cherry-Banana	**3,00 €**	**4,50 €**
Spritzer	**3,00 €**	**4,50 €**

Coffee & Hot Drinks

Espresso 1	**3,00 €**	Cappuccino 1	**3,90 €**
Espresso double 1	**4,20 €**	White coffee 1	**4,20 €**
Coffee 1	**3,00 €**	Latte Macchiato 1	**4,20 €**
Mokka Grecco 1	**3,00 €**		
Espresso Macchiato 1	**3,00 €**		

Glass of tee, different varieties **3,00 €**

BEER

Draft Beer	0,4 l	0,5 l
Warsteiner	**4,50 €**	**5,20 €**
Jever	**4,50 €**	**5,20 €**
Shandy	**4,50 €**	**5,20 €**
König Ludwig, dark beer	**4,50 €**	**5,20 €**

Bottles

Mythos, greek beer (0,33 l) **3,90 €**

Warsteiner, non-alcoholic (0,33 l) **3,90 €**

Berliner Weiße, red 3 / green 3 (0,33 l) **4,50 €**

Kraftmalz, non-alcohlic malt beer (0,33 l) **3,90 €**

König Ludwig, wheat- / crystal wheat beer / non alc. (each 0,5 l) **5,00 €**

1=caffeine-containing, 2=quinquina-containing, 3=with dye , 4=with ginger extract, 5=with preservative benzoic acid, 6=with sweetener

HARD LIQUOR

Ouzo

Ouzo – home brand	2 cl	**2,50 €**
Ouzo – *Tsipouro*	2 cl	**3,50 €**
Ouzo – home brand on the rocks, served with soda	4 cl	**5,00 €**
Ouzo of Plomari, 40% vol	0,2 l	**15,90 €**

Aperitif

Aperol Spritz 3, 5	0,2 l	**6,90 €**
Martini Bianco	5 cl	**3,90 €**
Martini Rosso	5 cl	**3,90 €**
Martini Dry	5 cl	**3,90 €**
Campari Orange 3	4 cl	**6,90 €**
Campari Soda 3	4 cl	**6,90 €**

Longdrinks

Gin-Tonic 2	Jim Beam-Coke 1, 3
Bacardi-Coke 1, 3	Bacardi-Lemonade 3, 4
Wodka-Lemonade 3, 4	Wodka-Lemon 3
Southern Comfort-Ginger Ale 2	Havana Club-Coke 1, 3

each 4 cl **7,40 €**

Brandy – Cognac

Metaxa 5 stars	2 cl	**4,20 €**
Metaxa Grand Olympian - Reserve	2 cl	**7,50 €**

Scotch Whiskey & Bourbon Whiskey

Jim Beam	2 cl	**4,50 €**
Johnny Walker 3	2 cl	**4,50 €**
Jack Daniel‘s	2 cl	**6,50 €**

Liqueur & Bitters

Amaretto	2 cl	**3,50 €**
Sambuca	2 cl	**3,90 €**
Jägermeister	2 cl	**3,90 €**
Ramazotti	2 cl	**4,50 €**
Baileys	2 cl	**3,90 €**

Shorts

Wodka, Smirnoff	2 cl	**3,50 €**
Tequila, white / brown	2 cl	**3,50 €**

WINE

GREEK WINE

WHITE WINE BY THE GLASS

Retsina „Malamatina“, dry

Bottle (0,25 l)	**6,50 €**
Bottle (0,5 l)	**12,50 €**

Aspro, dry

Glass (0,2 l)	**5,90 €**
Crewet (0,5 l)	**12,50 €**

Imiglikos, soft

Glass (0,2 l)	**5,90 €**
Crewet (0,5 l)	**12,50 €**

ROSÉ WINE BY THE GLASS

Rozé Krasi, dry

Glass (0,2 l)	**5,90 €**
Crewet (0,5 l)	**12,50 €**

WINE SPRITZER

Wine spritzer with a red or white wine of your choice

Glass (0,2 l)	**5,00 €**

SPARKLING WINE

Glass (0,1 l)	**3,90 €**
Bottle (0,75 l)	**28,50 €**



RED WINE BY THE GLASS

Nemea, dry		
	Glass (0,2 l)	**5,90 €**
	Crewet (0,5 l)	**12,50 €**
Imiglikos, soft		
	Glass (0,2 l)	**5,90 €**
	Crewet (0,5 l)	**12,50 €**
Mavrodaphne liqueur wine, sweet		
	Glass (0,2 l)	**6,50 €**
	Crewet (0,5 l)	**14,00 €**

BOTTLES – WHITE

Paranga, Kir Yianni	**Bottle** (0,75 l)	**23,90 €**
Semeli Mantinia	**Bottle** (0,75 l)	**26,90 €**
Alpha Estate „Malagouzia“	**Bottle** (0,75 l)	**26,90 €**

BOTTLES – ROSÈ

Akakies, Kir Yianni	**Bottle** (0,75 l)	**24,90 €**

BOTTLES – RED

Paranga, Kir Yianni	**Bottle** (0,75 l)	**24,90 €**
Katogi Averoff	**Bottle** (0,75 l)	**26,90 €**
Nemea, Papaioannou	**Bottle** (0,75 l)	**28,90 €**
Axia Syrah, Alpha	**Bottle** (0,75 l)	**28,90 €**