

# ΚΑΛΩΣ ΗΡΘΑΤΕ! WELCOME!

We welcome you to the Resto-Bar Kalliopea & want you to feel completely comfortable with us.



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A resto-bar combines the best aspects of a restaurant & a bar. At our place, you can enjoy an excellent selection of dishes accompanied by the perfect wine in a cozy ambiance.


Look forward to a variety of lovingly prepared cold & warm mezedes, served with our freshly homemade bread.

Our focus is on homemade dishes. That's why we use only fresh, mostly regional & organic ingredients and avoid genetically modified products and glutamates.

Our goal is to take you on a culinary journey through Greece & to delight your senses with our dishes. We place great importance on a healthy diet. That's why we **exclusively use premium olive oils from Crete & fresh herbs** in our kitchen.

Indulge in our carefully selected wine assortment & discover the special delicacies on our weekly changing special menu.

Your Kalliopea team wishes you a delightful stay.



Καλή όρεξη!  
Enjoy your meal!

A large, faint, circular illustration of a woman in traditional Greek attire, holding a lyre and a branch, serves as a background for the bottom right section of the page.

## COLD MEZEDES

- 1 **TZATZIKI (G)** 6,50 €  
Greek yogurt specialty with garlic, cucumbers & fresh dill
- 2 **TARAMOSALATA (D)** 6,50 €  
Puréed fish roe
- 3 **SKORDALIA (VEGAN)** 6,50 €  
Fresh garlic with potatoes & olive oil, puréed
- 4 **ELLIES KAI PIPERIES** 7,90 €  
Kalamata olives & peppers
- 5 **PANZARIA** 8,70 €  
Beetroot with garlic & olive oil
- 6 **FAVA SANTORINIS (VEGAN)** 6,90 €  
With olive oil & red onions
- 7 **OCTOPUS SALAD (R)** 17,50 €  
House-style
- 8 **CHTIPITI (G)** 9,80 €  
Spicy mixed feta cheese with chili & olive oil
- 9 **BEETROOT SALAD (G)** 12,90 €  
On Greek yogurt with fresh onions, parsley & feta-walnut topping
- 10 **MIXED APPETIZER PLATE (G,D)** 18,90 €

## WARM MEZEDES

- 14 **FETA STICKS (G)** 11,90 €  
Feta cheese in filo pastry with honey, coriander & red chili
- 15 **BOUYIOURDI (G)** 10,90 €  
Oven-baked feta cheese with onions, tomatoes, olives, peppers, oregano & olive oil
- 16 **SAGANAKI (A,G)** 10,50 €  
Breaded feta cheese from the pan
- 17 **GIGANTES (G)** 10,90 €  
Large beans in tomato sauce, baked with feta cheese
- 18 **ROASTED PEPPERS (G)** 12,90 €  
Stuffed with feta cheese & spinach
- 19 **ZUCCHINI & EGGPLANT (A,G)** 12,90 €  
Fried with tzatziki
- 20 **HOMEMADE DOLMADAKIA (G)** 13,90 €  
Stuffed grape leaves with rice & minced meat in lemon sauce
- 21 **FRESH MUSHROOMS FROM THE PAN (VEGAN)** 11,90 €  
Fried with onions & garlic in olive oil

ALL PRICES IN EUROS, INCLUDING SERVICE & VAT • CARD PAYMENT POSSIBLE FROM 10 EUROS

## FISH MEZEDES

- 25 **GAVROS** (A,D) 10,90 €  
Pan-fried anchovies
- 26 **OCTOPUS** (R) 18,90 €  
Grilled, with Fava Santorinis & caramelized onions
- 27 **CALAMARI** (R) 12,90 €  
Grilled, enhanced with our homemade oil, garlic & lemon blend
- 28 **THREE BLACK TIGER KING PRAWNS** (B) 18,90 €  
Fried in olive oil with garlic & chili
- 29 **BLACK TIGER PRAWNS WRAPPED IN KATAIFI (ANGEL HAIR)** (B) 15,90 €  
Fried, on a lightly sweet-spicy sauce
- 31 **OCTOPUS STIFADO** (R) 17,90 €  
Octopus fried in olive oil, with tomatoes, shallots, garlic, red wine & cinnamon

## SALADS

- 46 **TOMATO SALAD** 5,50 €  
With onions, olive oil & balsamic vinegar
- 47 **CHORIATIKI** (G) 12,90 €  
Greek village salad with feta cheese, tomatoes, red onions, cucumbers, peppers, olives, olive oil & balsamic vinegar
- 48 **MIXED SALAD** (M) 8,90 €  
Green mixed salad with house dressing & a topping of pomegranate, sunflower & pumpkin seeds
- 51 **MIXED SALAD WITH FRIED TURKEY STRIPS** 16,90 €  
With house dressing & Galia melon

### WHO WAS CALLIOPEA?

Calliope, also known as Calliopea, is one of the nine muses in Greek mythology, the daughters of Zeus & Mnemosyne. She is the muse of epic poetry, science, philosophy, string playing and epic & elegy. Calliope is considered the oldest & wisest of the muses. With Apollo she has the sons Orpheus & Linos.

## GRILL DISHES

- |    |  |         |
|----|--|---------|
| 56 | <b>GYROS (G) - MAY TAKE SOME TIME</b><br>Homemade                              | 17,50 € |
| 57 | <b>BIFTEKI (G) - 70% BEEF, 30% PORK</b><br>Stuffed with feta cheese & tomatoes | 18,90 € |
| 58 | <b>SOUVLAKI (G) - PORK FILLET</b><br>2 pieces                                  | 18,90 € |
| 59 | <b>LAMB CHOPS (G)</b><br>From the region                                       | 26,90 € |
| 60 | <b>LAMB SKEWER (G)</b><br>2 pieces   | 23,50 € |
| 61 | <b>LAMB FILLET (G)</b>   | 26,90 € |
| 62 | <b>CHICKEN BREAST (G)</b>  | 18,90 € |
| 63 | <b>TURKEY SOUVLAKI (G)</b><br>2 pieces   | 18,90 € |
| 64 | <b>200G ANGUS RUMP STEAK (G)</b><br>With house herb butter, no tzatziki        | 28,90 € |

### 65 KALLIOPEAPLATE - HOME DISH OF THE MONTH

Discover our changing house special – a refined reinterpretation of Greek classics, elevating tradition with a touch of culinary creativity.

- |    |   |         |
|----|---|---------|
| 66 | <b>LAMB PLATE (G)</b><br>Lamb fillet, lamb skewer, lamb chop                | 26,90 € |
| 68 | <b>MIXED-PLATE (G) -MAY TAKE SOME TIME</b><br>Gyros, Souvlaki, Minced Steak | 20,90 € |

**GRILLED DISHES & PLATTERS ARE SERVED WITH SALAD, TZATZIKI & FRIED FRESH POTATOES.**

## PAN SPECIALTIES

- |    |   |         |
|----|---|---------|
| 75 | <b>CHICKEN TIGANIA (G)</b><br>Mediterranean chicken pan (from the thigh) with honey, mustard & basmati rice | 20,90 € |
| 76 | <b>GYROS IN METAXA SAUCE (G) - MAY TAKE SOME TIME</b><br>Baked with cheese                                  | 19,90 € |
| 77 | <b>GYROS WITH FRESH MUSHROOMS (G) - MAY TAKE SOME TIME</b><br>Baked with cheese                             | 19,90 € |
| 78 | <b>ARNI FILETO SE GORGONZOLA (G)</b><br>Lamb fillet with gorgonzola sauce                                   | 27,90 € |
| 79 | <b>CHIRINO FILETO ME MANITARIA (G)</b><br>Pork fillet with fresh mushrooms in a cream sauce                 | 23,90 € |

**THE PAN-FRIED SPECIALTIES ARE SERVED WITH SALAD & DEEP-FRIED FRESH POTATOES.**

ALL PRICES IN EUROS, INCLUDING SERVICE & VAT • CARD PAYMENT POSSIBLE FROM 10 EUROS

## HOW TO ORDER IN GREECE?

A typical Greek order in a restaurant is usually placed without looking at the menu. At dinner, the so-called mezes, i.e. starters and salads, are ordered together for the whole table. Main courses are often ordered per piece or by the kilo.

## ORDER LIKE IN GREECE

<b>80 KEFTEDAKIA</b> Three small biftekaki in spicy sauce	<b>14,90 €</b>
<b>82 SOUVLAKI</b> Pork fillet skewer / per piece	<b>5,90 €</b>
<b>83 SOUVLAKI</b> Skewer of lamb steak / per piece	<b>7,90 €</b>
<b>84 BIFTEKAKI</b> Small minced steak / per piece	<b>5,40 €</b>
<b>85 LAMB CHOPS</b> Per piece	<b>6,50 €</b>
<b>86 TIGANIA</b> Roasted pork fillet with onions & garlic	<b>13,90 €</b>

## FISH SPECIALTIES

<b>71 CALAMARI (A,D,G)</b> Battered calamari	<b>21,90 €</b>
<b>72 GRILLED CALAMARI (A,D,G)</b>	<b>22,90 €</b>
<b>73 BLACK TIGER PRAWNS, PAN-FRIED (D,G)</b> 5 pieces, in garlic & olive oil or with cognac cream sauce	<b>25,90 €</b>
<b>74 BLACK TIGER PRAWNS, GRILLED (D,G)</b> 5 pieces	<b>24,90 €</b>

**THE FISH SPECIALTIES ARE SERVED WITH SALAD, POTATOES, LEMONADE AND SPINACH LEAVES.**

## SIDE DISHES

- |    |   |        |
|----|---|--------|
| 90 | FRENCH FRIES  | 4,30 € |
| 91 | BASMATI RICE  | 5,40 € |
| 92 | BASMATI RICE WITH SPECIAL SAUCE<br>House-style                      | 6,50 € |
| 93 | BAKED POTATO WITH TZATZIKI (G)                                      | 7,60 € |
| 94 | LEAF SPINACH<br>Sautéed in olive oil & garlic                       | 7,50 € |
| 95 | BROCCOLI<br>With olive oil & lemon                                  | 6,50 € |
| 96 | GREEN BEANS<br>Simmered with fresh herbs & tomatoes in olive oil    | 6,90 € |
| 97 | ROASTED POTATOES<br>Fresh potatoes, fried                           | 6,00 € |
| 98 | OVEN-BAKED FRESH POTATOES<br>With olive oil, oregano & lemon slices | 6,50 € |
|    | EXTRA PORTION METAXA SAUCE  | 4,90 € |
|    | EXTRA PORTION GORGONZOLA SAUCE                                      | 5,90 € |

## DESSERT

- |     |   |        |
|-----|---|--------|
| 99  | GREEK AMBROSIA (G)<br>Greek natural yogurt with honey & almonds                                 | 6,90 € |
| 100 | HALVA WITH VANILLA ICE CREAM (G)<br>Greek sesame specialty                                      | 6,50 € |
| 101 | MIXED ICE CREAM (G)<br>With whipped cream   | 6,90 € |
| 102 | LOUKOUMADES WITH HONEY (G)<br>Fried dough balls with vanilla ice cream, honey, almonds & apples | 7,90 € |

## DESSERT WINES

- |   |       |        |
|---|-------|--------|
| <b>MAVRODAPHNE</b> - RED, BLACK LAUREL  | 0,2 l | 8,90 € |
| A dessert liqueur wine with intense notes of cherries, plums & chocolate, rich & harmonious in taste. |       |        |
| <b>SAMOS</b> - WHITE, MUSCAT  | 0,2 l | 8,90 € |
| A white dessert liqueur wine with aromas of peach, apricot, citrus fruits & a floral note.            |       |        |

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## NON-ALCOHOLIC DRINKS

	BOTTLE	
COCA-COLA (1,3,5,7,8,9)	0,33 l	4,10 €
COCA-COLA ZERO (1,3,5,7,8,9)	0,33 l	4,10 €
MEZZO MIX (1,3,5,7,8,9)	0,33 l	4,10 €
FANTA (1,3,5,7,8,9)	0,33 l	4,10 €
SPRITE (1,3,5,7,8,9)	0,33 l	4,10 €
ST. MICHAELIS GOURMET	0,75 l	6,90 €
ST. MICHAELIS NATURELL	0,75 l	6,90 €
ST. MICHAELIS GOURMET	0,25 l	3,50 €
ST. MICHAELIS NATURELL	0,25 l	3,50 €
SCHWEPPE'S BITTER LEMON (3,6,8)	0,2 l	3,50 €
SCHWEPPE'S GINGER ALE (3,6,8)	0,2 l	3,50 €
SCHWEPPE'S DRY TONIC (3,6,8)	0,2 l	3,50 €
MALT BEER VITAMALZ	0,33 l	4,10 €
NON-ALCOHOLIC BEER	0,33 l	4,10 €

## JUICES

	BOTTLE	
LÜTAUER APPLE JUICE SPRITZER	0,33 l	4,60 €
LÜTAUER RHABARBER JUICE SPRITZER	0,33 l	5,20 €
LIMOMENT APPLE MINT	0,33 l	4,60 €
LIMOMENT CHERRY WOODRUFF	0,33 l	4,60 €
LIMOMENT PEAR GREEN TEA	0,33 l	4,60 €
KLINDWORTH CLEAR APPLE JUICE	0,2 l	3,50 €
KLINDWORTH ORANGE JUICE	0,2 l	3,90 €

## COFFEE & TEA

AMERICANO	3,50 €	LATTE (G)	4,90 €
GREEK MOKKA	4,90 €	CAPPUCCINO (G)	4,20 €
ESPRESSO	3,20 €	TEA - VARIOUS TYPES	3,80 €
DOUBLE ESPRESSO	4,50 €		

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## BEER

VELTINS PILS	0,25 l	4,10 €
	0,4 l	4,90 €
ALSTERWASSER	0,25 l	4,10 €
	0,4 l	4,90 €
ANDECHS SPEZIAL HELL	0,3 l	4,50 €
	0,5 l	5,90 €
BAYREUTHER HELL	0,3 l	4,50 €
	0,5 l	5,90 €
GREVENSTEINER ORIGINAL	0,3 l	4,50 €
	0,4 l	5,50 €
MAISEL WEISSE	Bottle 0,5 l	5,50 €
MAISEL WEISSE NON-ALCOHOLIC	Bottle 0,5 l	5,50 €

## SPIRITS

OUZO	2 cl	2,50 €	WHISKY	2 cl	3,90 €
OUZO ON ICE	4 cl	4,50 €	WHISKY 12-16 YEARS	2 cl	8,90 €
PLOMARI ON ICE	4 cl	7,90 €	BACARDI	2 cl	3,90 €
AVERNA - ON ICE WITH LEMON	4 cl	5,90 €	BAILEYS	2 cl	3,90 €
RAMAZZOTTI - ON ICE WITH LEMON	4 cl	5,90 €	TEQUILA	2 cl	3,90 €
METAXA 5 STARS	2 cl	5,50 €	OBSTLER - VARIOUS	2 cl	5,50 €
METAXA 7 STARS	2 cl	5,90 €	WODKA	2 cl	3,90 €
OLD METAXA	2 cl	9,90 €	FERNET	2 cl	3,90 €
APEROL SPRITZ		7,90 €	GRAPPA	2 cl	3,90 €
LONGDRINK		8,90 €	SHERRY DRY	5 cl	4,50 €
PREMIUM LONGDRINK		10,90 €	SAMBUCA	2 cl	3,90 €

## SCHAUMWEINE

PROSECCO - DRY	0,1 l	5,90 €
	Bottle 0,75 l	25,90 €
CRÉMANT BRUT ROSÉ	Bottle 0,75 l	39,00 €
BOTTLE OF CHAMPAGNE AVAILABLE ON REQUEST		

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## RED WINES

<b>IMIGLIKOS - SWEET</b> <i>Muscat, Mavrodaphne, Agiogitiko</i>	0,2 l	6,50 €
Aromas of red fruits. Pleasantly sweet taste.		
<b>AGIORGITIKO - DRY</b>	0,2 l	6,90 €
Soft and smooth with a hint of nutmeg & cinnamon.		
<b>ALPHA ESTATE AXIA - DRY</b> <i>Syrah, Xinomavro</i>	0,2 l	7,90 €
Full-bodied, soft tannins, with a touch of vanilla & fine wood tones. The acidity gives structure, while the quince aroma rounds off the pleasure.		

## WHITE WINES

<b>IMIGLIKOS - SWEET</b> <i>Xinomavro</i>	0,2 l	6,50 €
A fresh wine with lively aromas of citrus fruits, crisp green apple & fine floral notes.		
<b>ASYRTIKO - DRY</b>	0,2 l	6,90 €
This wine impresses with its clear minerality, aromas of citrus fruits & a lively freshness.		
<b>ENOTRIA - DRY</b> <i>Sauvignon Blanc, Vilana</i>	0,2 l	7,90 €
A full-bodied wine, low acidity & an intense citrus aroma, giving this wine its unique, exotic character.		
<b>RETSINA KOURTAKI</b>	0,2 l	5,90 €
<b>RETSINA GEORGIADI</b>	Bottle 0,5 l	11,90 €
<b>RETSINA KECHRIBARI</b>	Bottle 0,5 l	13,90 €
<b>WHITE WINE SPRITZER</b>	0,2 l	6,50 €

## ROSÉ WINES

<b>ENOTRIA - DRY</b> <i>Kotsifali, Syrah</i>	0,2 l	7,90 €
An intensely pink wine reminiscent of pomegranate seeds with light orange tones. The aroma seduces with notes of strawberry & cherry, while the fruity taste has a hint of caramel.		
<b>TRIS MAGISSES - SEMI-DRY</b> <i>Syrah, Moschofilero, Agiorgitiko</i>	0,2 l	7,90 €
This rosé seduces with intense aromas of rose, honey, strawberry, cherry & butterscotch, making it a harmonious & multi-layered delight.		

**THE WINES CONTAIN SULFATES.**

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# Bottled wines

## RED WINES

### ASPROS LAGOS - CRETE

*Cabernet Sauvignon*

Deep red color, fruity taste with hints of oak, peppermint, dark berries, and a touch of vanilla.

0,75 | 39,00 €

### DOMAINE HATZIMICHALIS - CENTRAL GREECE

*Cabernet Sauvignon*

This wine presents itself in deep purple & exudes aromas of cassis, violets, red fruits, spices & peppermint.

0,75 | 36,00 €

### MEGAS OENOS - PELOPONNES

*Agiorgitiko, Cabernet Sauvignon*

A full-bodied & elegant wine with aromas of ripe fruits, blackberries & black raspberries, complemented by fine notes of clove, tobacco & leather. It convinces with a strong body, balanced acidity, and distinctive tannins.

0,75 | 55,00 €

### THEOPETRA ESTATE - METEORA MONASTERIES

*Cabernet Sauvignon, Syrah, Limniona*

This red wine blend unfolds fruity aromas of blackberries, plums & sour cherries, complemented by spicy notes of nutmeg, cloves & black pepper, along with sweet nuances of chocolate & caramel.

0,75 | 37,00 €

## ROSÉ WINES

### ENOTRIA - CRETE

*Kotsifali, Syrah*

An intensely pink wine reminiscent of pomegranate seeds with light orange hues. The aroma seduces with notes of strawberry & cherry, while the fruity-juicy taste has a hint of caramel.

0,75 | 24,90 €

### ALFEGA ROSE - CENTRAL GREECE

*Grenache Rouge, Malagouzia & Syrah*

An elegant wine with lively aromas of red fruits, fine spice notes, and nuances of white peach, rose petals, and hibiscus.

0,75 | 26,90 €

THE WINES CONTAIN SULFATES.

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# Bottled wines

## WHITE WINES

### ASPROS LAGOS - CRETE

0,75 l | 45,00 €

*Vidiano*

This wine seduces with an aroma of white blossoms & citrus fruits, complemented by a delicate, buttery bouquet of beeswax, apricot, linden & melon.

### ENOTRIA - CRETE

0,75 l | 24,90 €

*Sauvignon Blanc, Vilana*

A full-bodied wine, low in acidity & an intense citrus nose, giving this wine its unique, exotic character.

### ALPHA ESTATE - FLORINA

0,75 l | 26,90 €

*Malagouzia*

An intense nose with scents of white flowers, citrus fruits & subtle herbal aromas. The wine impresses with a balanced freshness & finesse.

### DAFNIOS - CRETE

0,75 l | 28,90 €

*Vidiano*

On the nose, Dafnios unfolds seductive aromas of citrus fruits, green apples & floral notes, complemented by fine mineral nuances.

### THEOPETRA ESTATE - METEORA MONASTERIES

0,75 l | 35,90 €

*Malagouzia, Asyrtiko*

This intensely light-colored wine combines fruity aromas of bergamot & grapefruit with floral citrus notes for a delightful experience.



THE WINES CONTAIN SULFATES.

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ΕΥΧΑΡΙΣΤΟΥΜΕ!  
THANK YOU!

We thank you for your visit and hope that we were able to whisk you away to HELLAS for a short time.



If you have discovered a dish in Greece and cannot find it on our menu today, please contact us - we will be happy to receive your suggestions and requests.

We look forward to your next visit to our Resto-Bar.

See you soon and Jiassas,  
Your Kalliopea team

DID YOU ENJOY YOUR STAY WITH US?

Please spread the word and rate us on Google!



AND FEEL FREE TO FOLLOW US ON INSTAGRAM AND FACEBOOK!



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[@restobar\\_kalliopea\\_hamburg](https://www.instagram.com/restobar_kalliopea_hamburg)

# DEAR GUESTS,

due to the European Food Information Regulation, we would like to inform you that since the opening of our restaurant, we have only been offering dishes that we have prepared ourselves. These contain no flavor enhancers, glutamates, artificial colorings or ready-made spice mixtures. Nevertheless, there are natural foods that may contain allergens. The European Information Regulation lists the following 14 food groups with a known high allergenic potential:

## THE 14 ALLERGENS



**A**  
FOR CEREALS CONTAINING GLUTEN AND PRODUCTS DERIVED FROM THEM



**B**  
FOR CRUSTACEANS AND PRODUCTS DERIVED THEREFROM



**C**  
FOR POULTRY EGGS AND PRODUCTS THEREOF



**D**  
FOR FISH AND PRODUCTS DERIVED FROM FISH (EXCEPT FISH GELATINE)



**E**  
FOR PEANUTS AND PRODUCTS DERIVED FROM PEANUTS



**F**  
FOR SOY (BEANS) AND PRODUCTS THEREOF



**G**  
FOR MILK FROM MAMMALS AND MILK PRODUCTS (INCLUDING LACTOSE)



**H**  
FOR NUTS AND PRODUCTS DERIVED FROM NUTS



**L**  
FOR CELERY AND PRODUCTS DERIVED THEREFROM



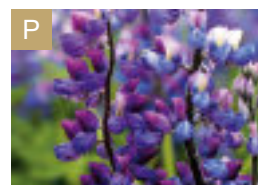
**M**  
FOR MUSTARD AND PRODUCTS THEREOF



**N**  
FOR SESAME SEEDS AND PRODUCTS DERIVED THEREFROM



**O**  
FOR SULFUR DIOXIDE AND SULFITES



**P**  
FOR LUPINS AND PRODUCTS DERIVED THEREFROM



**R**  
FOR MOLLUSCS SUCH AS SNAILS, MUSSELS, SQUID AND PRODUCTS DERIVED FROM THEM

## DESIGNATION OF THE ADDITIVES:

(1) with coloring, (2) with preservatives, (3) with antioxidants  
(4) with flavor enhancers, (5) containing caffeine, (6) containing quinine,  
(7) with sweeteners, (8) contains a source of phenylalanine, (9) with acidifiers