
All prices in EUR



POSEIDON

Menu

Greek cuisine in Nuremberg

Lunch menu

All prices in EUR

Monday to Friday, 11:30-14:30

M1	Gyros With tzatziki, rice and salad	9.90
M2	Suflaki With tzatziki, rice and salad	9.90
M3	Suzukakia With tzatziki, rice and salad	9.90
M4	Kritharaki Greek rice-shaped pasta, baked with cheese	8.90
M5	Chicken breast fillet With fries and salad	9.90
M6	Pangasius fillet With rice and salad	10.00
M7	Gyros & calamari With tzatziki, rice and salad	11.00
M8	Baked gyros With Metaxa sauce and salad	10.00
M9	Mixed leaf salad with liver Seasonal leaves with our house dressing	10.50
M10	Mixed leaf salad with pork fillet medallions Seasonal leaves with our house dressing	11.00

Lunchtime is time to savour! Discover our delicious Greek specialities, made with fresh ingredients for a lighter appetite.

Our recommendations

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Aperitif

Lillet Wild Berry Lillet Blanc, Schweppes Wild Berry and berries	6.90
Aperol Spritz Aperol, soda water, Prosecco and orange	6.90

Starter

Dip selection Tzatziki, tirosalata, taramas and aubergine cream	7.90
Baked sardines Grilled, on a bed of rocket	8.90
Feta cheese in puff pastry Coated with sesame and honey	8.90

Main course

Grilled salmon fillet With curry cream sauce, rice and salad	21.90
Chicken breast fillet with balsamic sauce Grilled on a skewer, with rice and salad	18.50
Manouri salad Mixed salad with pan-fried goat's cheese, walnuts, lingonberry jam and balsamic dressing	15.90

Dessert

Chocolate soufflé Homemade chocolate cake with a molten centre and vanilla ice cream	8.50
Galaktobureko Puff pastry filled with vanilla cream, served with vanilla ice cream and cream	7.90

Starters

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Soups

12	Chicken soup Greek style, with rice, carrots and egg whisked with lemon juice	5.90
13	Cream of tomato soup With cream and flaked almonds	5.90

Cold starters

2	Tzatziki Homemade with yoghurt, garlic and cucumber	5.90
3	Octopus salad In a vinegar marinade	9.50
4	Aubergine salad Homemade, Greek style	5.90
8	Taramas Smooth fish roe cream	5.90
9	Traditional Greek starter selection Mezedes for two	18.00
109	Traditional Greek starter selection Mezedes for one	9.50
26	Tirosalata Freshly grated feta cheese with fresh spicy peppers	5.90
6	Dip selection Tzatziki, tirosalata, taramas and aubergine cream	7.90

Warm starters

1	Homemade stuffed vine leaves With minced meat and rice in a lemon-curry sauce	8.50
5	Grilled peppers With garlic sauce and freshly grated garlic	6.90
7	Courgette balls with tzatziki On a bed of rocket	8.50
10	Aubergines & courgettes with tzatziki Pan-fried, with freshly grated garlic	8.00
20	Baked sardines Crispy, with lemon	8.90
25	Pan-cooked pointed peppers Stuffed with sheep's cheese, in a vinegar, oil and garlic marinade	8.50
30	Garlic bread Toasted baguette with a delicate garlic marinade	5.90

Mezedes & salads

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Warm starters

90	Traditional Greek starter selection Mezedes for two	19.00
209	Traditional Greek starter selection Mezedes for one	10.00
500	Pita bread Grilled	3.00
33	Gigantes baked with sheep's cheese Giant beans	8.90
318	Pita special Pita topped with tomatoes, onions and garlic	5.90

Salads

14	Greek village salad Greek sheep's cheese, tomatoes, onions, cucumber, olives and peppers	12.00
15	Poseidon salad Seasonal village salad with mushrooms, croutons, tomatoes, radishes, peppers, egg, turkey breast strips and balsamic dressing	15.90
270	Baby calamari salad Grilled baby calamari on baby leaves with croutons and house dressing	15.90
17	Cabbage salad Homemade	4.00

Cheese

21	Saganaki Breaded sheep's cheese with lingonberry jam	8.50
22	Saganaki Fournou Sheep's cheese oven-baked with olive oil, peppers and onions	8.90
351	Kefalotiri Pan-fried Greek hard cheese with lingonberry jam	8.90
352	Feta cheese in puff pastry With sesame and honey	8.90

Sea & tradition

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From the sea

282	Baby calamari	19.00
	Grilled with lemon-olive oil sauce, tzatziki, rice and salad	
29	Kalamarakia - grilled or baked	19.00
	Squid with tzatziki, rice and salad	
31	Fish platter - grilled or baked	20.50
	Kalamarakia, fish fillet, scampi and sardines, with tzatziki, rice and salad	
331	Gourmet fish platter for two	57.50
	Atlantic sole, salmon fillet, kalamarakia, scampi and baby calamari, with taramas, rice and salad	
32	King prawns	21.90
	Grilled with lemon-olive oil sauce, tzatziki, rice and salad	
281	Zander fillet	19.50
	Pan-fried with lemon-olive oil sauce, rice and salad	
283	Atlantic sole	29.00
	Whole, with fried potatoes, grilled vegetables and salad	
284	Pangasius fillet	16.90
	With tzatziki, rice and salad	
285	Gilthead sea bream fillet	22.50
	Grilled royal sea bream fillet, with grilled vegetables and salad	

Classics

36	Suzukakia	15.90
	Greek meat patties with tzatziki, fries and salad	
42	Bifteki	17.90
	Seasoned minced meat steak stuffed with sheep's cheese, with tzatziki, fries and salad	
37	Souflaki	15.90
	Grilled skewers with tzatziki, rice and salad	
38	Gyros	15.90
	With tzatziki, rice and salad	
48	Duetto	18.90
	Gyros and calamari with tzatziki, rice and salad	
41	Baked gyros	17.90
	With Metaxa sauce, buttered rice and salad	

From the grill

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Mixed meat platters

47	Crete platter 2 suzukakia and gyros, with tzatziki, rice and salad	17.90
51	Parthenon platter 1 suzukaki, suflaki and gyros, with tzatziki, rice and salad	18.90
52	Poseidon platter Steak, suflaki and gyros, with tzatziki, rice and salad	17.90
54	Rhodes platter 2 suflaki and gyros, with tzatziki, rice and salad	18.90
57	Nikos platter 2 lamb chops, suflaki and gyros, with tzatziki, rice and salad	19.90

Grill specialities

39	Calf's liver Grilled, with rice and salad	17.00
278	Calf's liver with figs Pan-fried in fig sauce, with rice and salad	19.00
44	Lamb chops With tzatziki, rice and salad	19.50
63	Fillet steak - Argentinian beef 200 g, with herb butter, fries and salad	25.50
64	Fillet steak - Argentinian beef 200 g, with pepper sauce, croquettes and salad	26.50
324	Pork fillet medallions With pepper sauce, croquettes and salad	18.50
323	Chicken breast fillet with balsamic sauce Grilled on a skewer, with rice and salad	18.50

Oven dishes & sweet endings

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From the oven

66	Moussaka	17.50
	Minced meat, aubergines, potatoes, cheese and béchamel sauce, with salad	
68	Braised lamb shank	19.50
	With kritharaki, Greek rice-shaped pasta	
69	Braised lamb shank	19.50
	With green beans	
71	Braised lamb shank	19.50
	With bamies (okra)	
74	Homemade stifado	19.50
	Lamb shank with whole cooked onions and salad	

Sides

23	Fries	4.00
24	Tomato rice	4.00
139	Fried potatoes	4.50
140	Croquettes	4.50
141	Grilled vegetables	5.50

Desserts

77	Mixed ice cream	5.90
	With chocolate sauce	
78	Vanilla ice cream with hot raspberries	7.50
	3 scoops	
79	Afroditi yoghurt	6.50
	With honey and walnuts	
80	Galaktoboureko	7.90
	Puff pastry filled with vanilla cream, served with vanilla ice cream and cream	
85	Chocolate soufflé	8.50
	Homemade chocolate cake with a molten centre and vanilla ice cream	
87	Baklava	6.90
	Layered puff pastry with a walnut-cinnamon filling, served with vanilla ice cream	

Aperitifs & refreshments

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Aperitifs

Lillet Wild Berry	6.90
Lillet Blanc, Schweppes Wild Berry and berries	
Aperol Spritz	6.90
Aperol, soda water, Prosecco and orange	
Hugo	6.90
Prosecco, mineral water, elderflower syrup, lime and mint	
Campari Orange / Soda	6.90
Campari with orange juice or soda water	
Prosecco	4.50

Hot drinks

Espresso	2.50
Espresso Macchiato	2.80
Doppio Espresso	3.90
Cappuccino	3.50
Latte Macchiato	4.20
Café Créma	3.00
Greek coffee	3.00
Tea Time	3.50
Black, chamomile, peppermint, fruit, green or herbal tea	

Soft drinks

Coca Cola 0.3 L	3.90
Coca Cola Zero 0.3 L	3.90
Spezi 0.3 L	3.90
Fanta 0.3 L	3.90
Sprite 0.3 L	3.90
Bitter Lemon 0.3 L	4.10
Mineral water 0.3 L	3.30
Selters still / sparkling 0.7 L	6.50
Selters still 0.5 L	4.10
Elephant Bay iced tea 0.3 L	4.10
Peach, lemon, pomegranate or blueberry	
Orange juice 0.3 L	4.20
Apple juice 0.3 L	4.20
Grape juice 0.3 L	4.20
Currant juice 0.3 L	4.20
Juice spritzers 0.3 L	3.90

Beer & spirits

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Beers

Tucher Pilsener 0.4 L	4.10
Draught	
Grüner Helles 0.5 L	4.90
Draught	
Pale wheat beer 0.5 L	4.90
Draught	
Radler 0.4 L	4.10
Draught	
Kellerbier 0.5 L	4.90
Draught	
Light wheat beer 0.5 L	4.90
Bottled	
Dark wheat beer 0.5 L	4.90
Bottled	
Alcohol-free wheat beer 0.5 L	4.90
Bottled	
Jever Fun 0.5 L	4.90
Bottled	

Long drinks

Vodka Lemon / Orange	8.50
Absolut Vodka with bitter lemon or orange juice	
Gin Tonic	8.50
Gordon's Gin and tonic water	
Whiskey Cola	8.50
Jack Daniel's and cola	
Cuba Libre	9.00
Rum, cola and limes	

Digestifs

Ouzo Plomari 2 cl	3.00
Williams pear brandy 2 cl	3.50
Fernet Branca 2 cl	3.50
Jägermeister 2 cl	3.50
Baileys 2 cl	3.50
Tsipouro 2 cl	3.50
Ramazzotti 4 cl	5.00
Metaxa 5* 2 cl	4.50
Metaxa 7* 2 cl	5.50
Metaxa 40* 2 cl	7.50
Metaxa Reserve 2 cl	9.00
Martini Bianco 4 cl	5.50
Fig ouzo 2 cl	5.00

Wines

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White wines

Retsina - resinated 0.2 L	5.90
Traditional resinated wine made from Savatiano grapes	
Imiglikos 0.2 L	5.90
Fruity, semi-sweet wine from Tsantali	
Axia - Malagouzia 0.2 L	6.90
Dry wine with white blossom and citrus aromas	
Makedonikos 0.2 L	5.90
Light, aromatic, off-dry wine	
Samos - liqueur wine 0.2 L	6.90
Malamatina 0.5 L	10.50
House wine 0.2 L	5.90

Rosé wines

Driopi 0.2 L	6.90
Dry rosé made from Agiorgitiko grapes	
Makedonikos 0.2 L	5.90
Light, aromatic, off-dry wine	
Retsina rosé 0.2 L	5.90
Dry, resinated rosé	
House wine 0.2 L	5.90

Red wines

Imiglikos 0.2 L	5.90
Semi-sweet red wine made from Agiorgitiko grapes	
Makedonikos 0.2 L	5.90
Light, aromatic, off-dry wine	
Alpha Axia Cuvée 0.2 L	7.50
Bright purple-red colour, with aromas of vanilla, pepper and cloves	
Merlot 0.2 L	6.90
Soft and rounded, with a hint of plum	
Mavrodaphne - liqueur wine 0.2 L	6.50
House wine 0.2 L	5.90

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