



**„ΚΑΛΗ ΟΡΕΞΗ“
Enjoy your meal!**

Opening Hours:
MO-FR 12.00-14.30 and daily 18.00-24.00
Vogtstraße 43, 60322 Frankfurt am Main
Tel: 069-593314
Fax 069-59792691
www.omoniam.de

Starters

	€
Elies & Piperies Olives and Pepperoni peppers	4.00
Tsatsiki Yoghurt-cucumber-garlic speciality	4.00
Melitzanosalata Pureed aubergine/eggplant dip, with garlic And sheep's cheese	6.00
Tirokafteri Spicy Feta Cream	5.00
Taramosalata	6.00
Gigantes White, large beans in tomato sauce	5.00
Dolmadakia Grape leaves stuffed with rice and chopped beef	6.00
Tiganita Kolokithakia Fried zucchini/courgette with Tsatsiki	7.00
Tiganites Melitzanes Fried aubergine/eggplant in tomato-Feta-cheese sauce	7.00
Tiganites Piperies Fried peppers in tomato-Feta-cheese sauce	7.00

Juветzi Feta 7.50
Sheep's cheese from the oven, piquant preparation with tomatoes and basil

Sahanaki 7.50
Baked sheep's cheese

Calamarakia 10.50
Fried calamares with garlic and Tsatsiki

Mixed starter platters

Meses 8.50
Classical cold Greek starter platter

Meses Sestos 9.50
Classical warm Greek starter platter

Salads

Horiatiki	7.50
Mixed salad garnished with fine sheep's cheese	
Elliniki Salata	8.50
Greek Salad with tomatoes, cucumbers, onions, peppers, fresh basil, mint and sheep's cheese	
Salata me Kotopoulo	9.00
Mixed Salad with chicken filet	
Salata me Manitaria ke Feta	8.50
Mixed Salad with fried Mashrooms and Onions with Feta Cheese	

Soups

Fasolada	5.00
freshly prepared bean soup	
Tomatosuppa	5.00
freshly prepared tomato soup	
Tomatosuppa me Halumi	6.00
freshly prepared tomato soup with Halumi Cheese	

From our grill

All dishes are served with freshly prepared vegetables, potatoes and kritharaki

	€
Biftekti Beefsteak filled with Feta Cheece	12.50
Souvlakia Skewer of pork filet	13.50
Fileto me Manitaria Pork filet in fresh mashrooms in a feta- cheese-sauce	14.50
Chicken filet from the grill With Feta cheese sauce with basil	12.50
Filteto Arni Lamb filets in Feta cheese sauce with basil	14.00
OMONIA-Plate Omonia-Plate with Souvlaki, Gyros, Bifteki, Chicken filet and Tsatsiki -also for more persons- per person	16.50

Classics

	€
Tsoutsoukakia	10.50
Gyros Grilled pork with Tsatsiki, salad and potatoes	12.00
Mousakas Casserole of aubergine/eggplant, zucchini/courgette, potatoes and beef, covered with baked cheese	13.00
Riganato Medallions of pork filet with fresh mushrooms in a sheep´s Feta-oregano sauce	13.50
Krassato Medallions of pork filet with fresh mushrooms in a redwine onions sauce	14.50
Elliniko Pikantiko Medallions of pork filet with aubergines/eggplants, zucchines, mushrooms and paprika in a sheep´s Feta tomato sauce -piquant-	15.50

Lamb Specialities

Paidakia	16.50
Quality lamb chops with oregano and olive oil -on demand with garlic-	
Souvlakia Arni	16.00
Skewer of lamb filet with rosemary sauce	
Filteto Arni	16.50
Lamb filets in Feta cheese sauce with basil	
Riganato Arnisio	15.50
Medallions of lamb filet with fresh mushrooms in a in Feta cheese sauce with basil	
Krassato Arnisio	16.50
Medallions of lamb filet with fresh mushrooms in a redwine onions sauce	
Lambsteak from the grill	
Filled with tomatoes and Feta cheese	
OMONIA-Tigania	16.50
Medallions of lamb filet with aubergines/eggplants, zucchines, mushrooms and paprika in a sheep´s Feta tomato sauce -piquant-	

Desserts

	€
Chalvas Crushed sesame bars	4.50
Galaktobouriko Puff pastry filled with egg custard in syrup	4.50
Jaourti Greek yogurt with fresh fruits, honey and nuts	4.50
Vanilla - ice cream	4.00
Crème Caramel	4.50
Dessert platter Mixed dessert platter, for several persons-apiece-	4.00

Warm drinks

Greek mocca	2.00
Cup of coffe	2.30
Espresso	2.00
Cappuchino	2.80
Cup of tea	2.00

Aperitifs

Campari Soda or Orange	5 cl	4.50
Martini rot	5 cl	4.50
Martini weiß	5 cl	4.50
Sherry - trocken -	5 cl	4.50
Ramazotti	5 cl	4.50
Aperol Spritz	0,2l	5.50

Non alcoholic drinks

		€
Water carbonated	0.25 l	2.50
Water carbonated	0.75 l	4.50
Cola	0.30 l	3.00
Fanta	0.30 l	3.00
Orangejuice	0.30 l	3.00
Applejuice	0.30 l	3.00
Bitter Lemon	0.20 l	3.00
Tonic Water	0,20 l	3.00

Spirits

Ouzo	2 cl	2.00
Ouzo on the rocks	4 cl	3.50
Ouzo Plomari (bottle)	20 cl	11.50
Metaxa*****	2 cl	3.50
Metaxa*****	2 cl	3.50
Metaxa, 40 Jahre alt	2 cl	4.00
Wodka	2 cl	4.00

Long Drinks 2 cl 4.50

Wodka with orange or
bitter lemon
Gin Tonic

Beers

		€
Königspilsner	0.33 l	3.00
Non alcoholic beer	0.33 l	3.00
Weizen beer	0.5 l	3.50

Sparkling wine

Prosecco	0.1 l	4.50
Prosecco	0.75 l	24.00

Wine

White and Rosé

	0.2 l	0.5 l
Retsina white, resinated wine	3.50	8.50
Athos white, dry, our housewine	4.00	9.00
Imiglikos white, fruity	4.00	9.00
Prestige Skouras dry and fruity	5.50	11.00
Rosé Amynteon rosé, dry	4.50	11.00

Red

Naoussa red, dry, our housewine	4.50	11.00
Agiorgitiko Dry and strong	5.00	12.00
Cabernet Sauvignon – Syrah	5.00	12.00
Imiglikos red, fruity	4.50	11.00

White and Rosè wines (bottles)

Malamatina mild resinated wine	0.5 l	8.00
Cuvée Prestige Skouras	0.75 l	19.50
Chardonnay		22.00
Savatiano dry		21.00
Malagousia		24.00
Assyrtiko		20.00
Rosé Amynteon dry		19.00

Red wines (bottles)

Grand Reserve Boutari	0.75 l	29.00
Cuvée Prestige Skouras		22.00
Nemea Reserve		24.00
Merlot Nico Lazaridi		25.00
Mega Spileo		32.00