

Vom grill – Grill Cooked

65	Gyros <i>With cucumbers, tomatoes, onions, Zaziki and Pita</i>	10,50 €
66	Gyros <i>with Rice, Zaziki and Salad</i>	11,00 €
67	Gyros <i>with French fries, Zaziki and Salad</i>	11,00 €
68	Gyros - Souvlaki <i>with French fries, Zaziki and Salad</i>	11,00 €
69	Souvlaki <i>Pieces of meat on a skewer, with side dishes and Salad</i>	11,00 €
70	Bifteki <i>Minced meat boll filled with scheep Cheese, with side dishes and Salad</i>	11,00 €
71	Fileto Galopoula <i>Breast of turkey filet with French fries and Salad</i>	10,50 €
72	Paidakia <i>Lamb chops with side dishes and Salad</i>	14,50 €
73	Chirini Brizola <i>Pork cutlet with French fries and Salad</i>	11,50 €
74	Kondra Moshou <i>Rump steak with French fries and Salad</i>	16,00 €
75	Grillteller <i>Souvlaki, Bifteki, Gyros, with side dishes and Salad</i>	13,50 €
76	Grillteller <i>Souvlaki, Lamb chop, Gyros, with side dishes and Salad</i>	13,50 €
77	Grillteller <i>Souvlaki, Pork steak, Gyros, with side dishes and Salad</i>	13,50 €
78	Zorbasplatte <i>Gyros, Pork steak, Souvlaki, Bifteki, for 1 Person, with side dishes and Salad</i>	15,00 €
79	Zorbasplatte <i>for 2 Persons with side dishes</i>	29,00 €

Select up to 3 side dishes, from:
Rice, potatoes, French fries, Tzatziki or fresh vegetables



Bottles of wine

White (0.75 l)

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|------------|--|----------------|
| 252 | Anixia
<i>Malagouzia from the varieties and Chardonnay , with an exquisite aroma of citrus fruits , silky, elegant and balanced in taste</i> | 15,50 € |
| 253 | Malagouzia
<i>from the famous greek vineyard Malagouzia ,
fruity, fresh and balanced taste</i> | 19,00 € |
| 254 | Chardonnay
<i>Chardonnay stands out for its typicality , with fresh fruity aromas
in the bouquet and delicate refreshing acidity on the palate</i> | 17,00 € |
| 255 | Biblia Chora
<i>a successful combination of Sauvignon - Blanc and Assyrtiko ,
offers richness , fresh and fruity aroma</i> | 29,00 € |

Red (0.75 l)

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| 260 | Anixia
<i>Regional wine from the grape , Merlot and Xinomavro , with a variety
scents of red flowers , dark fruits , sun-dried tomatoes with a pleasant,
fresh taste</i> | 17,50 € |
| 261 | Cabernet - Merlot
<i>Modern expression of classic blend , with lots of black fruit and pleasant
complexity , soft tannins and a good structure
distinguish the taste of this wine</i> | 19,50 € |
| 262 | Xinomavro
<i>a single vineyard Xinomavro , with aroma of red fruits, with elegant
tannins and a lingering dry finish with amazing finesse</i> | 21,00 € |
| 263 | Ktima Tselepos
<i>exquisite quality wine from Cabernet Sauvignon and Merlot
with a fruity bouquet and a rich flavor</i> | 32,00 € |

Rose (0,75 l)

- | | | |
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| 265 | Anixia
<i>Rose wine from the grape Xinomavro , with an exciting ,
appetizing strawberry color and with a fresh fruit flavor</i> | 17,50 € |
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Open Whitewine

Anixia (Housewine)

White wine from the grape varieties Malagouzia and Chardonnay, with an exquisite aroma of citrus fruits, silky, elegant and balanced in taste

0,1 l | **3,00 €** 0,2 l | **5,00 €** 0,5 l | **10,50 €** 0,75 l | **15,50 €**

Chardonnay Arvanitidis

Chardonnay stands out for its typicality, with fresh fruity aromas in delicate bouquet and refreshing acidity on the palate

0,1 l | **3,30 €** 0,2 l | **5,50 €** 0,5 l | **11,50 €** 0,75 l | **17,00 €**

Retsina Malamatina

White wine, vinified in the traditional way, with the addition of fresh pine resin, with a subtle, refreshing and full of character pine resin – Taste

0,25 l | **4,50 €** 0,5 l | **8,50 €**

Imiglykos

Sweet white wine from the grape Moscatos, with a bright yellow color and a rich sweet taste

0,1 l | **3,00 €** 0,2 l | **5,00 €** 0,5 l | **9,80 €**

Samos

Noble sweet white wine made from the grape variety Moscatos, with a golden yellow color, aromas of honey, honeycomb, sweet and seductive and rich in flavor

0,1 l | **3,00 €** 0,2 l | **5,00 €** 0,5 l | **9,80 €**

Wine spritzer

0,2 l | **3,50 €** 0,5 l | **5,90 €**



Kria Orektika - Cold Starters

1	Zaziki <i>Yogurt Salat Greek style with Garlic</i>	3,50 €
2	Tarama <i>Fishroe Salad</i>	3,90 €
3	Ochtapodi <i>Octopus Salad</i>	6,00 €
4	Gigantes <i>White Beans in Oil and Vinegar</i>	3,90 €
5	Dolmadakia <i>Wineleaves (filled with Rice) and Zaziki</i>	3,90 €
6	Aginares <i>Artichokes in Oil</i>	3,90 €
7	Piperies - Elies <i>Peperoni - Olives</i>	3,50 €
8	Chtipiti <i>Sheepcheesecream</i>	3,90 €
9	Melitzanosalata <i>Eggplantsalad with Garlic</i>	3,90 €
10	Alifes <i>Variation of Zaziki, Tarama, Chtipiti, Melitzanosalata</i>	6,50 €
11	Kria Pikilia <i>Cold Starters per Person</i>	8,50 €

We suggest to all dishes:

12	Pita <i>Greek round flat Bread</i>	1,30 €
13	Pita <i>with Garlic</i>	1,60 €

Soupes – Suppen

14	Fasolada <i>Beansoup</i>	3,00 €
15	Domatosoupa <i>Tomatosoup</i>	3,00 €



Zesta Orektika - Warm Starters

16	Piperies sti Shara <i>Peperoni grilled</i>	4,80 €
17	Aginares sti Shara <i>Artichokes grilled</i>	4,80 €
18	Tiropitakia <i>Flaky pastry (filled with sheep cheese) and Zaziki</i>	4,80 €
19	Spanakopitakia <i>Flaky pastry (filled with spinach) and Zaziki</i>	4,80 €
20	Saganaki Feta <i>Sheep cheese with bread crumbs</i>	5,50 €
21	Melintzanes <i>Eggplants backed, with Zaziki</i>	4,80 €
22	Kolokithakia <i>Courgette backed, with Zaziki</i>	4,80 €
23	Garidoules Tigania me Skordo <i>Prawns from the pan with Garlic and Oliveoil</i>	8,90 €
24	Gavros <i>Sardines from the pan</i>	8,00 €
25	Florinis <i>mild Paprika, filled with sheep cheese</i>	6,00 €
26	Ochtapodi sti Shara <i>Octopus grilled</i>	8,50 €
27	Haloumi <i>Sheep cheese grilled</i>	6,00 €
28	Bougiourdi <i>greek Cheese gratin with Oliveoil</i>	7,50 €
29	Zesti Pikilia <i>Warm Starters per Person</i>	9,80 €



Spezialitäten des Hauses - House Specials

40	Arnaki sto Fournο <i>Lamb roasted in the Oven with a Redwine-Tomato sauce with Rice, Potatoes, fresh Vegetables and Salad</i>	14,50 €
41	Riganato <i>Leg of Lamb, cooked in a Lemon sauce with Rice, Potatoes, fresh Vegetables and Salad</i>	13,50 €
42	Kokinisto Mosharaki <i>Pieces of Veal cooked in tomato sauce with Rice, Potatoes, fresh Vegetables and Salad</i>	13,50 €
43	Stifado <i>Leg of rabbit with small onions, served with Rice or Potatoes and Salad</i>	14,50 €
44	Mousaka <i>Eggplant souffle with minced meat, Potatoes served Salad</i>	13,50 €
45	Juwetsi me Kritharaki <i>Pieces of veal or lamb in a ceramic pot with Rice noodles overcooked with cheese, served with Salad</i>	13,50 €

Pfannengerichte - Pan Courses

53	Tigania Riganati <i>Pork meat with lemon - oregano sauce, with French Fries and Salad</i>	12,00 €
54	Galopoula me Manitaria <i>Turkey breast with mushroom sauce, Rice and Salad</i>	12,00 €
55	Schnitzel <i>Pork or Tyrkey with bread crumbs, French Fries and Salad</i>	9,50 €
56	Psaronefri <i>Fillet of pork in sheep cheese sauce, Rice and Salad</i>	14,90 €
57	Kondra Chirinou <i>Pork steak with mushroom sauce, Rice and Salad</i>	12,00 €
58	Zorbas Paidakia <i>Lambchops in a garlic sauce, Rice and Salad</i>	15,00 €
59	Gyros in Metaxasauce <i>Gyros in a Brandy sauce, Rice and Salad</i>	12,90 €



Biere <i>from Brauhaus Tegernsee - Paulaner</i>	0,3 l	0,5 l
Tegernseer Helles <i>Lager, draft</i>	2,50 €	3,50 €
Tegernseer Pils <i>Pilsener, draft</i>	3,60 €	--
Tegernseer Dunkel	--	3,50 €
Helles Alkoholfree	--	3,60 €
Radler ^{2,3}	--	3,50 €
Paulaner Hefeweissbier <i>draft</i>	2,50 €	3,60 €
Paulaner Hefeweissbier <i>Dunkel</i>	--	3,60 €
Paulaner Hefeweissbier <i>Light</i>	--	3,60 €
Paulaner Hefeweissbier <i>Alkoholfree</i>	--	3,60 €
Rußen halbe ^{2,3}	--	3,60 €
Cola Weizen ^{1,2}	--	3,60 €

Softdrinks	0,25 l	0,5 l
Sprite ^{2,3}	2,00 €	3,00 €
Coca Cola ^{1,2}	2,00 €	3,50 €
Coca Cola <i>Light</i> ^{1,2}	2,00 €	3,50 €
Fanta ²	2,00 €	3,50 €
Spezi ^{1,2,3}	2,00 €	3,50 €
Bitter lemon ^{2,4}	2,50 €	4,00 €

Juices – Nektars	0,25 l	0,5 l
Apple, orange, cherry, Currant, passion fruit, Rabbarber,	2,50 €	4,00 €

Juice spritzers	0,25 l	0,5 l
Apple, orange, cherry, Currant, passion fruit, Rabbarber,	2,30 €	3,50 €

Water	0,25 l	0,5 l	0,75 l
Adelholzener <i>Sparkling Mineralwater</i>	2,00 €	3,80 €	5,50 €
Adelholzener <i>Still Mineralwater</i>	2,00 €	3,80 €	5,50 €
Tafelwasser <i>small Glas 0,25 l</i>	--	--	1,60 €
Tafelwasser <i>big Glas 0,5 l</i>	--	--	2,50 €



Hotel Restaurant

Griechische Spezialitäten



Mittermayerstr.57 , 85221 Dachau
Tel. 08131 / 736673, Fax 08131 / 667423
Familie Dimitriou

Öffnungszeiten : Täglich von 11:00 -14:30 und von 17:00 - 24:00
Dienstag Ruhetag

www.zorbas-dachau.de

info@zorbas-dachau.de

Dessert

110	Halva <i>Sesam cake with cocoa filling</i>	2,80 €
111	Baklavas <i>Flaky pastry with nuts filling, sirup and Vanilla ice</i>	4,50 €
112	Galaktobouriko <i>Flaky pastry with blancmange, sirup and Vanilla ice</i>	4,50 €
113	Greek Joghurt <i>with Honey and Nuts</i>	3,80 €
114	Mixed Ice Cream <i>with cream</i>	3,50 €
115	Chocolate Soufflé <i>with Vanilla ice</i>	4,50 €
116	Karidopita <i>greek nuts cake with sirup and Vanilla ice</i>	4,50 €

Coffee - Tea

119	Frappé <i>greek Ice coffee</i>	3,00 €
120	Cup Coffee	2,00 €
121	Big Cup Coffee	2,50 €
122	Milchcoffee	2,50 €
123	Cappucino	2,50 €
124	Latte Macchiatto	3,00 €
125	Espresso	2,00 €
126	Double Espresso	3,00 €
127	Greek Mokka	2,50 €
128	Hot Chocolate	3,00 €
129	Cup Tea	2,00 €
130	Big Cup Glühwein	3,00 €



Open Redwine

Anixia (Housewine)

Regional wine from the grape, Merlot and Xinomavro, with a variety scents of red flowers, dark fruits, sun-dried tomatoes with a pleasant, fresh taste

0,1 l | **3,50 €** 0,2 l | **6,00 €** 0,5 l | **11,80 €** 0,75 l | **17,50 €**

Cabernet - Merlot

Modern expression of classic blend, with lots of black fruit and pleasant complexity, soft tannins and a good structure distinguish the taste of this wine

0,1 l | **3,80 €** 0,2 l | **6,50 €** 0,5 l | **12,80 €** 0,75 l | **19,50 €**

Imiglykos

Xinomavro, with a Lovable red wine grape variety from the deep red color, spicy fragrance with berries - aroma and full-bodied, smooth taste

0,1 l | **3,00 €** 0,2 l | **5,00 €** 0,5 l | **9,80 €**

Mavrodaphne

Fortified wine from the indigenous grape variety Mavrodaphne, with a dark red color, aromas of dried plums, sweet and seductive and rich in flavor

0,1 l | **3,00 €** 0,2 l | **5,00 €** 0,5 l | **9,80 €**

Wine spritzer

0,2 l | **3,50 €** 0,5 l | **5,90 €**

Open Rosewine

Anixia (Housewine)

Rose wine from the grape Xinomavro, with an exciting, appetizing strawberry color and with a fresh fruit flavor

0,1 l | **3,30 €** 0,2 l | **6,00 €** 0,5 l | **11,80 €** 0,75 l | **17,50 €**



Tiria - Cheese

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|-----------|--|---------------|
| 30 | Feta
<i>Sheep cheese garnished</i> | 4,50 € |
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Salate - Salads

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|-----------|---|---------------|
| 34 | Horiatiki
<i>Greek farmer's salad with feta cheese and olive oil</i> | 6,50 € |
| 35 | Galopoula
<i>Turkey breast fillet grilled on colorful salad with dressing</i> | 8,90 € |
| 36 | Mesogeios
<i>Kalamari - Scampispieß vom Grill auf bunte Blattsalate mit Dressing</i> | 9,90 € |
| 37 | Kritiki Salata
<i>Barley curls with tomato, onions, olives, feta cheese and olive oil</i> | 7,50 € |
| 38 | Domatosalata
<i>Tomato salad with onions and olive oil</i> | 3,50 € |
| 39 | Anamikti
<i>Mixed Salad</i> | 3,50 € |

Dressings to choose from:

Mediterranean House; yogurt; balsamic, lemon - olive oil; dressing



Dear guests!

We are pleased to welcome you with us as a guest.

Since 1983, we strive to be us your requirements.

In our kitchen we only use products

highest quality and freshness.

Enjoy the food and drink of our house!

We want you to feel good with us.

Please contact us if something does not suit you.

If you enjoyed your stay with us, you can reccomend us.

In this sense:

Καλή Ώρεξη - Bon appetite!

Ihre Familie Dimitriou

Mittermayerstr.57 , 85221 Dachau
Tel. 08131 / 736673, Fax 08131 / 667423

Öffnungszeiten : Täglich von 11:00 -14:30 und von 17:00 - 24:00
Dienstag Ruhetag
(bei schönem Wetter Biergarten ab 17:00 Uhr geöffnet)

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Psaria - Fish

90	Calamarakia Tiganita <i>Calamares (baked) with rice and salad</i>	12,00 €
91	Calamarakia me Skordo <i>Calamares (baked) in a cream garlic sauce, with rice and salad</i>	13,00 €
92	Calamarakia sti Shara <i>Grilled babycalamares , with side dishes and salad</i>	14,50 €
93	Garides me Skordo <i>Scampi in a cream garlic sauce, with rice and salad</i>	16,80 €
94	Garides sti Shara <i>Scampi grilled, with rice and salad</i>	16,80 €
95	Glossa <i>Grilled Sole, with side dishes</i>	17,50 €
96	Lavraki <i>Loup de Meer (Sea bass) grilled, with side dishes</i>	16,90 €
97	Tsipoura <i>Dorade Royal (Sea bream) grilled, with side dishes</i>	16,90 €
98	Solomos <i>Grilled Salmon, with side dishes</i>	12,50 €
99	Fileto Viktorias <i>Grilled Perch, with side dishes</i>	12,90 €
100	Fileto Perkas <i>Grilled Pike perch, with side dishes</i>	13,90 €
101	Bakaliarakia <i>Grilled Pike, with side dishes</i>	12,00 €
102	Midia <i>Mussels (only in Season) in Wine - or Tomatosauce</i>	11,90 €
103	Fishplate <i>Grilled, for 1 Person, with side dishes</i>	17,50 €
104	Fishplate <i>Grilled, for 2 Persons, with side dishes</i>	34,00 €

As Side dishes are potatoes, fresh vegetables and salad



Aperitifs

273	Hugo	0,2 l	5,00 €
274	Aperol <i>Sprizz</i>	0,2 l	5,00 €
275	Metternich <i>piccolo</i>	0,2 l	8,00 €
277	Prosecco <i>piccolo</i>	0,2 l	6,50 €
279	Sherry <i>dry</i>	5 cl	4,00 €
280	Martini <i>white, dry</i>	5 cl	4,00 €
281	Campari <i>Soda / Orange</i>	4 cl	5,50 €
282	Wodka <i>Lemon / Orange</i>	4 cl	5,50 €
283	Ouzo	2 cl	2,00 €
284	Ouzo	0,2 l	12,50 €

