

DER KLEINE GRIECHE

...where guests become friends

...seit

1991

Scannen Sie den QR - Code für die Digitale Speisekarte!



...Restaurant und Vinothek

Zaziki á la „Kleiner Grieche“	€ 4,50
New recipe! Creamy, finely stirred homemade yogurt with crispy small cucumber pieces. With the famous touch of "garlic" and our new recipe, the whole thing becomes a delicacy.	
Garlic bread	€ 4,20
Our fine flatbread slices, generously topped with a refined mixture of diced tomatoes, "garlic," olive oil, finely chopped onions, and Greek herbs.	
Extras to choose from:	
1. Grilled shrimp skewer	€ 9,50
2. Grilled lamb fillet skewer	€ 12,50
3. Poultry skewer in a sesame coat	€ 5,50
Tarama cream with baked calamari	€ 8,50
Creamy and unique in taste: "the delicacy cream." Cream made from specially smoked caviar of noble fish. Accompanied by two baked calamari with lemon oil.	
Fresh anchovies from the pan	€ 8,90
Actually quite simple, just with some lemon and garlic. The Mediterranean is calling—can you see the sandy beach?	
Grilled Green Asparagus Salad	€ 8,90
A wonder of nature, with the right dressing and the delicious marinade. Simply amazing! Some even wonder how we manage to get so much flavor into such thin sticks.	
Extras to choose from:	
1. Grilled shrimp skewer	€ 9,50
2. Grilled lamb fillet skewer	€ 12,50
3. Poultry skewers in sesame coating	€ 5,50

...our variety of Saganaki!

„Saganaki classic with tomatoes and peppers“	€ 7,50
For this, we use only the finest original Greek feta cheese, wrap it together with tomato slices, some fresh butter, and herbs in aluminum foil, and grill it until it is aromatic and hot!	
Saganaki in sesame crust with our honey-ouzo dip	€ 8,90
Saganaki baked in a golden-brown crust	€ 6,50

Successful combinations!

Gourmet plate

€ 11,90

Here, you can feast like a king to your heart's content! And here's what you can look forward to: delicious tzatziki, cleverly seasoned feta cheese cream, finely stirred tarama cream, our much-praised eggplant salad, stuffed peppers from Florina, and of course, olives, peppers, and a piece of original Greek feta cheese.

Baked zucchini slices with tzatziki

€ 7,90

Additional options:

1. Grilled shrimp skewer

€ 9,50

2. Baked anchovies

€ 7,50

3. Poultry skewers in sesame coating

€ 5,50

Greek farmer's salad

€ 9,50

A hearty salad with many fresh ingredients from the countryside. With market-fresh tomatoes, cucumbers, olives, peppers, and authentic Greek feta cheese. We complete this rustic salad with a generous dollop of tzatziki and fresh cold-pressed olive oil.

Mama's favorite salad with baked Saganaki

€ 12,90

Super crispy leaf lettuce, market-fresh tomatoes, olives, cucumbers, and peppers. Hot and crispy on top, the crowning glory: our baked feta cheese (Saganaki). Enjoy without guilt! Finished with our homemade dressing and fresh herbs.

...der kleine Grieche Vinothek!

A wide selection of different bottled wines: red, white, and rosé.
Please ask us: We are happy to advise you personally!



„...constantly offering
wines!“

DER KLEINE GRIECHE

...meat dishes -

Gyro-Souvlaki-Platter

€ 14,90

Tender, lean pieces of meat on a skewer, seasoned Mediterranean style according to our original Greek recipe, along with top-class gyros! Nothing but pure, hearty meat, finely seasoned with our special recipe and grilled on the original Greek rotisserie. We serve it with tzatziki dip and side dishes.

Grilled Souvlaki Skewers

€ 13,90

Tender, lean pieces of pork on a skewer, seasoned Mediterranean style according to our original Greek recipe. We serve it with tzatziki dip and a side salad.

Spicy Chili Pepper Gyros with Feta Cheese Crumbles

€ 15,90

Extra fine gyros from the Greek rotisserie. Perfectly seasoned with a hint of chili, Greek peppers, and Mediterranean herbs. On top, we sprinkle our delicacy with the finest feta cheese flakes. We serve it with tzatziki dip and side dishes.

Bifteki - The Specialty from Greece

€ 13,90

Every grill will be happy! Fine fresh minced meat from beef and pork, well-seasoned, filled with feta cheese, and heartily grilled. We serve it with tzatziki dip and side dishes.

Fifty-Fifty

€ 14,90

Why not? If you want it! Crispy, fragrant gyros from the original Greek rotisserie and golden-brown baked calamari, super tender and juicy. Many guests say, more Greece can't be handled!

We also serve you tzatziki dip and side dishes.

Grilled Lime Chicken with Oregano

€ 14,90

with thyme-rosemary potatoes, tzatziki dip, and side salad

Delicious Vegetable Moussaka

€ 13,90

Fresh from the oven—airy and light—only with fresh vegetables and original Greek feta cheese. The famous golden-brown cream with nutmeg is what truly makes the moussaka! We also serve small delicious chicken skewers coated in sesame.

„Grilled to perfection for you!“

Grill platter – the classic

€ 15,50

As you love and like it. A perfect combination of grilled chicken breast fillet, crispy fragrant gyro from the original Greek rotisserie, along with a tender classic grilled souvlaki, delicious tzatziki dip, and side dishes.

Marinated Herb Grilled Steaks

€ 15,90

Extra fine slices of young country pork on the grill with herbs and sage-lemon vinaigrette.

Chicken Souvlaki

€ 14,90

from the grill with bell peppers and onions, light and fat-free. Only pure breast fillet on a skewer, superbly seasoned according to our house recipe, very, very delicious, served with tomato-pepper rice, tzatziki dip, and a side salad.

Biftekiplatte with Gyros

€ 14,90

Eine raffiniert gewürzte griechische Spezialität aus frisch gehacktem Fleisch mit frischen Kräutern. Dazu saftiger und duftender Gyros vom Original griechischen Drehspieß mit Zaziki-Dip und Beilagen.

As a side dish to our grilled dishes, we serve you:

Paprika-tomato rice, tzatziki dip (delicious yogurt sauce made from tzatziki), and a seasonal salad.

Extras

Bell pepper-tomato rice, French fries, thyme-rosemary potatoes, market-fresh seasonal salad, bread basket

€ 3,00

€ 1,50

Tender lamb fillet and eggplant mousse

€ 27,90

Pure eggplant pulp from the fresh fruit, seasoned with fine aged balsamic vinegar, very mild olive oil, seasoned with sea salt and white pepper, refined with diced peppers and fresh parsley. We grill tender lamb fillet with a touch of garlic and rosemary. Additional choices: 1) Thyme-rosemary potatoes 2) Fresh market salad 3) Garlic bread

Braised lamb shoulder with truffle oil

€ 18,90

Tender, fragrant lamb, well-marinated in rosemary and red wine! This is how it is prepared at the LITTLE GREEK, with a robust lamb-truffle oil sauce and a touch of garlic. It is served with thyme-rosemary potatoes and a fresh seasonal market salad.

Mediterranean grilled vegetables with three lamb chops

€ 17,90

Greece and its fine vegetables, the origin of traditional Mediterranean cuisine. Tender, well-grilled lamb chops with rosemary and oregano. That's how my favorite uncle Minás wanted it, along with oven-baked potatoes. He was actually right.

...good Greek seafood cuisine

Grilled sea bream

€ 23,90

For this delicious specialty, we use only the finest fish, which we select especially for you, with tzatziki dip and lemon oil. Alongside, we create a true delicacy from simple ingredients (rice, oregano potatoes, and lime juice). As a side, we serve you a fresh seasonal market salad.

Sea bass - Lavraki

€25,90

For this delicious specialty, we use only the very best fish, which we select especially for you. We create a true delicacy from simple ingredients (rice, oregano potatoes, and lime juice). As an accompaniment, we serve you a market-fresh seasonal salad.

Greek fish fillet on tomato carpaccio and feta cheese flakes

€ 15,90

Finest fish fillet refined with lime juice, perfectly seasoned on thin tomato slices, served with olive oil and herbs, grilled with a certain finesse and sprinkled with feta cheese flakes.

Grilled jumbo shrimp with grilled vegetables.

€ 31,90

...I drink Ouzo

Aperitif

Original Greek Ouzo

2cl € 3,00

Original Greek ouzo bottle in a cooler with ice

0,2l ab €15,00

Prosecco, Aperol Spritz, Ramazzotti Rosato Spritz, Lillet Wild Berry

0,2l € 5,90

Wines - a wide selection in red, white, and rosé - please inquire with us at the wine shop!



Our specialty spirits – please ask for them!



...who loves love and unity, also enjoys a little drink now and then.

Sound of the sea included!

Grilled Mediterranean Squid

€ 19,50

Super soft and juicy. Many guests say they are the "best"! Specially prepared for you on our grill, well-grilled and super-fine with lemons. We also serve delicious tzatziki dip, thyme-rosemary potatoes, and a market-fresh seasonal salad.

Fried Mediterranean Calamari

€18,50

Super soft and juicy. Many guests say they are the "best"! Prepared especially for you in pure sunflower oil, golden brown and super fine with lemon juice sprinkled. We serve it with delicious tzatziki dip, thyme-rosemary potatoes, and a market-fresh seasonal salad.

Grilled Chili Calamari

€20,90

Super soft and juicy, with fresh bell peppers, Greek pepperoncini, a hint of garlic, and the right seasoning—some chili. An excellent option for our gourmets!

Fish platter for 2 people

pro Person €29,90

Fried calamari, anchovies, and grilled king prawns, served with thyme-rosemary potatoes, accompanied by a mixed seasonal salad.

What do you like to drink!

Homemade Lemonades

Mango-melon, passion fruit-mirabelle, peach-lemon, cranberry-lime 0,3l € 4,50

Beers, Non-Alcoholic & Co.

Zirndorfer Landbier on tap	0,5l	€ 3,90
Zirndorfer Kellerbier on tap	0,5l	€ 4,60
Lederer Pils	0,33l	€ 3,90
Tucher Hefeweizen on tap	0,5l	€ 4,60
Tucher Hefeweizen, light, non-alcoholic, dark shandy	je 0,5l	€ 4,60
Radlerweizen	0,5l	€ 4,60
Jever Fun non-alcoholic	0,33l	€ 3,90

“Soft drinks & juices”

Pepsi*, Mirinda**, 7Up**, Coca-Cola Zero**	0,3l	€ 3,90	0,5l €4,90
Soft drinks, juices: apple, grape, passion fruit, blackcurrant, mango	je 0,3l	€ 3,90	
Table water	0,3l	€ 3,20	0,5l € 3,90
Mineral water with & without carbonation			0,75l € 6,50

DER KLEINE GRIECHE

"...and that's what's next!"

„Coffee, tea“

Greek Mokka	€ 2,30
Espresso	€ 2,50
Coffee Cream	€ 3,00
Cappuccino	€ 3,50
Latte Macchiato	€ 4,00
Tea Black, Fruit, Peppermint, Chamomile	€ 3,50

Chocolate soufflé

with mango sauce and vanilla ice cream

€ 4,90

„Allergenic substances and processed ingredients in our dishes – please check the board at the entrance!“

Feinste griechische Küche
DER KLEINE GRIECHE

Voucher

„for a wonderful dinner worth
euros“



...aus Gästen werden Freunde!

Rathausplatz 3 - 90513 Zirndorf - Tel.: 0911 / 600 14 90 - www.kleiner-grieche.de

...best Greek cuisine since 1991!