

Dear guests and friends,

since 1983 are we active in the Greek
Gastronomy and since
1996 in Landshut located.

In addition to our classic and traditional kitchen
we like to offer you our actual and modern trends.

The achievements of the Greek "high" art of cooking,
take a prominent position in the international cuisine.

The basis of exceptional tasty
of creations is taken by Greek chefs shown.

Her work enriched in a unique way
the contemporary Greek cuisine and strengthens
our national culinary identity.

Please see our
MONTH - SPECIAL'S
we offer you dishes of
"New Greek Cuisine "
NEA ELLINIKI KUSINA.

Enjoy your stay in our restaurant
and drink one of our excellent
Greek wines.

We say

KALI OREXI and **JA MAS**

Your family Solakis
RESTAURANT PALLAS LANDSHUT
Parking!

OBERPAUR - Parkhaus Wittstraße, 24 hours open

Cold starters

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|---|---|---------|
| 1. Zaziki * | popular Greek starter | € 3,90 |
| 2. Tarama | tarama roe-paste refined with lemon ^{1,2} | € 5,00 |
| 3. Calamari salad | cuttlefish salad in olive vinaigrette | € 5,50 |
| 4. Octopus salad | octopus salad in lemon and olive oil vinaigrette | € 6,50 |
| 5. Olives and pepperonis * | with onions | € 3,00 |
| Plates - Mezedes | | |
| 6. Cold and warm starter plate for two persons | with Zaziki, Tarama, feta cheese, Haloumi, zucchini, giant beans, rice and pita bread with garlic | € 15,90 |
| 7. Mediterranean-plate for two persons | with grilled zucchini and red peppers, roasted pepperoni and zaziki | € 8,90 |
| 8. Cold starter plate for one person | with tarama, calamari-, bean salad, zaziki, feta cheese , olives and pepperonies | € 8,90 |
| 9. Cold starter plate for two persons | see No. 8 | € 15,90 |

Cheese specials

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|--------------------------------|---|--------|
| 10. Saganaki * | baked crumb feta cheese | € 5,50 |
| 11. Haloumi * | baked Cypriote cheese served on salad | € 5,50 |
| 12. Feta * | nature feta cheese with olives and pepperonis | € 4,50 |
| 13. Baked feta cheese * | baked in the oven with garlic – spicy - | € 5,50 |

Soups

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|-----------------------------|-------------------------------------|--------|
| 14. Tomato soup * | with garlic croutons | € 3,50 |
| 15. Broadbeanssoup * | with fresh spices | € 3,50 |
| 16. Juvarlakia | meatball with rice and vegetables | € 3,50 |
| 17. Fish soup | with filet of salmon and vegetables | € 3,50 |

* vegetarian

Warm starters

18.	Garlic bread	roasted with butter	€ 3,00
19.	Garlic bread „de Luxe“	baked with feta cheese	€ 4,00
20.	Pita bread garlic	pita with fresh garlic	€ 3,00
21.	Baked zucchini	with garlic and olive oil and zaziki	€ 5,50
22.	Piperia Florinis	red pepper stuffed with feta cheese	€ 5,50
23.	Aubergines	baked in tomato sauce	€ 4,50
24.	Giant beans	in tomato sauce with cheese	€ 4,50
25.	Mushrooms	cooked in a delicious cheese-cream sauce, served in a iron pan	€ 5,50
26.	Pepperoni-spit	roasted with garlic	€ 4,00
27.	Dolmadakia	filled wine leaves with rice and mincemeat	€ 4,50
28.	2 Scampi's in Metaxasauce	with cheese scalloped	€ 7,50
29.	Warm starter plate for one person	stuffed pepper, giant beans, Dolmadakia, rice and garlic bread	€ 8,90
30.	Warm starter plate for two	see No. 29	€ 15,90

Vegetarian dishes

31.	Vegetable plate	grilled vegetables and red pepper, broccoli, giant beans, zaziki and pita	€ 8,90
32.	Kritharaki Fournos	greek rice noodles with vegetables, mushroomsauce, with baked cheese	€ 8,50
33.	Vegetable lasagne	with broccoli, mushrooms, pepper and tomatoes, with baked cheese	€ 8,90
148.	Vegetable lasagne	with broccoli, mushrooms, pepper and tomatoes, with baked cheese	€ 6,90
149.	Pizza vegetarian	tomato sauce, cheese, mushrooms, broccoli, pepper, zucchini, tomatoes and onions	€ 8,50

Salads

34.	Coleslaw	home made	€ 2,50
35.	Tomato-/Cucumber salad	with onions	€ 3,00
36.	Mixed salad	with yoghurt dressing	€ 3,00
37.	Greek country salad	original with feta cheese and olive oil vinaigrette	€ 8,50
38.	Small country salad	original with feta cheese and olive oil vinaigrette	€ 4,30
39.	Chief Salad	large salad plate with ham, cheese, egg, yoghurt dressing	€ 7,90
40.	Pallas special salad	large salad plate with shrimps and grilled filet of salmon, american dressing	€ 10,90
41.	Gourmet salad	mixed salad with grilled chicken, mushrooms and walnuts, balsamic olive vinaigrette	€ 10,50
42.	Cretian salad plate	roasted garlic, pita with baked feta cheese, grilled steak, egg, onions, olives, peperoni, lime olive vinaigrette	€ 10,50

Side dishes

43.	Portion rice	with spicy tomato sauce	€ 2,00
44.	Portion french fries	with ketchup	€ 2,00
45.	Pita	greek pita	€ 2,00
46.	with country salad	instead of the stated salad	€ 2,00
47.	with mixed salad	instead of the stated salad	€ 1,50
48.	with french fries, rice, or potatoes instead of		€ --

Baked Seafood

49.	Garides Saganaki „hot“	6 scampi's in hot garlic tomato sauce with baked feta cheese	€ 14,90
50.	Calamari „delicate“	fresh calamari in home made spicy sauce, ratatouille and cheese	€ 13,50

Fish menues

We served all fish menues with green salad

51.	Calamari slices	baked calamaris with rice and french fries	€ 13,50
52.	Grilled calamari	with baked potato and zaziki	€ 13,90
53.	Zanderfilet	with potatoes, vegetables and fish sauce	€ 14,50
54.	2 Sole filets	with vegetables rice, and fish sauce	€ 13,50
55.	Grilled salmon filet	cooked vegetables, baked potatoes, with a delicate fish sauce	€ 14,90
56.	Island plate	scampi, calamari, rice and french fries	€ 14,50
57.	Scampi plate	grilled in garlic butter, vegetables, rice and fish sauce	€ 16,90
58.	Mykonos-plate	sole filet, scampi, calamari, roasted potatoes and fish sauce	€ 15,50
59.	Fresh sea bass Lavraki	grilled (with garlic on demamd), roasted potatoes, grilled zucchini, olive oil – lemon- marinade	€ 16,90
60.	Goldbrace Dorade	grilled (with garlic on demamd), roasted potatoes, grilled zucchini, olive oil – lemon – marinade	€ 16,90
61.	Grilled king prawns “specialty”	with lemon-garlic-olive oil marinade, coriander, on roasted tomato bed with mediterranean herbs, served with Garlic-Pita-angels	€ 21,90
62.	Fish-filet-plate for one person	salmon filet, zander filet, sole filet, vegetable rice, with white wine fish sauce	€ 16,50
64.	Fish plate baked for two persons	2 sole filets, 2 zander filets, 4 scampis, calamari, rice, french fries	€ 34,00
65.	Grilled seaplate for one person	salmon filet, 3 scampi's and grilled calamari, vegetables, roasted potatoes, zaziki	€ 17,90
66.	Grilled seaplate for two persons	2 salmon filets, 6 scampi's and grilled calamari, vegetables, roasted potatoes, Zaziki	€ 34,00

fish sauce ^{1,4,8}

Gyros

We served all gyros menus with coleslaw

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|--------------------------|--|---------|
| 67. Gyros | with rice and french fries | € 9,90 |
| 68. Gyros Pita | Gyros served on pita, rice and zaziki | € 11,90 |
| 69. Gyros special | in crete sauce, potatoes,
baked with cheese | € 11,90 |
| 70. Farmer gyros | with roasted potatoes, zaziki and onions
extra zaziki-side dish plus € 1,50 | € 11,90 |

From the grill

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|---------------------------------|---|---------|
| 71. Suvlaki-plate | 2 spits with rice, french fries and coleslaw | € 10,90 |
| 72. grilled Calf's liver | with roasted onions, roasted potatoes and coleslaw | € 14,90 |
| 73. grilled Pork liver | wit roasted onions, rice, french fries and coleslaw | € 8,90 |
| 74. Bifteki plate | Greek burger with rice, french fries and coleslaw | € 9,50 |
| 75. Bifteki special | burger filled with feta, roasted potatoes, coleslaw | € 10,90 |
| 76. Lamb chop | with fresh garlic, roasted potatoes,
vegetables, zaziki and coleslaw | € 15,50 |
| 77. Turkey escalope | with herb butter, rice, french fries and coleslaw | € 11,50 |
| 78. Chicken breast | with herb butter, rice, french fries and salad | € 12,50 |
| 79. Suvlaki-calamari | with rice, french fries, zaziki and green salad | € 13,50 |
| 80. Gyros-calamari | with rice, french fries, zaziki and green salad | € 13,50 |

Filets

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|---|---|---------|
| 81. Lamb filet | grilled with garlic and olive oil,
balsamico sauce | € 17,50 |
| 82. Pork filet | with pepper sauce | € 15,50 |
| 83. Filet mignon <small>250 gr</small> | from the middle part – with fresh spices and herbs | € 19,50 |
| 84. Stripes of Beef filet | piquantly roasted with onions and
tomatoes on Imiglikos-wine-sauce | € 16,50 |

Side dishes to all Filets:

roasted potatoes, vegetables and a mixed salad

Mixed grill plates

We served all mixed grills with a mixed salad

88. Village plate	2 pork steaks, gyros, zaziki, giant beans and rice	€ 13,50
89. Akropolis plate	bifteki, steak, gyros, zaziki and rice	€ 13,90
90. Zeus plate	suvlaki, gyros, zaziki, giant beans and rice	€ 12,90
91. Suvlaki-mix-plate	1 suvlaki spit, 1 filet spit with pepper and onions, 1 burger spit, zaziki, rice and french fries	€ 16,50
92. Grill mix special	lamb, bifteki, suvlaki, steak, liver, zaziki and roasted potatoes	€ 16,90
93. Athena plate	3 pork escallops with baked cheese roasted potatoes and rice	€ 13,50
94. Pallas plate	bifteki, suvlaki, filet, gyros zaziki, rice and french fries	€ 15,90

95. Gyros-Suvlaki-plate for two persons	2 spits, gyros with onions, rice, french fries, and one portion zaziki	€ 30,00
96. Gyros Calamari plate for two persons	gyros, calamari, with rice, french fries, and one portion zaziki	€ 30,00
97. Special plate for two persons	scampi, calamari, 2 suvlaki, gyros, one portion zaziki, rice and french fries	€ 35,00
98. Apollon plate for two persons	2 bifteki, 4 lamb chops, 2 suvlaki, gyros, one portion zaziki, rice and roasted potatoes	€ 37,00
99. Lamb plate for two persons	4 lamb chops, 2 lamb filets, one leg of lamb, roasted potatoes, vegetables balsamicosauce, one portion zaziki	€ 37,00
<h2>Mousaka</h2>		
100. Mousaka	aubergines, potatoes, mincemeat with sauce béchamel and baked cheese	€ 9,50

If you want your dish spicy, please ask us for Bukhovo - Greek dried and ground chili scots - without charge -

Leg of lamb

Served in a pan

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| 101. | Leg of lamb | with kritharaki greek rice noodles and baked cheese | € 12,50 |
| 102. | Leg of lamb | with giant beans in tomato sauce, with feta cheese | € 12,50 |
| 103. | Leg of lamb | with aubergine in tomato sauce, with feta cheese | € 12,50 |
| 104. | Leg of lamb | with oven potatoes in tomato sauce and baked cheese | € 12,50 |

We recommend to the leg of lamb a small **country salad** No. 38 € 4,30
and an **red wine Naussa**

	¼ l	½ l
	€ 4,30	€ 8,00

From the pan

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|------|-----------------------|--|---------|
| 106. | Pork liver pan | in oil from the olives, roasted onions, sherry, roasted potatoes, spicy sauce and salad | € 9,90 |
| 107. | Veal liver pan | in oil from the olives with onions and roasted apples, fresh spices, roasted potatoes, spicy sauce and salad | € 15,50 |
| 108. | Hot steak pan | in home made peperoni cream sauce, oven potatoes and salad | € 13,90 |
| 109. | Pork filet pan | with ham and baked cheese, with delicate cream sauce, vegetables, roasted potatoes and salad | € 13,90 |

Escallops

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|------|-------------------------------|--|---------|
| 110. | Schnitzel „Wiener Art“ | with french fries and green salad | € 9,90 |
| 111. | Turkey „Schnitzel“ | baked with herbes butter, french fries and green salad | € 11,50 |

For the kids

112. Small gyros plate	with french fries and rice	€ 5,00
113. Small suvlaki-plate	with french fries and rice	€ 5,00
114. Small calamari-plate	with french fries and rice	€ 6,50
115. Spaghetti Bolognese	small portion	€ 4,50
116. Small pizza	with ham and salami	€ 5,00
117. Small escalope (pork)	with french fries and rice	€ 5,00

Noodle menues

118. Spaghetti or Rigatoni Bolognese	with mincemeat-tomato sauce	€ 6,90
119. Spaghetti or Rigatoni Carbonara	with ham-cream sauce	€ 6,90
120. Spaghetti or Rigatoni Napoli	with spicy tomato sauce	€ 5,90
121. Spaghetti au gratin	with ham, mushrooms, napoli, garlic cream and baked cheese	€ 7,50
122. Rigatoni au gratin	with ham, mushrooms, napoli, garlic cream and baked cheese	€ 7,50
123. Lasagne à la Chef	with mincemeat-bolognese-sauce, with baked cheese	€ 7,50

Pizze

124. Margherita	with tomatosauce and cheese	€ 5,00
125. Salami	with tomatosauce and cheese	€ 6,00
126. Regina	with salami, ham and mushrooms	€ 6,90
127. hot pizza	with mincemeat, salami, pepper, bukhovo	€ 9,00
128. Pizza Gyros	with gyros, tomato sauce, cheese, onions	€ 9,50
129. Art of house	with salami, mincemeat, mushrooms green pepper, peperoni and onions	€ 8,00
130. „De Luxe“	with salami, ham, mushrooms artichokes, peperoni and feta cheese	€ 8,50

Desserts and Ice

please see our month specials too

132.	Childrens surprise	vanile-, chocolate ice, creame, chocosauce and a surprise	€ 4,50
133.	Bananensplit	with vanile-, chocolate ice	€ 4,50
134.	Chocolate	vanilla ice with hot chocolate sauce	€ 4,30
135.	Vanila ice	with hot raspberries	€ 4,90
136.	Mixed ice	with fresh fruits and creame	€ 4,50
137.	Ice dream	vanile-, chocolate- and strawberry, banana, apple, with egg liqueur and cream	€ 5,50
138.	Children-mini-ice	a scoop of vanile-ice, chocosauce, waffles	€ 1,50

139.	Baked apple	in caramelsauce, cinnamon and ice	€ 4,90
140.	Galaktoburiko	stuffed puff paste with creame and vanille ice	€ 4,50
141.	Baklava	stuffed puff paste with walnutpaste with ice	€ 4,50
142.	Greek yoghurt	with honey and walnuts	€ 4,50
143.	Halvas	greek speciality, with sesame and honey	€ 3,00
144.	Paradisos plate for two persons	with Galaktoburiko, baked apple in caramel-creame, walnuts banana, cinnamon, ice and cream	€ 11,00

Coffee

Greek mocca	€ 2,00
Cappuccino	€ 2,30
Espresso	€ 1,90
Espresso macchiato	€ 2,00
Latte macchiato	€ 2,50
Cup of coffe	€ 1,90
Original greek frape with vanile ice	€ 3,00
Cup of tea, different kinds Lipton	€ 1,90

Alcohol free drinks

Coca-Cola	0,2l	€ 2,00	Large Coca-Cola	0,4l	€ 3,00
Coca-Cola light	0,2l	€ 2,00	Large Coca-Cola light	0,4l	€ 3,00
Yellow Limonade	0,2l	€ 2,00	Large yellow Limonade	0,4l	€ 3,00
White Limonade	0,2l	€ 2,00	Large white Limonade	0,4l	€ 3,00
Little Spezi	0,2l	€ 2,00	Large Spezi	0,4l	€ 3,00
Mineral water	0,2l	€ 1,90	Large mineral water	0,4l	€ 2,70
Still water	0,2l	€ 1,90	Large still water	0,4l	€ 2,70
Bitter Lemon	0,2l	€ 2,20	½ L - mineral water	0,5l	€ 3,20
Apple juice	0,2l	€ 2,20	Large Apfelschorle	0,4l	€ 3,20
Orange juice	0,2l	€ 2,20	Large Orangenschorle	0,4l	€ 3,20
Maracujajuice	0,2l	€ 2,20	Large Maracujasaftschorle	0,4l	€ 3,20
Grape juice	0,2l	€ 2,20	Large Traubensaftschorle	0,4l	€ 3,20
Currant juice	0,2l	€ 2,20	Large Johannisbeersaftschorle	0,4l	€ 3,20
Little schorle	0,2l	€ 2,00	Large bottle mineral water	0,7l	€ 4,50
“Winespritzer” White or red	0,4l	€ 4,00			

Beer specials from Erdinger-Weißbräu

Helles on tap	0,4l	€ 2,60	Erdinger Urweise	0,5l	€ 3,10
Pils on tap	0,3l	€ 2,60	Weißbier on tap	0,5l	€ 3,10
Dark beer	0,5l	€ 3,10	Dark Weißbier	0,5l	€ 3,10
Alcohol free beer	0,5l	€ 2,80	Light Weißbier	0,5l	€ 3,10
Radler	0,5l	€ 3,10	Cola-Weißbier	0,5l	€ 3,10
Russen-Halbe	0,5l	€ 3,10	Alcohol free Weißbier	0,5l	€ 3,10

All prices incl. VAT and service

White wine, open

Demestica Dry, and fruity	¼ l € 3,80	½ l € 7,50
Makedonikos country wine Dry, light and fruity	¼ l € 4,20	½ l € 7,50
Chardonnay from Greece Dry, light and fruity	¼ l € 4,20	½ l € 8,00
Imiglikos Smooth and fruity	¼ l € 3,80	½ l € 7,50
Samos liqueur wine Very sweet, ripe and very fruity	¼ l € 4,20	½ l € 8,00
Retsina Dry, rosiny	¼ l € 3,80	½ l € 7,50
Retsina Malamatina Dry and rosiny. The best Retsina!		0,5 l € 7,90

Rose wine, open

Makedonikos country wine Dry, light and fruity	¼ l € 3,90	½ l € 7,50
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Wine high quality – open served to

Gerovassiliou high quality wine, from the near Thessalonica. Greek grape Assyrtiko und Malagusia. Dry, with aroma of citrus and exotic fruits. Fits to Fish, meat and Pasta	0,1 l € 3,80	0,75 l bottled € 27,50
Chateau Julia Chardonnay Greek Chardonnay from vineyard Lazaridis. Dry white wine, brilliant yellow and colour with a piquant aroma which is derived from the addition of resin	0,1 l € 3,80	0,75 l bottled € 27,50
Amethystos Sauvignon Blanc, Semillon and Asyrtiko intense Aroma of fresh fruits. Fits to Fish and with meat	0,1 l € 3,90	0,75 l bottled € 28,50

Open red wine

Demestica Dry, rosiny and fruity	$\frac{1}{4}$ l € 3,70	$\frac{1}{2}$ l € 7,20
Cabernet Sauvignon, table wine Dry and fruity light	$\frac{1}{4}$ l € 3,90	$\frac{1}{2}$ l € 7,50
Naoussa Dry, barrique, insentive	$\frac{1}{4}$ l € 4,20	$\frac{1}{2}$ l € 7,70
Merlot Dry, light, rosiny	$\frac{1}{4}$ l € 4,20	$\frac{1}{2}$ l € 7,90
Makedonikos Landwein Dry, rosiny	$\frac{1}{4}$ l € 3,90	$\frac{1}{2}$ l € 7,50
Imiglikos sweet	$\frac{1}{4}$ l € 3,70	$\frac{1}{2}$ l € 7,20
Mavrodaphne liqueur wine Very sweet	$\frac{1}{4}$ l € 4,20	$\frac{1}{2}$ l € 7,90

Wine high quality – open served too

Gerovassiliou Dry, brick red colour, a rich aroma of aging wood, well balanced with full round palate and long, fleshy finish	0,1 l € 3,80	0,75 l bottled € 27,50
Rapsani Epilegmenos Reserve An elegant wine deep purple-red in colour With a juicy with blackcurrant flavour and hints Of liquorice richness.	0,1 l € 3,80	0,75 l bottled € 27,50
Amethystos Constantin Lazaridis This wine has a disctince tive, rich style with Clear terroir-beased characterisation. Excellent focus in the nose and good Balance. Transparent flavours in the palate And a very clean finish.	0,1 l € 3,90	0,75 l bottled € 28,50

Please come to our wine shelf and select an excellent wine for yourself.

Aperitifs and drinks

Greek specialities

Ouzo Plomari small bottle	0,2 l	40%	€ 8,50
Ouzo with ice	2 cl	38%	€ 2,00
Ouzo solo	2 cl	38%	€ 2,00
Tsipouro (Edelgrappa)	2 cl	40%	€ 3,00
Metaxa 5 *	2 cl	40%	€ 3,50
Metaxa 7 *	2 cl	40%	€ 4,00
Metaxa Grand Olympian Reserve 12 *	2 cl	40%	€ 5,90
Metaxa 40 Jahre Very Old Reserve	2 cl	40%	€ 4,90

Liqueurs

Red house liqueur	2 cl	40%	€ 2,00
Baileys	2 cl	40%	€ 3,00

Fruit brandies

Williamsbirne	2 cl	40%	€ 3,20
Himbeergeist	2 cl	40%	€ 3,20

Herb brandies

Jägermeister	2 cl	35%	€ 2,50
Ramazotti whit ice and lemon	2 cl	40%	€ 3,00
Fernet Branca	2 cl	40%	€ 2,00

Asbach Cola

4 cl 40% € 3,00

Whisky Cola

4 cl 40% € 3,00

Longdrinks

Campari orange juice or soda	8 cl	25%	€ 3,50
Wodka Lemon	8 cl	38%	€ 3,50

Glass of Prosecco

0,2 l € 3,50

Bottle Prosecco Valdo

0,75 l € 21,00

“Winespritzer”

White or red

0,4 l € 4,00

“Spritz” winespritzer with Aperol and ice

0,4 l € 4,50

All sauces ^{1,4,8}

¹ coloring ² preservative ³ antioxidants ⁴ sulphurised taste ⁵ amplified ⁶ blackened
⁷ phosphate ⁸ milk protein ⁹ caffeine ¹⁰ chinin ¹¹ suitcase ¹² waxed