



Dear guests,
welcome to our Ouzeri WAS' KOST' DAS.

You're probably asking yourself, what is an OUZERI!?

An Ouzeri is a type of tavern where one gathers in the evenings with friends or family for a glass of wine or ouzo.

The table doesn't stay empty for long. Various mezze (appetizers) keep coming to the table because in Greece, one never drinks without at least a bit of food.

In a rustic and cozy atmosphere, the table almost bends under the weight of the many small plates, and it doesn't matter what the starter or main course is. Everyone tries and nibbles, chats, laughs, and drinks.

The first ouzeries emerged between the 1960s and 1970s near the harbors, where fishermen would hand over their unsold, freshly caught fish in the evenings. From this, the chefs would create small delicacies in the traditional Greek home-cooking style, perfectly complementing ouzo, tsipouro, and wine. This type of cuisine, which had developed into a unique way of life and dining culture, was then forgotten. However, Greece's gourmets have rediscovered and revitalized it.

WAS' KOST' DAS' (actually just Kostas) and his family would like to convey this sense of life to you, dear guests, and thus offer you a short break from everyday life.

In that sence
JAMAS ke KALI OREXI
(Cheers and enjoy your meal!)

Your WAS' KOST' DAS - Team

By the way:
We cook with the finest Greek olive oil, fresh herbs, and garlic, **without** any artificial flavor enhancers, following traditional home-cooking methods!

Cold Mezze

- 1. Tzatziki** ^{A7} 5,20
Traditional Greek yogurt with fresh cucumber, garlic, herbs, olive oil, and vinegar
- 2. Tirosalata** ^{A7} 5,90
Spicy feta cheese spread with peppers, lightly spicy
- 3. Taramosalata** ^{2-E202+E124, A1, A4, A6, 1} 5,20
Creme made from red caviar and potatoes
- 4. Melitzanosalata** 5,40
Creme made from baked eggplants, finely ground and seasoned with garlic and yogurt
- 7. Elies Kalamata/untoasted with peppers** ^V 5,20
The best black olives in olive oil with herbs
- 9. Padjarosalata** ^{A7} 4,50
Beetroot salad with fresh garlic, lemon, olive oil, and yogurt
- 10. Dolmadakia** ^{1, 3, V} 4,50
Grape leaves stuffed with rice and herbs, topped with garlic oil

Beilagen

- 11. Pita** ^{A1, V} 1,80
Greek flatbread from the oven with oregano
- 12. Scordopsomo** ^{A1, A7} 5,90
6 slices of grilled bread with homemade garlic-herb butter
- 13. Psomy** ^{A1} 0,90
Breadbasket
- 14. Pita with garlic oil** ^{A1, V} 2,40
- 15. Tiropitakia** ^{A1, A7} 3,40
- 16. Spanakopitaki** ^{A1} 3,40
Puff pastry filled

Salate

- 21. Politiki** ^{A9, V} 6,50
Coleslaw with peppers, carrots, celery, fresh herbs in olive oil and vinegar
- 22. Choriatiki** ^{A7} 11,50
Greek village salad with tomato, cucumber, bell pepper, spring onions, olives, olive oil, and feta cheese
- 23. Patatosalata** ^{A1, A3, A11} 5,20
Potatosalad
- 24. Patata Me Tzaziki** ^{A1, A3, A11} 5,90
Jacket potatoes with tzatziki

Grilled and oven-baked mezze (meat)

51. Souflaki ^{A1, A7}	11,50
2 grilled pork skewers with tzatziki	
52. Souflaki Kotopulo ^{A1, A7}	11,50
2 grilled chicken breast fillets with fried potatoes	
53. Mprizolla Xoirini ^{A1, A7}	9,50
Grilled pork steak with tzatziki (100g)	
54. Keftedakia Furno ^{A3, A9}	11,50
Meatballs with feta cheese chunks, in a spicy tomato sauce with garlic	
55. Sikoti Moscharisio	9,20
Grilled calf liver with baked onion rings	
56. Bifteki Gemisto ^{A1, A7}	13,50
Pork burger stuffed with feta cheese (200g)	
57. Arni Fourni ^{A7, A10}	14,50
Braised lamb neck marinated in garlic, fresh herbs, honey, mustard, and butter, served with braised potatoes, from New Zealand	
58. Paidakia ^{A7}	15,50
Grilled rack of lamb with fried potatoes (200g)	
59. Kotopoulaki Furno ^{A7}	11,50
Pan-seared chicken breast with spring onions, yellow bell pepper, and white wine sauce with cream cheese	
60. House Specialty	14,50
STIFADO – Braised veal in a particularly flavorful tomato sauce, deglazed with pearl onions and wine	
61. Kritharaki Furno ^{A1, A7}	11,50
Greek rice noodles with veal in spicy tomato sauce, baked with feta cheese	

Mezze from the ocean

72. Kalamarakia ^{A1, A14}	15,40
Fried baby squid with garlic oil (8 pieces)	
73. Pangasios with Patatosalata ^{A1, A14}	11,50
Pangasius fillet with potato salad (200g)	
74. Sardelles Psites ^{A4}	11,50
Grilled sardines with olive oil, lemon, and coarse sea salt (8 pieces)	
75. Salmon with Patatosalata ^{A1, A14}	15,40
Salmon with potato salad (200g)	
76. Garides ^{A1, A14}	14,50
Fried shrimp in garlic oil (6 pieces)	
77. Octapod-arm ^{A2}	15,40
with potato-salad	

Small Cheese – Specialties

31. Feta ^{A7}	6,50
Salt-brined cheese made from goat and sheep milk with olive oil and oregano	
32. Feta Saganaki ^{A1, A7}	8,40
Breaded and baked feta with honey	
33. Feta Fournos ^{A7}	8,50
Feta with tomato, onion, bell pepper, and garlic from the oven	
35. Zesto Katsikisio Tyri ^{A7, A8}	8,60
With forest berry jam and walnut pieces	
36. Diafora Tyria ^{A7, A8}	9,80
Various goat and sheep cheese specialties arranged with walnut oil and walnut pieces	
37. Halumi ^{A7, A8}	6,90
38. Tirokrokites ^{A7, A8, A1}	8,50

Vegetarian Mezze

40. Mixed Piperies ^V	11,50
Bell peppers stuffed with long-grain rice in a flavorful tomato-herb sauce	
41. Florinis Gemistes ^{A7}	7,80
Oven-baked red bell peppers filled with feta cheese and fresh garlic	
42. Gigantes Fournos ^{A7, V}	9,80
Giant white beans baked in a spicy tomato-herb sauce with vegetables	
43. Piperies Psites ^V	5,40
Grilled peppers with fresh garlic and olive oil	
44. Scordopatates ^V	6,40
Baked potato slices with fresh garlic and olive oil	
45. Melitzanes-Kolokithakia ^{A1, A3}	9,80
Grilled eggplant and zucchini with tzatziki	
46. Gemista Manitaria ^{A7}	8,40
Mushrooms filled with feta cream, baked in a spicy tomato sauce	
47. Prasokefte ^{A1, A3, A11}	7,20
Baked potato and leek cakes with cornmeal coating and sesame seeds	
48. Spinatreis ^V	9,20
Baked with long-grain rice, baby spinach, tomatoes, onions, and olive oil	
49. Fasolakia	9,20
Green beans in a spicy tomato-herb sauce	
50. Patates	5,60
Fried potatoes	

For our small guests

191. Herkules ^{12, A1, A3}	6,90
Chicken nuggets with potato chips and ketchup	
192. Poseidon ^{A1, A3, A4}	6,90
Fish sticks with potato chips and ketchup	

Dessert

81. Giaourti ^{A7, A8}	6,50
Traditional Greek yogurt with honey and walnuts	
82. Portokalopita ^{A8}	6,50
Orange cake	
83. Galaktobureko with a scoop of ice cream ^{A3, A7, A8}	8,50
Puff pastry with ice cream	
84. Halva	4,50
Greek dessert - dried puree made from ground sesame with honey and beaten egg whites	
85. Baklava ^{A8}	5,90
Puff pastry with walnut and syrup	
1 Eiskugel	2,50
Strawberry	
Haselnut	
Chocolate	
Stracciatella	
Pistachio	
Walnut	
Lemon	
Currant	
Tartufo	(3,50€)
Cassate Pistachio	(6,50€)

Sheet cake	4,50
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Coffee

Greek Mokka (slightly sugared)	3,90
Espresso	2,90
Double Espresso	4,80
Café Crema	4,40
Tea (Peppermint or black)	2,90
Freddo Espresso (cold greek coffee specialty)	4,90
Latte Macchiato	5,20

Water and more

Bad Liebenwerdaer	Fl. 0,25l	Fl. 0,75l
Classic	2,90	6,60
Medium	2,90	6,60
Natural	2,90	6,60
Bad Liebenwerdaer	Fl. 0,25l	
Tonic ¹⁰	2,90	
Bitter Lemon ^{3, 10, A1}	2,90	
Ginger Ale ^{2-Ammonium sulfite caramel color}	2,90	
Currant Spritz ^{with sugar}	3,80	seasonal



Softdrinks

	0,2l	0,4l
Coca Cola Original ^{2, E150d, 11}	2,50	4,90
Coca Cola Zero ^{2, E150, 11, 5, 6}	2,50	4,90
Fanta ^{2, Betacarotin, 3}	2,50	4,90
Sprite	2,50	4,90
Spezie ^{2, E150, 11, 2-Betacarotin, 3}	2,50	4,90
Club Mate ²	Fl. 0,5l	4,90

BAUER – Juice

	0,2l	0,4l
Apple	2,90	5,40
Orange	2,90	5,40
Cherry	2,90	5,40
Mango	2,90	5,40
Banana	2,90	5,40
Rhubarb	2,90	5,40
Cherry Banana	2,90	5,40
Pineapple	2,90	5,40
Passion Fruit	2,90	5,40
Fruit Spritzer	2,90	5,40
By Choice		



Beer ^{A1}

On Tap	0,3l	0,5l
Bitburger Pils	2,80	4,90
Radler	3,40	5,30
Diesel	3,40	5,30
Benediktiner Weissbier vom Fass	3,40	5,30
From the bottle	0,33l	0,5l
Bitburger alcoholfree 0,0	3,50	
Köstritzer Schwarz		5,40
Benediktiner Weissbier Dunkel		5,40
Benediktiner Weissbier 0% Alc.		5,40

House Wines

	0,2l	0,5l
Greek Housewine	4,80	11,50
in white and red (dry)		
Imiglikos	4,80	11,50
white, rosé or red (semi-sweet)		
Mavrodaphne	6,50	13,90
(red Licquorwine)		
Samos	6,50	13,90
(white Licquorwine)		
Retsina Malamatina	4,80	11,50
(resinated white wine)		
Wine Spritzer	4,20	9,80



Spirits of the House

	In Glas 2cl	Btl. 20cl
Ouzo:		
Dekato	1,80	13,50
Mirios	1,80	13,50
Plomarie	2,20	15,50
Ouzo 12	2,20	15,50
Babatzim	2,80	20,00
Pilawa	2,50	17,50
Mini	2,50	17,50
Barbagiannis	3,00	22,00
Ouzo 42	2,80	20,00
Idoniko	2,50	17,50
Tsipouro	3,00	22,00

Tsipouro

Tsipouro Babatzim	3,00	22,00
Junior-Chef Spezial	5,90	

(Hot tsipouro served with honey or also served ice-cold)

Metaxa *****	3,90	
Metaxa *****	4,90	
Metaxa 12 *	6,50	
Metaxa 24 *	9,90	
Grape Skin from Babatzim, our nectar from the gods	5,90	

Longdrinks

Aperol Spritz	0,4l	7,90
Hugo	0,4l	7,90
Rum Cola	0,4l	7,90
Cola Vodka	0,4l	7,90
Wodka Orange	0,4l	7,90
Gin Tonic	0,4l	7,90
Franzi's Summerhit	0,4l	7,90

Rhubarb juice with retsina and soda ... Delicious



Bottled Wine

White

Retsina Kechribari	0,5l	15.80
Traditionally dry Greek white wine, lightly resinous		

Ktima Biblia Chora	0,75l	39.00
A very successful interplay between the powerful Greek grape Assyrtiko and the aromatic Sauvignon Blanc grape variety. Very clear fruit aroma reminiscent of peach and citrus fruits. A fresh, well-structured wine with well-integrated acidity and a long, intense, very aromatic finish.		

Assyrtiko Santorini	0,75l	59,00
An intense yellow color and a top-class white wine from the renowned winemaker Sigalas. In terms of aromas, the wine evokes citrus fruits and honeydew melons, typical characteristics of the Assyrtiko grape. In taste, the wine is round, smooth, soft, and full-bodied. A top-class fresh wine.		

Ktima Malagousia	0,75l	45,00
A fruity, single-varietal white wine made from the indigenous Malagousia grape. The dry Malagousia from Gerovassiliou has a delicate aroma of fresh citrus fruits. In the bouquet, aromas of lemon and orange blossoms dominate.		

Amethystos Weiß	0,75l	47,00
Amethystos Weiß ist ein eleganter griechischer Wein aus Assyrtiko und Sauvignon Blanc Trauben. Er besticht durch sein frisches, fruchtiges Aroma von Zitrusfrüchten und exotischen Noten. Am Gaumen überzeugt er mit lebendiger Säure und einem erfrischenden Abgang.		

Rosé

Askitikos	0,75l	32,00
The Askitikos Rosé from Tsililis is vinified from the grape varieties Muscat, Agiorgitiko, and Syrah. As a result, we are presented with a fresh rosé with intense fruity aromas of red fruits. On the palate, the Askitikos Rosé wine is round with balanced acidity.		

Amethystos Rosé	0,75l	47,00
Amethystos Rosé is a distinctive Greek wine with fruity strawberry and raspberry aromas, complemented by a hint of floral notes. It impresses with freshness and lively acidity, rounded off by a refreshing finish.		



Bottles Wine

Red

Metochi Chromitsa

0,75l

39.00

A deep red, harmonious wine from the unique ecosystem of Mount Athos (Monastic Republic). Grape varieties: 30% Limnio, 70% Cabernet Sauvignon. Spicy notes of red forest berries, vanilla, and dried fruits give this wine its distinctive flavor.

Amethystos Rot

0,75l

47.00

The Velvet Red Wine by Costa Lazaridi, consisting of 70% Cabernet Sauvignon, 20% Merlot, and 10% Limnio, has a vibrant purple color. Following a soft and velvety aroma, there is a full-bodied, balanced taste of black berries. It has great potential for development in terms of complexity, depth, and finish.

Ktima Gerovasiliou

0,75l

45.00

Rich on the nose, with an intense character reminiscent of berries and spices. The wine is full-bodied and complex, with various fruit flavors. It has a spicy and long finish and matures for 12 months in new oak barrels.

Askitikos

0,75l

32.00

The Askitikos red wine is vinified from the grape varieties Cabernet Sauvignon, Merlot, and Syrah. As a result, intense aromas of red fruits, spicy vanilla nuances, and pepper emerge. On the palate, the Askitikos red wine is smooth and has a rounded finish.

Enotria Land Bio-Wein

0,75l

54.00

On the nose, notes of spices, smoked wood, and sour cherries stand out. In the mouth, it is very long-lasting, velvety with flavors of red plums and chocolate. Mature, rich tannins ensure an intense, long-lasting finish. A blend of Cabernet Sauvignon and Agiorgitiko grapes.

Avaton Gerovasiliou

0,75l

59.00

A complex bouquet of spice aromas and ripe dark berries entice the nose. In the mouth, the noble tannins are evident - supported by the spice, they create strength and balance, with a long-lasting finish and impressive aromatic intensity. Limnio is one of the oldest Greek grape varieties.

List of additives and allergens

- 1) with preservatives
- 2) with colorant
- 3) with antioxidant
- 4) with sweetener saccharin
- 5) with sweetener cyclamate
- 6) with sweetener aspartame, contains phenylalanine source
- 7) with sweetener acesulfame
- 8) with phosphate
- 9) sulfured
- 10) containing quinine
- 11) containing caffeine
- 12) with flavor enhancer
- 13) blackened
- 14) waxed
- 15) genetically modified

- A1) gluten-containing cereals
- A2) crustaceans
- A3) eggs
- A4) fish
- A5) peanuts
- A6) soybeans
- A7) mils
- A8) nuts
- A9) celery
- A10) mustard
- A11) sesame seeds
- A12) sulfur dioxide and sulfites
- A13) lupins
- A14) mollusks

Opening times:

Tuesday through Saturday 05.30 p.m. to 11.00 p.m.
Sundays and bank holidays 11.30 a.m. to 02.30 p.m.
and 05.30 p.m. to 11.00 p.m.
Monday day off

Telephone: 0341 - 870 60 377





11,50

WODKA TONIC

■ Wodka, Tonic Water, Eiswürfel



0%

9,50

ERDBEER TONIC

■ Erdbeersirup, Tonic Water, Zitronensaft



9,50

HIMBEER MOJITO

■ Weißer kubanischer Rum
Himbeersirup, Crushed Ice
Sodawasser, Frische Minzblätter
Brauner Rohrzucker, Limette



0%

9,50

VIRGIN HIMBEER MOJITO

■ Himbeersirup, Crushed Ice,
Sodawasser, Minzblätter,
Rohrzucker, Limette



0%

9,50

JOHANNISBEER - ORANGEN - MAGARITA

■ Orangensaft, Johannisbeersaft,
Zitronensaft, Crushed Ice



11,50

TOM COLLINS

■ Gin, Zitronensaft, Zuckersirup,
Sodawasser



11,50

STRAWBERRY DAIQUIRI

■ Weißer Rum, gefrorene Erdbeeren,
Erdbeersirup, Zuckersirup,
Zitronensaft, Crushed Ice



9,50

WODKA ORANGE

■ Wodka, Orangensaft, Eiswürfel



0%

9,50

IPANEMA

■ Limette, Maracujasaft,
Limettensirup, Ginger Ale



9,50

TEQUILA SUNRISE

■ Tequila, Orangensaft,
Zitronensaft, Grenadine



11,50

SCOTCH APPLE

■ Scotch Whiskey, Calvados,
Zitronensaft, Zuckersirup



9,50

SEX ON THE BEACH

■ Wodka, Pfirsichlikör, Zitronensaft,
Grenadine, Orangensaft, Ananassaft,
Eis



9,50

WAS KOST DAS

■ Weißer Rum, Wodka, Blue Curacao,
Ananassaft, Kokosnusscreme, Sahne,
Crushed Ice



9,50

ISLAND OF PASSION

■ Rum, Batida de Coco, Passoa,
Orangensaft, Ananassaft



9,50

CUBAN MANHATTAN

■ Rum, Vermouth rosso, Angostura



14,50

LONG ISLAND ICE TEA

Rum, Wodka, Gin, Cointreau,
Zitronensaft, Zuckersirup,
Ginger Ale



9,50

TROPICAL GIN

Gin, Orangensaft, Ananassaft,
Maracujasaft, Zitronensaft



9,50

PINA COLADA

Weißer Rum, Ananassaft,
Kokosnusscreme



9,50

BLACK RUSSIAN

Wodka, Kaffeeликör, Eiswürfel



9,50

WHITE RUSSIAN

Wodka, Kaffeeликör, Sahne,
Eiswürfel



0%

9,50

TROPICAL SUNRISE

Orangensaft, Ananassaft,
Maracujanektar, Grenadinesirup,
Zitronensaft



0%

9,50

ANGOSTURA SODA

Zitronensaft, Zuckersirup,
Angostura, Sodawasser, Eiswürfel



9,50

BRASILIAN SUNRISE

Cachaca, Grenadine, Zitronensaft,
Orangensaft



9,50

MINT JULEP

Whiskey, Sodawasser, Crushed Ice,
Minzblättchen, Zuckerwürfel



7,90

FLOATER

Cognac/Brandy, Mineralwasser



9,50

CAMPARI-ORANGE

Campari, Orangensaft, Eiswürfel



9,50

AMERICANO

Campari, Vermouth rosso,
Sodawasser



11,50

OLD FASHIONED

Whiskey, Sodawasser, Orange,
Zuckerwürfel, Angostura,
Cocktailkirsche



7,90

CUBA LIBRE

Rum, Limette, Cola



9,50

TROPICAL BANANA

Cachaca, Bananenlikör, Ananassaft,
Sahne