





Dear guest and dear friends,

We would like to welcome you in our restaurant named after the Greek God of the sea „Poseidon“. We prepare not only traditional greek dishes, but also unusual, modern concept of a combination of Greek specialities. We regularly attend Gastrofest in České Budějovice and in the year 2014 we ranked in survey „Mattoni – restaurant of the year“ among top 10 in South Bohemian region.

All our ingredients like greek yoghurt, spices, octopus, scampi, calamari, olives, hot peppers as well as the whole assortment of wines are of Greek origin and we have them delivered to our restaurant directly from Greece.

We don't serve prepared meals and don't cook from semifinished product, so the preparation time depends on the actual number of ordered meals and on the total occupancy of the restaurant. Thank you for your understanding and wish you an unforgettable culinary experience and a nice time in our restaurant.

Your POSEIDON TEAM



WE LEARN GREEK – MATHÉNO ELINIKÁ

YES NE
 NO ÓCHI
 ENJOY YOUR MEAL KALI OREXI
 GOOD MORNING KALI MÉRA
 GOOD EVENING KALI SPÉRA
 GOOD NIGHT KALI NICHTA
 HELLO JASOU
 HOW DO YOU DO? TI KÁNIS?

I'M HUNGRY PINÁO
 I'M DURSTY DIPSÁO
 VERY GOOD POLÍ ORÉO
 PLEASE PARAKALÓ
 THANK YOU EFHARISTÓ
 CHEERS YIA MAS
 I LOVE YOU SÁGAPÁO
 GOODBYE ANTÍO



WHAT IS WHAT IN OUR GREEK COUSINE

GYROS – MARINATED MEAT IN SPECIAL GREEK SPICES, SKEWERED ON A SPIT, GRADUALLY ROASTED AND WHITTLED

SOUVLAKI – PIECES OF MEAT MARINATED IN MIXTURE OF GREEK SPICES, OIL A WHITE WINE, GRILLED ON A SKEWER

BIFTEKIA – MINCED PORK MEAT WITH GREEK SPICES

SCAMPI – TIGER SCHRIMPS

REMOULADE – SAUCE FROM MAYONNAISE, GARLIC, RED ONION AND PARSLEY. DELICIOUS TOGETHER WITH FISHES.

TZATZIKI – GREEK YOGHURT WITH CUCUMBER AND GARLIC

GREEK RICE – RICE IN A TOMATO-VEGETABLE SAUCE

METAXA SAUCE – CREAM-VEGETABLE SAUCE WITH METAXA

FOR YOUR FRIENDS, RELATIVES AND ACQUAINTANCES YOU CAN BUY GIFT CERTIFICATES, WHICH ARE IDEAL GIFT FOR ALL LOVERS OF GOOD FOOD.

DRINK MENU



HOT DRINKS

GREEK MOCCA – prepare in cezves	45,-
ENGLISH TEA SHOP – in teapot, by selection	45,-
RISTRETTO	45,-
ESPRESSO	45,-
ESPRESSO LUNGO	45,-
ESPRESSO AMERICANO	45,-
CAPPUCINO	52,-
LATTE MACCHIATO	58,-
TURKISH COFFEE	39,-
HOT CHOCOLATE	39,-
HOT CHOCOLATE WITH WHIPPED CREAM	47,-
MULLED WINE – 0,2l, with cinnamon, clove and orange	49,-
GROG – rum with hot water and lemon	45,-



ICE COFFEE

FRAPPE – greek coffee with ice, sugar and milk	49,-
FRAPPE WITH VANILLA ICE CREAM	54,-
ICE COFFEE – espresso with milk and sugar, vanilla ice cream and whipped cream	55,-



NONALCOHOLIC DRINKS

COCA-COLA	0,33L	38,-
COCA-COLA LIGHT	0,33L	38,-
COCA-COLA ZERO	0,33L	38,-
FANTA	0,33L	38,-
SPRITE	0,33L	38,-
TONIC KINLEY	0,25L	38,-
Tonic, Ginger ale, Bitter rose, Virgin mojito		
FUZETEA	0,2L	35,-
Black tea with lemon, Black tea with peach and hibiscus, Green tea with mango and camomile		
CAPPY	0,25L	38,-
Orange 100%, Pineapple, Apple 100%, Grapefruit, Pear, Strawberry, Black currant, Apricot, Multivitamin		
BONAQUA	0,25L	28,-
Sparkling, Gently sparkling, Still		
SOUROTI – Greek sparkling mineral water	0,75L	85,-
RÖMERQUELLE – Sparkling or still mineral water	0,33L	36,-
RÖMERQUELLE – Sparkling or still mineral water	0,75L	85,-
TAP WATER with lemon and mint	0,25L	20,-
	0,5L	40,-

 **BEER**

GGREEK BEER MYTHOS – bottle	0,3L	52,-
GAMBRINUS 10° LIGHT – draft	0,3L	21,-
.....	0,5L	35,-
PILSNER URQUELL 12°LIGHT – draft	0,3L	27,-
.....	0,5L	45,-
RADLER (Gambrinus+Sprite)	0,3L	24,-
.....	0,5L	39,-
BIRELL NONALCOHOLIC BEER – bottle	0,3L	28,-
BIRELL FLAVORED NONALCOHOLIC BEER – bottle	0,3L	29,-
FRISCO – bottle	0,3L	45,-
KINGSWOOD CIDER – bottle	0,4L	45,-
KINGSWOOD HOT – mulled with spice	0,4L	49,-

 **WINE**

DEMESTICA – DRY
WHITE or RED

ANTHOS – DRY
WHITE or RED

MAKEDONIKOS – SEMI-DRY
WHITE or RED

IMIGLYKOS – SEMI-SWEET
WHITE or RED or ROSÉ

0,1L	22,-
0,25L	55,-
0,5L	110,-

RETSINA

DRY WHITE OR ROSÉ WINE WITH RESIN FLAVOR

0,1L	22,-
0,25L	55,-
MALAMATINA 0,5L – bottle	110,-

 **SEKT**

BOHEMIA BRUT	0,75L	280,-
BOHEMIA DEMI SEC	0,75L	280,-



APERITIF

CINZANO BIANCO	1DCL	50,-
CINZANO ROSSO	1DCL	50,-
MARTINI EXTRA DRY	1DCL	60,-
CAMPARI	1DCL	70,-



SPIRITS AND LIQUEURS

OUZO	4CL	55,-
FERNET, FERNET CITRUS	4CL	45,-
BECHEROVKA	4CL	45,-
FINLANDIA VODKA	4CL	55,-
RUM TUZEMSKÝ	4CL	40,-
BACARDI	4CL	55,-
BEEFEATER GIN	4CL	55,-
TEQUILA SILVER, GOLD	4CL	55,-
JÄGERMEISTER	4CL	55,-
BAILEYS	4CL	55,-
SLIVOVICE	4CL	50,-



WHISKEY AND COGNAC

METAXA HONEY SHOT	4CL	80,-
METAXA *****	4CL	65,-
METAXA *****	4CL	80,-
METAXA *****	4CL	89,-
JACK DANIELS	4CL	80,-
JIM BEAM	4CL	70,-
JOHNIE WALKER	4CL	70,-
TULLAMORE DEW	4CL	70,-
JAMESON	4CL	70,-

MENU

COLD STARTERS

1. **TZATZIKI** – original greek yoghurt with cucumber and garlic 72,-
2. **TARAMOSALATA** – haddock egg paté, garlic baquette 72,-
3. **MELITZANOSALATA** – roasted eggplant cream with feta, garlic baquette 72,-
4. **CHTIPITI** – spicy feta cheese paste, garlic baquette 72,-
5. **FETA** – original Greek sheep cheese 78,-
6. **BLACK OLIVES** – Greek olives Kalamata 78,-
7. **PIPERIES** – Greek pickled hot peppers 68,-
8. **FETA, OLIVES AND PEPPERS** 82,-
9. **KALAMARIASALATA** – calamari pickled with vinegar, lemon juice and vegetable 99,-
10. **PIKILIA** – mixed cold starters plate 135,-

HOT STARTERS

11. **FLORINIS** – grilled pickled red peppers stuffed with piquant sheep cheese 89,-
12. **TYROPITAKIA** – puff pastry pies stuffed with sheep cheese 68,-
13. **GIGANTES** – giant Greek beans in tomato sauce baked with feta cheese 78,-
14. **MELITZANES** – grilled eggplants with garlic oil, tzatziki 78,-
15. **KOLOKITHAKIA** – grilled zucchini with garlic oil, tzatziki 78,-
16. **PIPERIES GRIL** – grilled hot peppers with garlic oil 68,-
17. **HALLOUMI** – grilled hard Cyprian cheese with garlic oil 78,-
18. **SAGANAKI** – coated fried sheep cheese, served with cabbage salad 78,-
19. **SAGANAKI GRIL** – sheep cheese baked in aluminium foil with hot peppers, tomatoes, onion, olive oil and garlic 89,-
20. **PATATA** – baked potatoe in aluminium foil stuffed with tzatziki 65,-
21. **PITA SPECIAL** – with tzatziki 49,-
22. **MEZEDES** – mixed hot starters plate 209,-

SOUPS

23. **FASOLADA** – Greek bean soup, served with feta, onion and hot pepper 48,-
24. **MEAT BROTH WITH VEGETABLE AND LIVER DUMPLINGS** 38,-
25. **SOUP OF THE DAY** 38,-

GYROS

26. **GYROS** – garnished with onion, tzatziki, small greek salad 169,-
27. **GYROS IN GREEK TOMATO SAUCE** – baked with feta cheese, small greek salad 189,-
28. **GYROS IN METAXA SAUCE** – baked with cheese, small greek salad 189,-
29. **GYROS WITH SPAGHETTI** – baked with metaxa sauce and cheese, small greek salad 199,-



FISH SPECIALTIES

30. **OCHTAPODI** – octopus grilled with garlic oil, remoulade, small greek salad 228,-
31. **OCHTAPODI ALA STIFADO** – grilled octopus with small onions in tomato sauce with garlic, rosemary and red vinegar, pita 269,-
32. **CALAMARI GRILLED** – with garlic oil, remoulade, small greek salad 208,-
33. **CALAMARI FRIED** – remoulade, small greek salad 208,-
35. **SCAMPI GRILLED** – with garlic oil, remoulade, small greek salad 229,-
36. **SCAMPI FRIED** – remoulade, small greek salad 229,-
37. **CALAMARI AND SCAMPI FRIED** – remoulade, small greek salad 219,-
38. **OCHTAPODI, CALAMARI AND SCAMPI** – grilled with garlic oil, small greek salad 248,-
40. **SALMON FILLET** – grilled with garlic oil, remoulade, small greek salad 199,-
41. **SALMON FILLET WITH GRILLED VEGETABLE** – small greek salad 239,-
43. **POSEIDON PLATE** – octopus, calamari, scampi and salmon fillet grilled with garlic oil, remoulade, small greek salad 298,-



GRILLED PORK MEAT SPECIALTIES

44. **SOUVLAKI** – pickled pork skewer, tzatziki, small greek salad 179,-
45. **PORK CHOP STEAKS WITH GRILLED EGGPLANT, ONION AND CHERRY TOMATOES** – tzatziki, small greek salad 189,-
46. **PORK CHOP STEAKS WITH GRILLED HAM AND FRIED EGG** – small greek salad 189,-
47. **HERMES PLATE** – pork chop steaks baked with cheese, with metaxa sauce, small greek salad 189,-
48. **BIFTEKIA** – steaks of minced pork meat, spiced with Greek mixture, tzatziki, small greek salad 169,-
49. **BIFTEKIA JEMISTI** – steak of minced pork meat stuffed with piquant feta cheese, greek salad 189,-
50. **ATHENS PLATE** – pork chop steaks baked with piquant feta cheese, small greek salad 189,-
51. **SANTORINI PLATE** – gyros, pork souvlaki, biftekia, tzatziki, small greek salad 195,-
52. **RHODOS PLATE** – gyros, pork steak, chicken souvlaki, tzatziki, small greek salad 195,-
53. **THESSALONIKI PLATE** – gyros, chicken souvlaki, pork tenderloin, biftekia, tzatziki, greek salad 239,-
54. **GREEK PLATE** – gyros, chicken souvlaki, pork steak, biftekia, lamb chop, tzatziki, greek salad 279,-
55. **KORFU PLATE** – gyros, pork souvlaki, tzatziki, small greek salad 189,-
56. **SPECIAL PLATE** – gyros, grilled red pepper stuffed with piquant feta cheese, grilled hot peppers, tzatziki, small greek salad 199,-
57. **ALEXANDER SKEWER** – pork tenderloin, hot peppers, peppers and onion grilled on a skewer, tzatziki, small greek salad 239,-
58. **HERCULES PAN** – grilled pork tenderloin baked in greek tomato sauce with mushrooms and cheese, small greek salad 239,-
59. **ZAKYNTHOS PLATE** – pork tenderloin stuffed with piquant feta cheese, small greek salad 268,-
61. **GRILLED PORK TENDERLOIN WITH HERB BUTTER** – small greek salad 249,-



GRILLED CHICKEN MEAT SPECIALTIES

- 62. **SOUVLAKI** – pickled chicken skewer, tzatziki, small greek salad 179,-
- 63. **GRILLED CHICKEN BREAST WITH METAXA SAUCE** – small greek salad 189,-
- 64. **GRILLED CHICKEN BREAST WITH MUSHROOMS** – baked with cheese in greek tomato sauce, small greek salad 189,-
- 65. **GRILLED CHICKEN BREAST** – with cherry tomatoes, bacon and white pepper, small greek salad 199,-
- 66. **GRILLED CHICKEN BREAST FLORINIS** – with grilled red pepper stuffed with piquant feta cheese, grilled hot peppers and olives, tzatziki, small greek salad 218,-
- 67. **CHICKEN POCKETS** – stuffed with piquant feta cheese, tzatziki, small greek salad 199,-



COMBINED PLATES OF FISH AND MEAT

- 69. **CRETE PLATE** – gyros, fried calamari, tzatziki, small greek salad 195,-
- 70. **METEORA PLATE** – chicken souvlaki, fried calamari, tzatziki, small greek salad 195,-
- 71. **NAXOS PLATE** – gyros, fried calamari and scampi, tzatziki, small greek salad 205,-
- 72. **MYKONOS PLATE** – gyros, pork steak, fried calamari and scampi, tzatziki, small greek salad 219,-



LAMB MEAT SPECIALTIES

- 73. **GRILLED LAMB CHOPS** – marinated in mixture of wine, spices and garlic, tzatziki, greek salad 289,-
- 74. **GRILLED LAMB FILLETS** – with garlic olive oil, small greek salad 349,-
- 75. **LAMB PLATE** – grilled lamb chops and tenderloin skewer with onion, peppers and hot peppers, garnished with Halloumi cheese, small greek salad 329,-



VEGETARIAN DISHES

- 76. **GREEK PLATE FROM THE GRILL** – eggplant, zucchini, hot peppers, grilled red pepper stuffed with piquant feta cheese grilled with garlic oil, tzatziki, garlic baquette 199,-
- 77. **MELITZANES IMAM** – grilled eggplant baked in greek tomato sauce with feta cheese, pita 159,-
- 79. **SPAGHETTI WITH METAXA SAUCE** – baked with cheese 129,-
- 80. **FETA SAGANAKI** – coated fried sheep cheese, cabbage salad 159,-
- 81. **MELITZANES AND KOLOKITHAKIA** – coated fried eggplant and zucchini, baked potatoes stuffed with tzatziki 159,-



PLATES FOR MORE PERSON

SIDE DISH ACCORDING TO YOUR CHOICE: FRENCH FRIES or GREEK RICE or PITA or POTATOES

- 82. **DELPHI PLATE** – gyros, chicken souvlaki, fried calamari and scampi, tzatziki, greek salad
- 83. **AKROPOLIS PLATE** – gyros, chicken souvlaki, grilled red peppers stuffed with piquant feta cheese, tzatziki

FOR 2 PERSON	569,-
FOR 3 PERSON	853,-
FOR 4 PERSON	1138,-

- 85. **XXL PLATE** – gyros, chicken souvlaki, pork souvlaki, chicken breast, pork steak, pork tenderloin, biftekia, tzatziki, greek salad

FOR 2 PERSON	609,-
FOR 4 PERSON	1218,-



FOR SMALL EATERS

SIDE DISH ACCORDING TO YOUR CHOICE: FRENCH FRIES or GREEK RICE or PITA or POTATOES

- 86. **SMALL GYROS** – garnished with onion, tzatziki 99,-
- 87. **1 PIECE PORK SOUVLAKI** – tzatziki 99,-
- 88. **1 PIECE CHICKEN SOUVLAKI** – tzatziki 99,-
- 89. **SMALL FRIED CALAMARI** – remoulade 99,-
- 90. **2 PIECES BIFTEKIA** – tzatziki 99,-
- 91. **SMALL FRIED CHICKEN CUTLET** – ketchup 89,-



SALADS

- 92. **CHORIATIKI SALATA** – large greek salad with black olives and sheep cheese feta, pita 189,-
- 93. **GYROS SALATA** – gyros garnished with red onion, on mixed lettuce salad with cucumber and yoghurt dressing, pita 189,-
- 94. **CHICKEN SALAD** – mixed vegetable salad with grilled chicken breast 189,-
- 95. **SEA SALAD** – mixed vegetable salad with calamari and shrimps grilled with garlic oil, pita 199,-
- 96. **SALMON SALAD** – mixed vegetable salad with salmon fillets grilled with garlic oil 199,-
- 97. **SALAD WITH HALLOUMI** – mixed vegetable salad with cherry tomatoes, olives, capers and Halloumi cheese grilled with garlic oil 179,-
- 98. **POSEIDON SALAD** – greek salad with fried feta cheese pieces and with cranberries, pita 189,-
- 99. **CABBAGE SALAD** 59,-
- 100. **GREEK SALAD** – medium salad with black olives and sheep cheese feta 89,-
- 101. **MIXED SALAD** – medium mixed vegetable and cabbage salad 75,-



SIDE DISHES AND SAUCES

102. PITA – greek bread	24,-
103. PITA SKORDO – with garlic oil	32,-
104. GREEK RICE – rice with tomato-vegetable sauce	38,-
105. FRENCH FRIES	38,-
106. BAKED POTATOE IN ALUMINIUM FOIL STUFFED WITH TZATZIKI	65,-
107. POTATOES BAKED WITH ROSEMARY	38,-
108. GRILLED FRESH VEGETABLE	85,-
109. GARLIC BAQUETTE	38,-
110. METAXA SAUCE	35,-
111. SMALL TZATZIKI	36,-
112. REMOULADE	32,-
113. TARTAR SAUCE	25,-
114. KETCHUP	15,-



DESSERTS

115. ORIGINAL GREEK YOGHURT – with honey, cinnamon and nuts	79,-
116. ORIGINAL GREEK YOGHURT – with hot raspberries	89,-
117. ORIGINAL GREEK YOGHURT – with fresh fruit, honey and nuts	89,-
118. GALAKTOBURIKO – original greek dessert of puff pastry stuffed with greek semolina whip, served with vanilla ice cream and whipped cream	89,-
119. BAKLAVA – greek desert of puff pastry with nuts and honey syrup	79,-
120. GRILLED BANANA – in honey sauce, with nuts and cinnamon	69,-
121. VANNILA ICE CREAM WITH HOT RASPBERRIES AND WITH WHIPPED CREAM	89,-

ENJOY YOUR MEAL
-KALI OREXI-

IF YOU NEED ANY INFORMATION ABOUT ALLERGENS, PLEASE ASK OUR WAITERS.



Poseidon
Greek restaurant