



— • RESTAURANT • —

POSEIDON

GRIECHISCHE SPEZIALITÄTEN

• RASTATT •

FRIEDRICHRING 9/1
76437 RASTATT

Dear Guest,

We are pleased to welcome you to our restaurant. Please do not hesitate to let us know your wishes, especially if you have something special to celebrate. For groups and festivities, our separate dining room is available upon prior arrangement.

In our effort to satisfy all our guests, we kindly ask you to mention your wishes when placing your order.

Almost all of our dishes are freshly prepared, so we kindly ask for a little patience. Why not enjoy an aperitif while you wait?

If you were satisfied, please tell your friends and acquaintances; if not, please tell us.

We wish you bon appétit and a pleasant stay.

All dishes are also available for takeaway.

You can also purchase a gift voucher from us.



Warm Starters

	€
37. Breaded crab meat with crab claw and aioli sauce 4, 5, a,b,c,g	9,90
38. Grilled sheep's cheese in aluminium foil _{5,g}	9,70
39. Vine leaves filled with minced meat, rice and served with herb sauce 1, 3,g	10,40
40. Grilled pepperoni with garlic ₅	7,50
41. Fried bell pepper with tzatziki and garlic _{g, 8}	6,40
42. Fried aubergine with tzatziki _{a, g, 8}	7,90
43. Fried courgette with tzatziki _{a, g, 8}	7,90
44. Sheep's cheese baked with cheese _g	9,90
45. Saganaki, breaded sheep's cheese with coleslaw 5, a, c, g	10,50
46. Spanakopitakia, Tiropitakia pastry parcels filled with spinach and sheep's cheese a, g	7,90
47. Grilled sardine with garlic and fresh tomatoes _g	8,90
49. Oven-baked aubergine with sheep's cheese _g	9,50
50. Gigantes (giant beans) from the oven with sheep's cheese 3, g	7,90
51. House-style garlic bread _{a,g}	4,10
52. Pita flatbread with garlic 1, a	4,50
53. Starter platter 2, 3, 5, d, g, 8	12,50
Saganaki, calamari rings, grilled pepperoni, bell peppers, vine leaves, giant beans and tzatziki	
54. Fresh mushrooms baked with herb butter and cheese 1, 2,g	9,40
55. Kolokithikeftedes, homemade courgette fritters with tzatziki 1,2,a,c,g,8	9,40
56. Kaserokrokets homemade cheese balls made from three different cheeses, served with cranberry sauce	8,90
57. Saganaki, sheep's cheese in filo pastry with honey, walnuts and leaf salad 1,2,a,c,h,g	10,90
86. Vegetarian platter stuffed vine leaves, Saganaki, courgette, aubergine, tzatziki _{a,c,g,8}	11,10

Cold Starters

	€
65. Pepperoni and olives ₅	6,10
66. Tzatziki _{g, 8}	6,20
67. Dolmadakia, vine leaves filled with rice, served with tzatziki 2, g, 8	6,80
70. Tzatziki, taramas, sheep's cheese salad 2, 3, d, g, 8	6,80
71. Taramas, fish roe cream _d	6,80
72. Mixed platter for 2 people, various cold dishes, 2, 3, 5, d, g, 8,	13,80
77. Bruschetta Greek style _{a,8,g,4}	8,80

Salads

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|-----|---|---|-------|
| 76. | Coleslaw | 5 | 4,50 |
| 78. | Salad platter with chicken strips | served with aioli sauce and Parmesan 2, 5, g,c | 16,40 |
| 79. | Small mixed salad | 5, 7, 8 | 4,50 |
| 80. | Salad platter with gyros | served with vinegar and oil dressing 1, 2, 5, g | 16,10 |
| 81. | Greek farmer's salad, large | 1, 2, 5, g | 13,10 |
| 82. | Salad platter with grilled salmon fillet | served with aioli sauce 1, 2, 5, d, g,c | 18,70 |
| 83. | Salad platter with Saganaki | 1, 2, 5, g, k,a,c | 15,80 |
| | breaded with three kinds of sesame, seasonal fruit and citrus fruit vinegar | | |

Side Dishes

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| 94. | French fries | 3,80 |
| 95. | Tomato rice | 3,30 |
| 97. | Rosemary potatoes | 4,80 |
| 98. | Potato chips / sliced potatoes | 4,20 |
| 99. | Sauces: cream, Metaxa, hunter's, spicy, lemon | 2, a, g 3,00 |

Soups

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|------|--------------|---|------|
| 105. | Chicken soup | 1, 2 | 5,60 |
| 106. | Goulash soup | 1, 2 | 5,70 |
| 107. | Bean soup | 1, 2 | 5,60 |
| 108. | Tomato soup | 1, 2 | 5,50 |
| 109. | Onion soup | gratinated with croutons and cheese 1, 2, g,a | 6,10 |



Fish Platters (for 1 person)

€

All dishes served with salad

120. Platamona	d, a, n b,g,8	
	1 pike-perch fillet, calamari, scampi, sardine, tzatziki, rosemary potatoes and tomato rice	23,10
122. Piraeus	d, a, n, b,g,8	
	Grilled salmon steak, calamari, scampi, sardine, tzatziki, rosemary potatoes and tomato rice	24,90
124. Pike-perch fillet	with tzatziki, rosemary potatoes and tomato rice d, a, ,g,8	20,30
131. Grilled scampi	with tzatziki, rosemary potatoes and tomato rice d,b,g	25,90
132. Pan-fried scampi Metaxa	1, 2, a, d	
	with Metaxa sauce and baked with cheese, served with potato chips	24,40
138. Grilled salmon steak	with tzatziki, rosemary potatoes and tomato rice d, g, 8	23,80
139. Calamari	a, b, d,n,g,8	
	squid breaded in flour, served with tzatziki, rosemary potatoes and tomato rice	21,40

Fish platters can also be served for several people.

Vegetarian Dishes

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308. Vegetarian platter	a, c, g, 8	16,80
	fried courgette and aubergine, rosemary potatoes, tzatziki, pita flatbread and salad	
309. Vegetarian moussaka served with salad	a, c, g, 8	18,20
310. Gemista	stuffed bell pepper with rice, served with rosemary potatoes and salad a, g, 8	14,60

All dishes can also be ordered with tzatziki, farmer's salad or rosemary potatoes for an additional charge of €3 each.

Poultry

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All dishes served with salad

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| 151. Plain turkey steak _{a, g, 8,}
grilled, with tzatziki, French fries and tomato rice | 19,80 |
| 152. Grilled chicken breast fillet _{a, g, 8}
with lemon sauce and potato chips | 20,60 |
| 157. Grilled turkey skewer _{1, 2, g}
baked with sheep's cheese, French fries and tomato rice | 23,40 |

Tiganaki (small pan) Chicken breast fillet

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All dishes served with potato chips and salad

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| 160. Chicken breast fillet with Metaxa sauce and baked with cheese _{1, 2, g} | 21,30 |
| 162. Chicken breast fillet with spicy sauce and baked with sheep's cheese _{1, 2,} | 20,40 |
| 163. Chicken breast fillet with mushroom sauce and baked with cheese _{1, 2, g} | 21,30 |

Tiganaki (small pan) Pork fillet

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All dishes served with potato chips and salad

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| 171. Alexandros pan _{2, 3, g}
with gigantes (giant beans) and baked with sheep's cheese | 19,40 |
| 172. Artemis pan _g
with aubergines and baked with sheep's cheese | 20,40 |
| 180. Ermis pan _{1, 2, g}
with Metaxa sauce and baked with cheese | 21,30 |
| 183. Achilles pan _{1, 2, g}
with spicy sauce and baked with sheep's cheese | 20,60 |
| 184. Knossos pan _{1, 2, g}
with mushroom sauce and baked with cheese | 21,30 |

Tiganaki (small pan)

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|---|-------|
| 185. Bifteki (minced steak) with Metaxa sauce and baked with cheese _{2, c, g,} | 19,80 |
| 186. Beef liver with Metaxa sauce and baked with cheese _{1, 2, g} | 18,50 |

All dishes can also be ordered with tzatziki, farmer's salad or rosemary potatoes for an additional charge of €3 each.

Grilled Meat Skewers

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All dishes served with salad

189. Souvlaki Rollo _g	21,90
Pork filled with sheep's cheese and tomatoes, served with French fries and tomato rice	
190. Souvlaki _{g, 8}	19,90
2 pork skewers with tzatziki, served with French fries and tomato rice	
191. Katherina skewer _{g, c, a, 8}	24,40
with chicken, pork, minced meat, bell peppers and onions, served with lemon sauce and rosemary potatoes	
195. Hellas – Spieß _{g, a, g, 8, 4}	
Pork skewer prepared according to a traditional Greek recipe with tzatziki, pita, French fries and tomato rice	21,80
196. Pork fillet skewer _{g, 8}	20,30
Pork fillet with tzatziki, French fries and tomato rice	
199. Metaxa skewer _{1, 2, g}	23,40
Pork fillet with Metaxa sauce, served with French fries and tomato rice	
200. Pork fillet skewer with sheep's cheese _{1, 2, g}	22,60
Pork fillet baked with sheep's cheese, served with French fries and tomato rice	
216. Beef skewer Metaxa _{2, g, a,} Beef with Metaxa sauce, served with potato chips	24,80
217. Devil's skewer _{1, 2, a, g} Beef with spicy sauce, served with potato chips	24,80

All dishes can also be ordered with tzatziki, farmer's salad or rosemary potatoes for an additional charge of €3 each.

Minced Meat Specialities

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All dishes served with French fries, tomato rice and salad

220. Cevapcici, minced meat rolls with tzatziki _{c, g, 8}	18,50
221. Bifteki plain, minced steak with tzatziki _{c, g, 8}	18,90
222. Bifteki Special _{1, 2, 7, c, g} Minced steak filled with sheep's cheese, tomatoes and baked with cheese	21,80

Gyros Specialities

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All dishes served with salad

230. Gyros pita (flatbread) with tzatziki, French fries, tomato rice	a, g, 8	17,80
231. Gyros platter with tzatziki, French fries and tomato rice	g, 8	17,60
233. Gyros Cheese		
baked with cheese sauce, served with potato chips	1, 2, g	19,50
234. Gyros with sheep's cheese		
baked with sheep's cheese sauce, served with potato chips	1, 2, g	19,70
235. Gyros Metaxa		
with Metaxa sauce and baked with cheese, served with potato chips	1, 2, g	19,70
236. Pan-fried gyros		
with homemade cream sauce, served with potato chips	1, 2, g	19,50
239. Gyros calamari with tzatziki, French fries and tomato rice	d, g, 8,a,n,d	20,60

Meat Specialities (for 1 person)

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All dishes served with tzatziki, French fries, tomato rice and salad

241. Greek platter	3, 5, c, g, 8	21,80
1 souvlaki, 1 cevapcici, 1 chicken breast fillet, grilled tomato and pepperoni		
242. Athanasios platter	3, g, 8	20,10
2 beef liver pieces, 1 pork fillet, gyros		
243. Trikala platter	3, g, 8	21,90
1 chicken breast fillet, 1 souvlaki, gyros		
244. Georganades platter	c, g, 8	17,50
1 beef liver piece, 1 cevapcici, souvlaki		
245. Crete platter	3, 5, c, g, 8	18,20
2 grilled chicken breast fillets		
246. Samos platter	3, c, g, 8	21,40
1 beef liver piece, 1 souvlaki, 1 cevapcici, gyros		
248. Rhodes platter	3, c, g, 8	20,60
Bifteki, gyros		
251. Olympia platter	3, c, g, 8	21,90
1 souvlaki, 1 cevapcici, gyros		
252. Poseidon platter	3, g, 8	25,90
1 lamb chop, 1 rump steak, 1 lamb steak, 1 turkey steak		
254. Village platter	3, g, 8	21,90
2 souvlaki prepared according to a Greek recipe on wooden skewers, gyros		

All dishes can also be ordered with tzatziki, farmer's salad or rosemary potatoes for an additional charge of €3 each.

Schnitzel (breaded)

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All dishes served with salad

150.	Turkey schnitzel with French fries and tomato rice _{a, c}	21,50
300.	Pork schnitzel "Viennese style" with French fries and tomato rice _{a, c, g}	19,50
301.	Pork schnitzel with hunter's sauce and potato chips _{a, c, g, 2}	20,30
303.	Pork schnitzel with cream sauce and potato chips _{a, c, g, 2}	20,30

Grill Platters (for 2 or more people)

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All platters served with tzatziki, French fries, tomato rice and salad

Meteora platter _{3, c, g, 8}

Pork steaks, souvlaki, cevapcici, beef liver, gyros

264.	for 2 people	50,80
265.	for 3 people	76,20
266.	for 4 people	101,60

Poseidon platter _{3, c, g, 8}

Souvlaki, lamb chops, turkey steaks, pork fillet, gyros

267.	for 2 people	54,20
268.	for 3 people	81,30
269.	for 4 people	106,40

All dishes can also be ordered with tzatziki, farmer's salad or rosemary potatoes for an additional charge of €3 each.

Lamb Dishes

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All dishes served with tzatziki, French fries, tomato rice and salad

210. Lamb skewerg, 8	27,50
made from lamb fillet	
211. Lamb skewer with sheep's cheese _g	28,90
Lamb fillet filled with sheep's cheese and tomato	
340. Lamb chops, _{g, 8}	29,80
344. Lamb grill platter _{2, g, 8}	30,20
1 skewer, 1 fillet, 1 chop with grilled tomatoes and pepperoni	

From the Oven

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All dishes served with salad

291. Lamb shank with rosemary potatoes _{1, 2, g,}	21,80
292. Lamb shank with penne and Parmesan _{1, 2, g, c,a}	20,80
293. Lamb shank with gigantes (giant beans) and sheep's cheese _{1, 2, g}	22,80
295. Lamb shank with aubergines and sheep's cheese _{1, 2, g}	23,80
296. Moussaka	
Casserole with potatoes, aubergines, minced meat, béchamel sauce and sheep's cheese _{1, 2, g,a,c}	
	21,80

Beef Skewers

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All dishes served with French fries, tomato rice and salad

320. Beef liver with glazed onions	18,90
321. Beef liver with tzatziki _{g, 8}	18,90
322. Rump steak with herb butter _{2,g}	28,70
323. Rump steak with glazed onions	28,20

All dishes can also be ordered with tzatziki, farmer's salad or rosemary potatoes for an additional charge of €3 each.

Pasta Dishes

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All dishes served with salad

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|---|------------------|-------|
| 304. Penne with scampi | a, c, g, 8, 2, b | 21,90 |
| in tomato sauce with Parmesan and basil | | |
| 305. Penne alla Creme | a, c, g, 8, 2 | 19,40 |
| with chicken strips, mushroom sauce and Parmesan | | |
| 306. Penne Mediterranean | a, g, 8 | 17,20 |
| with assorted vegetables in tomato sauce and sheep's cheese | | |

Small Dishes without Salad

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|---|------------|-------|
| 283. small schnitzel "Viennese style" with French fries | a, 2, c, g | 11,20 |
| 284. Gyros with tzatziki and French fries | 3, g, 8 | 12,80 |
| 285. 2 cevapcici with tzatziki and French fries | 3, c, g, 8 | 10,50 |
| 286. 1 souvlaki with tzatziki and French fries | 1, 2, g, 8 | 12,50 |
| 287. small turkey schnitzel with French fries | a, 2, c, g | 12,80 |



Non-Alcoholic Drinks in Bottles

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400	Coca-Cola 0,33 l	1, 2, 8, 10	3,90
401.	Coca-Cola Zero 0,33l	1,7,9	3,90
402.	Fanta 0,33 l	1, 3	3,90
403.	Mezzo Mix 0,33 l	1,3,9	3,90
404.	Sprite 0,33l	1,3	3,90
405.	Apple spritzer 0,33 l		4,10
406.	Blackcurrant spritzer 0,3 l		4,10
407.	Fruit spritzer 0,3 l		4,10
408.	Citrus lemonade with mint 0,33 l		3,90
409.	Orange passion fruit lemonade 0,33 l		3,90
410.	Iced tea peach 0,33 l		4,00
411.	Iced tea lemon 0,33 l	1	4,00
412.	Apple juice 0,2 l	1	3,40
413.	Orange juice 0,2 l	1	3,40
414.	Blackcurrant nectar 0,2 l		3,60
415.	Bitter Lemon 0,25 l	10	3,60
416.	Red Bull 0,25 l	9	4,10
417.	Mineral water 0,25 l		3,50
418.	Mineral water 0,5 l		5,30
419.	Medium sparkling mineral water 0,5 l		5,30
420.	Still water 0,5 l		5,30

Beers

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421.	Pilsner on tap 0,3 l	a	4,10
422.	Pilsner on tap 0,5 l	a	4,90
423.	Export beer on tap 0,3 l	a	4,10
424.	Export beer on tap 0,5 l	a	4,90
425.	Wheat beer on tap 0,3 l	a	4,10
426.	Wheat beer on tap 0,5 l	a	4,90
427.	Dark wheat beer 0,5 l	a	4,90
428.	Crystal wheat beer 0,5 l	a	4,90
429.	Radler 0,3 l	1, a	3,90
430.	Radler 0,5 l	1, a	4,70
431.	Cola beer 0,3 l	1, 2, 8, 10	3,90
432.	Cola beer 0,5l	1, 2, 8, 10	4,70
433.	Cola wheat beer 0,5 l	10,	4,90
434.	Non-alcoholic beer 0,33 l	a	4,10
435.	Non-alcoholic wheat beer 0,5 l	a	4,90

Greek Wines, White

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Dry 0,25 l

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|----------------|-------------------------------|------|
| 600. Retsina | spicy resin aroma, dry taste | 5,40 |
| 604. Demestica | fruity aroma, fresh dry taste | 6,30 |

Semi-dry 0,25 l

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| 608. Makedonikos | fruity aroma, full-bodied taste | 6,30 |
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Medium-sweet 0,25 l

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| 613. Imiglykos | fruity aroma, pleasantly medium-sweet taste | 6,30 |
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Sweet 0,25 l

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| 615. Samos/Limnos | | |
| | sweet quality liqueur wine with a fine Muscat note in aroma and taste | 7,40 |

Greek Wines, Rosé

Dry 0,25 l

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| 640. Amynteon | fruity aroma, fresh dry taste | 6,30 |
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Semi-dry 0,25 l

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| 644. Makedonikos | fruity aroma, full-bodied taste | 6,30 |
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Medium-sweet 0,25 l

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| 645. Imiglykos | floral aroma, fruity medium-sweet taste | 6,30 |
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Greek Wines, Red

Dry 0,25 l

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| 625. Naousa | spicy aroma, full-bodied taste | 6,30 |
| 623. Demestica | fruity aroma, full-bodied taste | 6,30 |

Semi-dry 0,25 l

- | | | |
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| 626. Makedonikos | fruity aroma, full-bodied taste | 7,40 |
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Medium-sweet 0,25 l

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| 631. Imiglykos | fruity aroma, full-bodied medium-sweet taste | 6,30 |
|----------------|--|------|

Sweet 0,25 l

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| 636. Mavrodaphne | | |
| | liqueur wine from Patras with a fine, spicy aroma and a velvety, full-bodied taste | 6,60 |

Wine Spritzer sweet/sour

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|--------------------------|------|
| 659. White wine spritzer | 5,30 |
| 646. Rosé wine spritzer | 5,30 |
| 664. Red wine spritzer | 5,30 |

Disclaimer: We make every effort to keep all information on this menu accurate and up to date. However, ingredients may change, and cross-contamination may occur during preparation. Please inform us of any allergies or intolerances. We accept no liability for any inconvenience or damage caused by allergies or intolerances.

Additives and Allergens

1. with colouring
 2. with preservative
 3. with antioxidant
 4. sulphured
 5. blackened
 6. waxed
 7. with sweetener
 8. with phosphate
 9. contains caffeine
 10. contains quinine
-
- a. Cereals containing gluten, especially wheat / breadcrumbs
 - b. Crustaceans, e.g. scampi
 - c. Eggs / whole egg
 - d. Fish
 - e. Peanuts
 - f. Soy
 - g. Milk and dairy products, including lactose
 - h. Nuts
 - i. Celery
 - j. Mustard
 - k. Sesame
 - l. Sulphur dioxide and sulphites
 - m. Lupins
 - n. Molluscs, e.g. squid / calamari

If you have any questions about this, please feel free to ask us!

We would like to thank you for your visit and the trust you have placed in us. If you were satisfied and enjoyed your stay at our Restaurant Poseidon, please recommend us to others.

The Poseidon Team

Restaurant Poseidon .2

Friedrichring 9/1

76437 Rastatt

Inhaber: Christos Xanthos

Tel.: 07222 4062662

All prices include service and VAT.

All dishes are also available for takeaway.

Opening Hours

from 11:30 a.m. to 3:00 p.m. and from 5:30 p.m. to 11:00 p.m.

hot meals served until 10:00 p.m.



Notice:

Our entrance area and outdoor area are video-monitored for security purposes, in particular to protect against theft and vandalism. Recordings are made only outside opening hours and are deleted after 72 hours at the latest.