

GREEK SPECIALTIES
RESTAURANT

RHODOS



MENU



Kalosórisma

(Welcome)

We would like to welcome you in our cosy Greek Restaurant Rhodos, 'the' place where since 1986 delicious food and hospitality are combined.

After an ouzo from the house you can enjoy a delicious meal in a homely atmosphere with a range of Greek specialties combined with excellent wines.

On our generous menu you will find various meat and fish dishes beside a few vegetarian meals.

You can select a dinner from our extensive menu, but if you rather prefer an big buffet instead or a dinner according to your own taste, we offer you this possibility too.

If you have a garden party or other special opportunity at another location? No problem at all, we can take care of that as well and deliver the buffet to your home or a another location of your choice.

But for now,

Tróne Nóstima!
(Enjoy your meal!)

RHODOS





KRIA OREKTIKA - COLD STARTERS

- 1. Tzatziki** 6.00
Greek yogurt with cucumber and garlic
- 2. Homemade garlic sauce or herb butter** 4.25
with basket of baguettes
- 3. Tirosalata** 7.75
Spicy feta cheese mousse
- 4. Tres mezedes** 7.75
Tzatziki, kalamata olives and tirosalata
- 5. Tonno salata** 8.25
Tuna salad prepared in a Greek way with a piece of feta cheese
- 6. Choriatiki** 8.75
Greek salad tomatoes, cucumber, peppers, onions, olives and feta

ZESTA OREKTIKA - WARM STARTERS

- 7. Tiropites** 7.75
Greek cheese pasty of puff pastry with feta filling
- 8. Feta cheese of your choice** 9.50
 - Fetaournou (feta from the oven)
 - Feta saganaki (crispy fried feta in filo pastry, topped with honey and sesame)
- 9. Dolmadakia** 7.75
Stuffed vine leaves with rice and herbs, served with Tzatziki
- 10. Keftadakia** 9.50
Meatballs in spicy tomato sauce with feta on top
- 11. Garides** 9.75
Shrimp with mushrooms and bell pepper in cream sauce
- 12. Calamari** 9.50
Deep fried squid rings with garlic sauce
- 13. Mithia Tiganita** 9.75
Mussels with leek, onions and garlic in cream sauce
- 14. Manitaria** 8.25
Mushrooms with cream sauce



SOUPES - SOUPS

- 15. Soup of the day** 5.25

All Starters are served with baguette



MAIN DISHES - MEAT FROM THE GRILL

- | | |
|---|-------|
| 16. Gyros dish
<i>Roasted meat from the gyros grill served with tzatziki</i> | 17.75 |
| 17. Samos dish
<i>Pork tenderloin skewer, spare ribs and gyros</i> | 19.75 |
| 18. Zorba dish
<i>2 Souvlaki's of chuck tender and gyros</i> | 24.75 |
| 19. Artemis dish
<i>Beef tenderloin, lamb tenderloin and gyros</i> | 26.50 |
| 20. Aslan dish
<i>3 lamb chops and 2 lamb tenderloins with vegetables</i> | 27.50 |
| 21. Souvlaki dish
<i>Souvlaki special, skewer with beef tenderloin, chicken breast and pork tenderloin with gyros</i> | 24.75 |
| 22. Lindos dish
<i>Beef tenderloin, chicken breast, lamb chop and gyros</i> | 27.75 |
| 23. Rhodos dish
<i>Lamb chop, pork tenderloin, souvlaki of chuck tender and gyros</i> | 26.50 |
| 24. Kreta dish
<i>Keftedes (meatball), souflaki, chicken breast and gyros</i> | 22.25 |
| 25. Melissa dish
<i>Bifteki (meatball filled with feta cheese) and gyros</i> | 19.75 |
| 26. Michalis dish
<i>Beef tenderloin, chicken breast and gyros</i> | 24.75 |
| 27. Lofos dish
<i>Veal liver and gyros with vegetables</i> | 21.75 |
| 28. Spareribs
<i>± 500 gram sweet/spicy</i> | 20.50 |
| 29.  Children's menu of your choice 
<i>Gyros with a piece of meat of your choice
Choice of chicken breast, piece of pork tenderloin, spare ribs or keftedes.</i> | 10.50 |

These dishes are served with rice, fries and salad

RHODOS





GRILL SPECIALTIES FROM THE COOK

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|--|-------|
| 30. Entrecote ± 300 gram | 28.50 |
| <i>Beef Sirloin steak with vegetables and herb butter</i> | |
| 31. Beef tenderloin ± 300 gram | 35.75 |
| <i>With vegetables and red wine sauce or herb butter</i> | |
| 32. Mykonos dish | 29.75 |
| <i>Beef tenderloin with shrimp and vegetables</i> | |
| 33. Athena dish | 28.50 |
| <i>Beef tenderloin, pork tenderloin, lamb tenderloin with mushroom cream sauce</i> | |
| 34. Larissa dish | 28.50 |
| <i>Beef tenderloin, gyros with vegetables</i> | |

GRILL DISHES FOR TWO OR MORE PEOPLE

- | | | |
|--|------|-------|
| 35. Thomas dish | p.p. | 28.50 |
| <i>Beef tenderloin, chicken breast, pork tenderloin and gyros, served with vegetables</i> | | |
| 36. David dish | p.p. | 30.50 |
| <i>Keftedes, lamb chop, souvlaki of chuck tender, spare ribs and gyros, served with vegetables</i> | | |

CASSEROLE

- | | |
|---|-------|
| 37. Moussaka dish | 18.75 |
| <i>Delicious oven dish with layers of potatoes, layers of aubergines, seasoned minced meat and bechamel sauce with cheese</i> | |

STEW

- | | |
|--|-------|
| 38. Gigantes | 22.75 |
| <i>Lamb with gigantes and feta cheese</i> | |
| 39. Stifado | 22.25 |
| <i>Veal with shallots and red wine sauce</i> | |

CHORTOFAGÍAS - VEGETARIAN

- | | |
|---|-------|
| 40. Fritáta | 15.25 |
| <i>Omelet made with fries, vegetables and feta cheese</i> | |
| 41. Laghaniko | 18.75 |
| <i>Grilled vegetables with gigantes, feta cheese and tzatziki</i> | |

These dishes are served with rice, fries and salad



PSARIKA - FISH DISHES

- | | |
|--|-------|
| 42. Salomos
<i>Salmon fillet from the oven with vegetables</i> | 22.75 |
| 43. Sea bass
<i>Whole Sea bass from the oven with vegetables</i> | 23.75 |
| 44. Kalamaria
<i>Fried calamari with garlic sauce</i> | 19.25 |
| 45. Garides
<i>Peeled shrimps with fried vegetables</i> | 21.75 |

These dishes are served with rice, fries and salad

ΕΠΙΕΠΛÉJON - EXTRAS

- | | |
|--|------------------------|
| 46. Gigantes (<i>Greek big white beans with tomato sauce</i>) | 5.00 |
| 47. Freshly baked vegetables | 5.00 |
| 48. Patates (<i>portion French fries</i>) | Small 4.00
Big 5.50 |
| 49. Rizi (<i>rice</i>) | 3.00 |
| 50. Garlic sauce | 2.00 |
| 51. Herb butter | 2.25 |
| 52. Tzatziki (<i>small portion</i>) | 3.00 |

RHODOS



Korte Haaksbergerstraat 13 7511 JV Enschede Tel. 053 - 4314050
Opening times: Thursdays until Sunday 16.30-22.00 / Closed: Monday until Wednesday
Visit us at: www.rhodos-enschede.nl

RHODOS





WINE



LIST



- RED WINES PER BOTTLE -

Imigliko Kintoni - Grape variety: Agiorgitiko grapes 18.50

Region: southern Greece, Peloponesos

This slightly sweet wine has a dark, purple color. The aroma is quite exuberant juicy, warm, with nice fruit notes. The taste is slightly sweet, round, soft, mild, with lots of ripe fruit and something spicy. The finish is slightly sweet, with velvety tannins. A semi-sweet wine with a very refined finish.

Nemea Special - Grape variety: Agiorgitiko grapes 19.50

Region: southern Greece, Peloponesos, Nemea

The taste is round and rich with balanced acidity and persistent tannins. This gives a medium to long finish. Taste characteristic: soft wine, smelling of blackberries and cherries. Goes well with meat dishes.

Skouras Cuvée Prestige - Grape variety: Agiorgitiko and Cabernet Sauvigno grapes 27.50

Region: southern Greece, Peloponesos

This wine has a deep red color with purple hues. On the nose, this wine has aspects of black cherries, blackberries, plums and dried herbs. On the palate, this wine is soft and in harmony. A fresh, ripe wine with soft tannins. The wine has a medium-long finish with something vanilla in it. The grapes of this wine come from vineyards in Nemea. The soil type of Agiorgitiko is clayey, that of the Cabernet Sauvignon is sandy.

Kintoni Naoussa - Grape variety: Xynomavro grapes 25.50

Region: northern Greece, Naoussa

Beautiful red wine with typical aromas of the Xynomavro grape used. Tones of tomatoes, olives, dried plums and spices. The taste is full, juicy and mouth filling. Made from hand picked grapes.

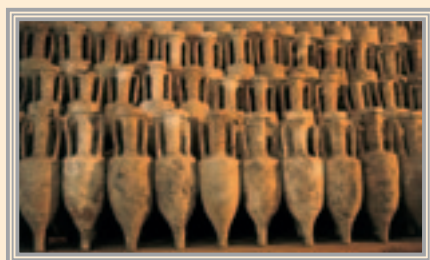
- ROSÉ WINES PER BOTTLE -

Rose D'Anjou 17.50

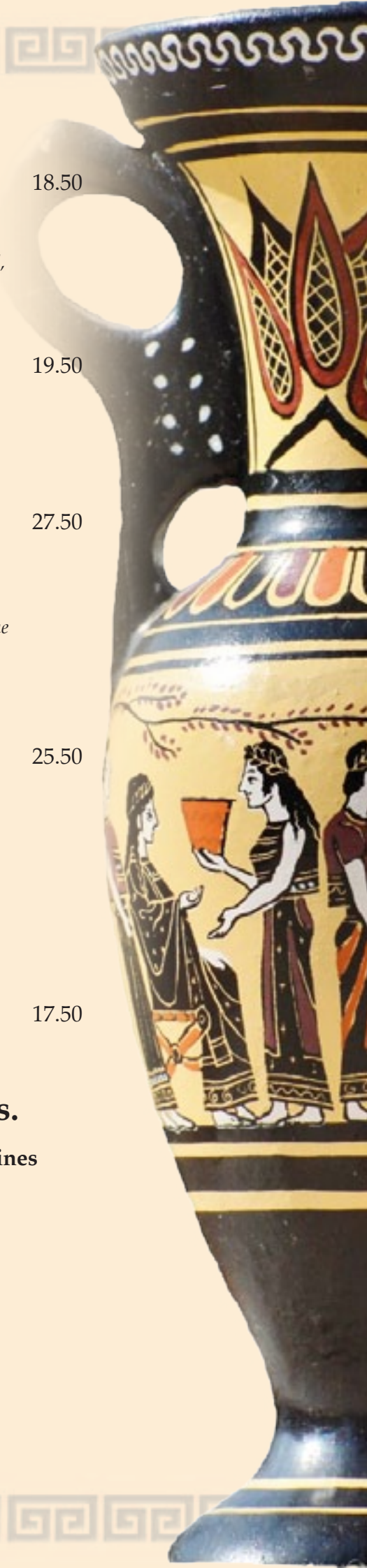
A very tasty fruity rosé wine.

Feel free to ask for our special wines.

We have a wide choice for that in both white and red wines



RHODOS





- WHITE WINES PER BOTTLE -

- Imigliko Kintoni** - Grape variety: Roditis and Muskaat grapes 18.50
Region: southern Greece, Peloponnese
This wine is pale yellow in color with green highlights. With fresh aromas of, among others citrus and white flowers, among others. A friendly, slightly sweet wine with a nice finish. Very easy to drink, with a particularly nice full and rich taste.
- Makedonikos** - Grape variety: Sauvignon Blanc and Roditis grapes 23.50
Region: northern Greece, Macedonia
Refined fresh wine with beautiful white-fruit aromas and a pleasant minerality. A wine with lots of flavor, a long finish, a beautiful aroma and a character of its own. The grapes for this Makedonikos wine are grown in the hilly countryside of Macedonia.
- Patraïki Retsina** - Grape variety: Savatiano grapes 19.50
Region: southern Greece, Peloponnese, Patras
Retsina is Greece's most famous wine. Bright straw yellow color. On the palate this wine shows a distinctive taste of resin.
- Pinot Grigio** - Grape variety: Pinot Grigio grapes 18.50
Region: Hungary, Eger
A typical Pinot Grigio, with a fresh, fruity and spicy character. Ripe citrus and green apple coupled with fine acidity and a round and full palette. Suitable as an aperitif, but also with salads, fish and our grill dishes

- WINES PER CARAFE -

	1/2 Liter	1 Liter
Red dry wine	11.75	22.50
White dry wine	11.75	22.50
Retsina	11.75	22.50
Imigliko red, slightly sweet	11.75	22.50
Imigliko white, slightly sweet	11.75	22.50

- WINES BY THE GLASS -

Greek house wine	By the glass	4.25
Samos Nectar	By the glass	4.50
Maphrodaphne	By the glass	4.50



- SOFT DRINKS -

Coca Cola (per bottle)	3.00
Coca Cola zero (per bottle)	3.00
Fanta orange (per bottle)	3.00
Fanta cassis (per bottle)	3.00
Sprite (per bottle)	3.00
Tonic (per bottle)	3.00
Bitter lemon (per bottle)	3.00
Rivella (per bottle)	3,25
Lipton Ice tea sparkling (per bottle)	3.00
Lipton Ice tea green (per bottle)	3.00
Chaudfontaine Blue (per bottle)	2.75
Chaudfontaine Red (per bottle)	2.75
Fristi (per bottle)	3.25
Chocomel (per bottle)	3.25
Orange juice (freshly squeezed)	3.75
Apple juice (per glass)	2.75
Chaudfontaine Blue (0.75 liter)	7.50
Chaudfontaine Red (0.75 liter)	7.50

- BEERS -

Bitburger (from the tap - small 20 cl)	3.25
Bitburger (from the tap - big 40 cl)	5.75
Mythos (Greek beer)	4.50
Special beers (e.g. La Trappe Blond)	4.75
Erdinger Weissbier (white beer)	4.75
Bitburger (Alcohol-free)	4.25
Erdinger Weissbier (Alcohol-free)	4.75

- GREEK LIQUEURS -

Doriki (Walnut liqueur)	5.25
Koum Kouat (Mandarin liqueur)	5.25

- GREEK DISTILLED -

Ouzo small	3.00
Ouzo big	5.00
Metaxa 5 stars *****	5.25
Metaxa 7 stars *****	6.50

- DISTILLED / LIQUEUR -

Jonge Jenever (Gin)	3.00
Vieux	3.00
Whiskey's (from)	4.75
Liqueurs (from)	5.25
Mix drink (from)	7.50

RHODOS



Made by BERT
053 4302116
www.bertsite.nl
--2025--