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Welcome! καλώς ήρθατε

COCKTAILS

444. Ouzo on the rocks	4 cl	€ 6,50
401. Campari Soda	4 cl	€ 6,90
402. Campari Orange	4 cl	€ 8,50
403. Sparkling wine	0,1 l	€ 6,50
404. Prosecco Aperol	0,25 l	€ 7,50
405. Ouzo Orange	4 cl	€ 7,50
406. Ouzo Coctail	4 cl	€ 7,90
407. Aperol Spritz	0,25 l	€ 6,90
414. Amalia Rosé sparkling wine	0,1 l	€ 7,90

SOUPS

2. Chicken Soup		€ 7,50
3. Tomato Soup	(O)	€ 7,50
4. Fish Soup	(D,L)	€ 10,90

COLD STARTERS

6. Tsatsiki: original Greek yogurt with garlic, cucumber and fine herbs	(G)	€ 6,90
7. Taramosalata: fish dip	(D)	€ 6,90
8. Chtipiti: feta dip	(G)	€ 6,30
9. Skordalia: garlic potato dip		€ 5,90
10. Melitzanosalata: eggplant dip with garlic, olive oil and fine herbs		€ 8,90
12. Elies: variety of greek olives,		€ 5,90
13. Piperies: hot peppers		€ 4,70
16. Pikilia Kria: a platter of different cold starters	(G, D, A)	€ 12,50
17. Fawa: chickpeas-creme with capers and onions		€ 8,50

Cover charge € 3,90

HOT STARTERS

25. Melitzanes Kolokythakia Tiganites: eggplants and zucchini from the grill	(A,G)	€ 12,-
26. Spanakopitakia: home-made filo pastry, stuffed with spinach, served with Tsatsiki	(A,G)	€ 8,90
27. Tyropitakia: home-made filo pastry, stuffed with feta and a side of Tsatsiki	(A,G)	€ 8,90
28. Mydia Special: mussels à la maison with garlic sauce	(R,D)	€ 14,50
51. Oktapodi: oktopus from the grill with augergines	(R)	€ 19,50
146. Kalamaria skordo: grilled calamari with garlic bread and garlic-dip	(A, R)	€ 15,90
30. Piperakia Skaras: grilled hot peppers with garlic		€ 7,50
33. Melitzana Furno: oven roasted eggplants with fresh garlic		€ 10,50
35. Florinis: grilled red bell peppers, filled with feta	(G)	€ 9,-
36. Mydia Saganaki: mussels in a delicious tomato-wine-sauce	(A, G, C)	€ 12,50
37. Garides Saganaki: giant scampi in a delicious tomato-wine-sauce		€ 19,50
38. Mydia Tiganita: breaded mussels from the pan with garlic potato dip		€ 12,-
120. home-made: pickled anchovy fillets with garlic bread	(A, D, G)	€ 9,-
121. Skumri: smoked mackerel fillets, with olive oil, capers, onions and lemon	(D)	€ 12,-
122. Dolmades: wineleaves stuffed with rice and minced meat (beef) with lemonsauce		€ 11,-

CHEESE

15. Feta: oven roasted feta dodoni greek art, with tomatos, olives and peppers	(G)	€ 10,50
127. Katsikisio: goat cheese, served with Fig chutney	(G, M)	€ 10,50
22. Feta Saganaki: breaded, deep-fried feta dodoni with handmade spicy tomato jam	(A, G)	€ 11,-
23. Feta Furnu: oven roasted feta dodoni with tomatoes, garlic, onions and fine herbs, served in a clay dish	(G)	€ 11,-
34. Halumi: Zypriotic cheese from the grill	(G)	€ 10,50
125. Katsikisio Saganaki: goat-cheese from the oven, with tomato, garlic, onions and spicy homemade tomatojam	(A, G)	€ 12,50
126 Katsikisio Furnu: goat-cheese from the oven with tomato, garlic, onions and fine herbs, served in a clay dish	(G)	€ 12,50

BREAD

20. Garlic bread	(A)	€ 3,50
21. Pita bread with garlic: yeast-leavened flatbread with garlic	(A)	€ 2,50
123. Pita bread with Tsatsiki	(A)	€ 5,50
422. Filled breadbasket	(A)	€ 2,50

Cover charge € 3,90

VEGETARIAN AND VEGAN DISHES

All dishes served with a side salad.

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|---|-----|---------|
| 40. Gigantes: greek style giant beans baked with feta dodoni | (L) | € 15,50 |
| 41. Tourlou: greek style ratatouille baked with feta dodoni | (O) | € 17,50 |

SALADS

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| 44. Tuna salad: seasonal salad with tomatoes, cucumber, bell peppers and onions | (G) | € 16,— |
| 45. Choriatiki: The Greek Original! Farmer's Salad with tomatoes, cucumber, bell peppers, onions, olives, hot peppers, feta dodoni, Olive oil and fine herbs | (G) | € 15,50 |
| 46. Scampi salad: green salad, tomato, cucumber, onions and grilles scampi | (G) | € 19,50 |
| 47. Kotopoulo-Salata: seasonal salad with cucumber, tomatoes, onions, cheese, strips of grilled chicken breast and olive oil | (G) | € 16,— |
| 48. Halumi-Salata: seasonal salad with cucumber, tomatoes, onions, grilled Halumi cheese and olive oil | (G) | € 15,— |
| 49. Pella salata: green salad, tomato, cucumber, onions and grilled beef-stripes | | € 19,50 |
| 50. Anguro-Tomata: tomato-cucumber salad | | € 6,50 |

SIDE DISHES AND DIPS

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|-------------------------------------|-----------|--------|
| Wild Rice | | € 5,— |
| Vegetables | | € 5,— |
| Pommes Frites | | € 5,— |
| Wedges | | € 5,— |
| Oven Patatoes with joghurt-mint-dip | (G) | € 5,50 |
| Devils-dip very spicy | (G, O) | € 2,— |
| Barbecue-Dip | (H, M, O) | € 2,— |
| Garlic Dip | (C, O) | € 2,— |

TRADITIONAL GREEK DISHES

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|---|-----------------|---------|
| 55. Moussaka: world renowned casserole with eggplants, potatoes, ground-Beef-meat and béchamel sauce | (A, C, G, H, O) | € 22,50 |
| 56. Arni Lachanika: knuckle of lamb with vegetables | (O, G) | € 26,— |
| 57. Arni Gigantes: knuckle of lamb with giant beans | (O, G) | € 26,— |
| 57. Arni Stifado: knuckle of lamb with onions in tomato sauce | (O, G) | € 28,— |

REGIONAL MEAT

DRY AGED FOR 21 DAYS !

All Steak dishes come with a side salad and a side dish of your choice for additional € 8,90

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|-----------------------|--------|
| 130. FILET STEAK 200g | € 37,— |
| 131. FILET STEAK 300g | € 49,— |

Cover charge € 3,90

FISH SPECIALTIES

All dishes served with the side dish of the day.

65. Kalamaria skaras: grilled calamari with Garlic-Dip	(R)	€ 27,-
66. Kalamaria: fried calamari with Garlic-Dip	(A, R)	€ 23,50
67. Garides: Black Tiger prawns, Chef's style	(B)	€ 35,-
69. Gavros: anchovies in a pan	(D)	€ 16,-
70. Psaropiatela: fish platter with barbecued fillet of gilded seabream, octopus, scampi and calamari	(R, D, B)	€ 34,-
71. Psaropiatela for 2: fish platter with barbecued gilded sea bream, sea bass, prawns and calamari	(R, D, B)	€ 79,-
73. Thalasa Platter: grilled mussels, octopus, calamari, scampi	(B, R)	€ 29,50
74. Tsipoura: barbecued gilded seabream	(D)	€ 31,-
75. Santorini platter: Mussels, Scampi, gilded seabream fillet with fresh vegetables, served in hot dish	(B, D, R)	€ 29,-
76. Zakynthos platter for 2: gilded seabream, calamari, mussels, scampis	(R, D, B)	€ 69,-
77. Lavraki: barbecued sea bass	(D)	€ 31,-

MEAT SPECIALS FROM THE GRILL

All dishes served with the side dish of the day.

84. Medallions of pork fillet: with herb butter	(M, G)	€ 24,50
85. Suzukakia: grilled meat balls with Tsatsiki	(C, L)	€ 16,-
86. Bifteki gemisto: steak of ground meat, filled with feta	(C, L, G)	€ 19,-
87. Devil's skewer: fillet of pork on a skewer with home-made Devil's sauce (spicy)	(G, O)	€ 27,-
88. Kota Souvlaki: tender chicken meat skewer with Tsatsiki	(M, G)	€ 19,-
89. Kotopoulo: barbecued chicken breast with Tsatsiki	(M, G)	€ 18,-
100. Specialty Platter: pork filet, lamb cutlet, chicken breast, Suzukaki and Tsatsiki	(G, M, L, C)	€ 24,50

LAMB DISHES FROM THE GRILL

All dishes served with the side dish of the day.

92. Fillet of lamb: barbecued, medium rare with herb butter	(G)	€ 34,-
94. Paidakia: barbecued lamb crown, medium rare with Tsatsiki	(G)	€ 33,50

DESSERTS

180. Galaktobureko: with cinnamon ice-cream	(A, E, G)	€ 7,90
183. Crepe Suzette: rolled pancake in hot orange sauce sprinkled with a liqueur	(A, E, G)	€ 9,50
184. Greek yoghurt: with honey and walnuts	(E, G)	€ 7,50

Cover charge € 3,90
Enjoy your meal! – Καλή όρεξη!

BEER

200. Hirter: beer on tap	0,3l	€ 5,20
201. Hirter: beer on tap	0,5l	€ 6,50
204. Schneider Weisse: wheat beer, bottle	0,5l	€ 7,20
205. Mythos: Greek beer, bottle	0,5l	€ 6,-
207. Hirter Kräuterradler beer with herb lemonade, bottle	0,5l	€ 6,-
208. Alcohol-free beer, bottle	0,5l	€ 6,-

NON-ALCOHOLIC BEVERAGES

363. Hinterbrühler water: natural	1,00 l	€ 4,80
220. Mineral water: sparkling, bottle	0,33l	€ 3,80
221. Mineral water: sparkling, bottle	0,75l	€ 7,-
222. Mineral water: natural, bottle	0,33l	€ 3,80
223. Mineral water: natural, bottle	0,75l	€ 7,-
225. Soda water	0,5l	€ 5,-
227. Lemon soda	0,5l	€ 5,90
228. Ice tea: lemon flavor, bottle	0,33l	€ 4,50
229. Ice tea: peach flavor, bottle	0,33l	€ 4,50
233. Frucade lemon: bottle	0,33l	€ 4,50
234. Tonic water: bottle	0,2l	€ 4,50
235. Coca Cola: bottle	0,33l	€ 4,50
236. Coca Cola zero: bottle	0,33l	€ 4,50
237. Fanta: bottle	0,33l	€ 4,50
238. Sprite: bottle	0,33l	€ 4,50
239. Spezi (Coke with orange juice): bottle	0,33l	€ 4,50
240. Almdudler: bottle	0,33l	€ 4,50
242. Almdudler: with soda	0,5l	€ 6,50
243. homemade Limo with fresh lime	0,5l	€ 7,50

FRUIT JUICES

251. Apricot juice PAGO: bottle	0,2l	€ 5,50
255. Apple juice nature PAGO: bottle	0,2l	€ 5,50
256. Orange juice PAGO: bottle	0,2l	€ 5,50
257. Apple-Elderberry HASENFIT: bottle	0,2l	€ 5,50
246. Pago-Juice mixed with soda	0,5l	€ 7,20

GREEK WINE

The mother land of wine is Greece. According to ancient tales it all started with Dionysos, the Greek God of wine. Ancient depictions of vines, grapes and grape leaves on marble, jugs, drinking glasses and coins testify to the 3000 year old Greek tradition of cultivating wine.

“Wine is a valuable gift to mankind, provided it is consumed in good and in ill health, in a responsible manner and in moderate quantities, depending on the state of each individual person.”
Hippokrates, the father of medicine

Aristotle already tended to the first experimental vineyard of Europe in the fourth century b.c. He worked scientifically on cultivating vines. There were a lot of varieties.

The Roman poet Vergil once said: “It is easier to count the grains of sand on Greek beaches than to name the grape varieties of this country.”

OPEN WHITE WINES

	1/8l	1/4l
260. Imiglikos: mellow	€ 4,90	–
264. Samos: dessert wine	€ 5,50	–
266. Spritz: white	–	€ 5,50
261. Retsina Rosé	0,5 l	€ 14,50
262. Retsina	0,25 0,5 l	€ 7,– 13,50
263. Retsina Kechribari	0,5 l	€ 15,50

OPEN RED WINES

	1/8l
270. Imiglikos: mellow	€ 4,90
273. Mavrodaphne	€ 5,50

A fine dining experience is complimented by a good wine. We gladly make a recommendation and help you find the perfect wine for your food choice. We want your visit in our tavern to be unforgettable.

Cheers – για το καλόζ

Allergeninformation gemäß Codex-Empfehlung

Kurzbezeichnung	Buchstabencode
glutenhaltiges Getreide (glutinous wheats)	A
Krebstiere (crustaceans)	B
Ei (egg)	C
Fisch (fish)	D
Erdnuss (peanuts)	E
Soja (soy)	F
Milch oder Laktose (milk or lactose)	G
Schalenfrüchte (tree nuts)	H
Sellerie (celery)	L
Senf (mustard)	M
Sesam (sesame)	N
Sulfite	O
Lupinen (lupins)	P
Weichtiere (mollusks)	R

Information über Süßungsmittel

(gemäß VO des BMG vom 10.07.2014, BGBl Nr. II/175/2014)

***) Enthält eine Phenylalaninquelle**

*****) Kann bei übermäßigem Verzehr abführend wirken**

*) contains a source of phenylalanine

**) excessive consumption may induce laxative effects