

Plates from the Grill with Cheese gratinated		
66.	Aphrodite - Plate Two pork steaks with pineapple, metaxa sauce ^{1,G} , gratinated with cheese ^{1,G} with tsatsiki ^G & vegetable rice	18,50 €
67.	Turkey breast fillet with metaxa sauce ^{1,G} , gratinated with cheese ^{1,G} , with tsatsiki ^G & vegetable rice	18,50 €
Gyros Plates		
70.	Gyros Spezial - Gyros gratinated with cheese ^{1,G} & metaxa sauce ^{1,G} , chicken breast fillet with tsatsiki ^G & vegetable rice (instead of chicken breast: two lamb chops or grilled meat)	24,90 €
71.	Gyros & Calamaris ^{AWN} with tsatsiki ^G , onions & vegetable rice	18,40 €
72.	Zeus - Plate with Gyros, souvlaki & souzuki (minced meat ^{C,G}) with tsatsiki ^G & vegetable rice	19,90 €
73.	Gyros with onions, tsatsiki ^G & vegetable rice	16,70 €
74.	Gyros - Cheese with metaxa sauce ^{1,G} & cheese ^{1,G} gratinated, tsatsiki ^G & vegetable rice	18,90 €
75.	Platon - Plate Gyros & Bifteki ^{C,G} with onions, metaxa sauce ^{1,G} , tsatsiki ^G & vegetable rice	19,40 €
76.	Farmers - Plate Gyros with onions & pepper, fried beef liver, tsatsiki ^G & vegetable rice	18,30 €
77.	Apollon - Plate Gyros, lamb chop, souvlaki & pork steak with tsatsiki ^G & vegetable rice	25,40 €
78.	Gyros - Grilled Plate Gyros, pork steak, beef steak, served with herb butter ^G , tsatsiki ^G & vegetable rice	24,50 €

For the small Appetite		
79.	Little Aphrodite Grilled pork steak with pineapple, metaxa sauce ^{1,G} with cheese ^{1,G} gratinated, with tsatsiki ^G & vegetable rice	14,90 €
82.	Chicken breast fillet Juicy grilled with satsiki ^G , herb butter ^G & vegetable rice	11,90 €
84.	Lamb fillet - Skewer from the grill with cherry tomatoes, onions, herb butter ^G tsatsiki ^G & vegetable rice	18,80 €
85.	Pork fillet skewer from the grill with cherry tomatoes, onions, herb butter ^G , tsatsiki ^G & vegetable rice	16,70 €
86.	Salmon fillet grilled with tarama - Dip ^{DAW} & vegetable rice	17,60 €
87.	Turkey breast fillet grilled with herb butter ^G , tsatsiki ^G & vegetable rice	11,90 €
91.	Bifteki Grilled minced meat ^{C,G} filled with sheeps cheese ^G with tsatsiki ^G & french fries	11,90 €
92.	Souvlaki Grilled meat on skewer with tsatsiki ^G & french fries	11,90 €

Trome Tarea Eating together		
90.	Thi Orea! (For Two) Option 1: Small salad with feta ^G mezedakia, homemade white bread ^{AW} , meat platter, rice noodles, fries and dessert Option 2: Levko & Eritro - salad, mezedakia, homemade white bread ^{AW} , fish platter, vegetable rice, fries, dessert	46,90 € 52,70 €
93.	Oli Mazi (All together, 4-5 people) Tyro salad, mezedakia, hgm. white bread ^{AW} , fish platter, meat platter, rice noodles, vegetable rice, mpriam*, dessert	93,90 €

For our little guests		
89.	Mikra Souzoukia ^{AWCG} Minced meat rolls with vegetable rice	8,90 €
88.	Nuggets ^{AWCG} - made of turkey meat served with French fries, ketchup and mayonnaise. ^C	8,90 €
-/-	Pirate platter	-

Garnitura Side Dishes		
94.	Stifado (Pearl onions in tomato sauce)	4,70 €
95.	Baked Potatoes with skind	5,30 €
96.	Kritaraki - greek noodles ^{AW} in tomato sauce	4,50 €
97.	Vegetable Rice (Rice with leek & peas)	4,30 €
99.	French fries	5,70 €
100.	Garlic bread ^{AWG}	4,50 €

Desserts - Greek Style		
104.	Baklava ^{AWG, H, M, X}	6,30 €
105.	Greek - Style Cheesecake ^{AWCGM}	6,80 €
351.	Greek yogurt ^G with honey and nuts ^{H,M,X} , per serving with 1 scoop of yogurt ^G	4,90 €
126.	CHOC-O-KE'IK ^{AWCG} - Moist chocolate-orange-cake	5,90 €
127.	GLIKO TOU KOUTALIOU - Fruits pickled in syrup	3,90 €
128.	GLIKO FLERT/Sweet Flirt (for 2 or more people) 3 desserts of your choice	16,20 €

Extras		
106.	Metaxa sauce ^{1,G} or Herb-Cream-Dressing ^{C,G}	4,20 €
107.	Honey - mustard - sauce ^J	2,90 €
108.	Bread ^{AW} or Pita bread ^{AW}	2,90 €
109.	Tsatsiki - small bowl ^G	2,30 €

Additives & Allergen
1 = with colorant, 2 = with preservative, 3 = with antioxidant, 4 = with flavor enhancer, 5 = with sulfur dioxide, 6 = with colorant, 7 = with phosphate, 8 = with milk protein, 9 = containing caffeine, 10 = contains quinine, 11 = with sweetener, 12 = contains a source of phenylalamine, 13 = waxed, 14 = with taurine, A = contains cereals containing gluten (W = wheat, R = rye, G = barley, H = oats), B = contains crustaceans and crustacean products, C = contains eggs and egg products, D = contains fish and fish products, F = contains soy and soy products, G = contains milk and milk products, H = contains nuts and products with nuts (M = almonds, E = peanuts, X = walnuts), I = contains celery and celery products, J = contains mustard and mustard products, K = contains sesame seeds and sesame products, L = contains sulfur dioxide and sulphites (> 10 mg/kg), M = contains lupine and lupine products, N = contains molluscs and molluscan products

GEVMA | MEALS



sweet
GREECE *est. 1991*
authentic grill | restaurant | bar | café

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- MIA ALITHINI ISTORIA -
A true Story

You can easily view
our food and drink menu
online here!

Soupa & Salates Soup & Salads		
01.	Soup of the Day with white homemade bread ^{AW}	5,40 €
02.	Levko & Eritro (White & Red) ^G Crispy salad, feta ^G in phyllo dough with sesame seeds, beetroot & homemade white bread ^{AW}	12,90 €
03.	Small Salad with Feta ^G Salad with cucumber, tomato, onions, peppers, olives, pepperoni ^{2,3} & homemade bread ^{AW}	6,30 €
04.	Choriatiki - Salad Salad with Feta ^G , cucumber, tomato, onions, peppers, olives, pepperoni ^{2,3} , olive oil & homemade bread ^{AW}	10,40 €
05.	Olives or Hot peppers ^{2,3} in a bowl with homemade bread ^{AW}	5,40 €
07.	Tyro - Salad Green salad, tomato, cucumber, onions, peppers, olives, pepperoni ^{2,3} , fruits, honey-mustard - dressing ^J , kefalograviera (a kind of hard cheese) ^G & garlic bread ^{AWG}	10,40 €

Pikantikes Vouties Spicy Spreads		
08.	Chtipiti Sheep cheese - mousse ^G with homemade bread ^{AW}	7,30 €
09.	Fava - Santorini (Lathyrus Clymenum) - Traditional puree of yellow peas (from Santorini island) with homemade bread ^{AW}	5,40 €
10.	Tarama ^{DAW} Fish roe paste ^{DAW} with homemade bread ^{AW}	6,20 €
11.	Tsatsiki ^G - Greek yoghurt ^G with cucumber, garlic, spices and bruschetta with homemade bread ^{AW}	5,20 €
12.	Tsatsiki ^G & Bruschetta with garlic bread ^{AWG} (or 2 spreads)	7,20 €

Orektika Appetizer		
14.	Grilled pepperoni ^{2,3} with tsatsiki ^G , onions, olive oil and homemade bread ^{AW}	6,40 €
15.	Saganaki Breaded white cheese ^{AWG, C} with tsatsiki ^G & homemade bread ^{AW}	8,40 €
16.	Baked Feta ^G Natural from the oven with homemade bread ^{AW}	8,30 €
17.	Dolmadakia - Grape leaves filled with rice dipped in metaxasauce ^{1, G} and homemade bread ^{AW}	8,30 €
18.	Cheese Platter - with feta (white cheese) ^G, chtipiti (sheep cheese mousse) ^G & kefalograviera ^G, walnuts, fruits & homemade bread ^{AW}	13,90 €
19.	Appetizers Plate - GIA DIO (for 2 - 4 persons) Warm and cold appetizers according to daily offer	16,90 €
20.	Pikilia - Plate - GIA DIO (for 2 persons) Tsatsiki ^G , Tarama ^{DAW} , aubergine salad, kafteri, tomato, cucumber, olives, pepperoni ^{2,3} , fruits & garlic bread ^{AWG}	13,50 €
21.	Kolokitakia tiganites - Courgette slices rolled in egg and cornflour and fried with tzatziki ^G and hgm white bread ^{AW}	9,50 €

Nostimes Salates Leckere Salads		
26.	Sea - Salad  Green salad , tomatoes, cucumbers, olives, pepperoni ^{2,3} , octopus ^N , two scampis ^B , calamari (squid rings) ^{AWN} , herbal dressing ^{G, C} & garlic bread ^{AWG}	20,90 €
49.	Salad and Beef Steak - Green salad , tomatoes, cucumbers, peppers, onions, pepperoni ^{2,3} , grilled beef steak, herb butter, honey-mustard-sauce & garlic bread ^{AWG}	19,90 €
68.	Salad and Gyros Green salad, tomatoes, cucumbers, onions, peppers, olives, peppe-roni ^{2,3} , Gyros with tsatsiki ^G & garlic bread ^{AWG}	15,90 €

Psaria & Thalassina Fish & Seafood		
27.	Salmon fillet ^D - from the grill (big portion) with tarama - dip ^{DAW} & Mpriam* 	22,70 €
28.	Sea bream ^D - our special tip  Grilled whole with tarama - dip ^{DAW} & Mpriam*	22,70 €
30.	Hake fillet ^{D, AW} grilled, with tarama - dip ^{DAW} & Mpriam*	15,80 €
31.	Octopus ^N Grilled tentakel ^N with herb sauce ^{G, C} & Mpriam*	20,70 €
32.	Mixed - Plate Salmon fillet ^D , squid rings ^{AWN} octopus ^N , two scampis ^B , tarama - dip ^{DAW} & Mpriam*	27,40 €
33.	Calamaris ^{AWN} Squid rings crispy fried with herb sauce ^{G, C} & vegetable rice	15,90 €
34.	King Prawns ^B without shell from the grill with herb sauce ^{G, C} vegetable rice	26,40 €

Magerevta ston Forno Oven Dishes		
36.	Giouvetzi Lamb shank with kritaraki (rice-shaped greek noodles) ^{AW} , gratinated with cheese ^{1, G}	20,90 €
37.	Lamb shank with Gigantes (white giant beans), feta ^G & tsatsiki ^G	20,90 €
38.	Lamb shank with crispy tomato sauce baked potatoes and tsatsiki ^G	20,90 €
39.	Moussaka Casserole with eggplants, potatoes, minced meat ^{C, G} , beschamel sauce ^{AWCG} & cheese ^{1, G}	16,90 €

Tiganakia Pan Dishes		
All pan dishes are served in cassis-creme-sauce ^{G, FIL} , with mushrooms, onions, peppers and garlic bread ^{AW} or another side dish that you want do order		
45.	Gyros - Mushroom - Pan	17,70 €
46.	Turkey breast - Pan	15,80 €
47.	Pork fillet - Pan	20,90 €

*Mpriam = Mediterranean vegetables and potatoes cooked in the oven

Kreatika Meat Specialties from the Grill		
52.	Nation Souvlaki (2 chicken skewers) marinated in mustard with herb butter ^G , tsatsiki ^G & vegetable rice	16,80 €
53.	Bifteki - Minced meat ^{C, G} filled with sheep cheese ^G, metaxa sauce ^{1, G}, tsatsiki ^G & vegetable rice	18,40 €
54.	Turkey breast fillet with herb butter ^G , tsatsiki ^G & vegetable rice	16,90 €
55.	Beef liver fried with onion, pepper, tsatsiki ^G & vegetable rice	16,40 €
56.	Pork steak with herb butter ^G , tsatsiki & vegetable rice	15,60 €
57.	Souvlaki - (2 pork skewers) Two meat skewers with onions, tsatsiki ^G & vegetable rice	16,80 €
58.	Pork fillet - grilled on skewers with onions and tomatoes, tsatsiki ^G & vegetable rice	21,70 €
59.	Gemisto  Pork fillet filled with sheep cheese ^G , herb butter ^G , tsatsiki ^G & vegetable rice	24,40 €
60.	Lamb fillet On skewers grilled with onions and pepper, herb butter ^G , tsatsiki ^G & vegetable rice	25,30 €
61.	Crown of the lamb - Lamb french racks for gourmets, juicy grilled with tsatsiki ^G & vegetable rice	25,90 €
62.	Beef steak Grilled with herb butter ^G , tsatsiki ^G & french fries	20,90 €

Mixed Grill Plates		
63.	Tha Poulia - Plate Turkey breast fillet & chicken breast fillet with herb butter ^G , tsatsiki ^G & vegetable rice	16,80 €
64.	Voras - Plate Pork steak, turkey breast, fillet, beef liver fried with onions and pepper with herb butter ^G , tsatsiki ^G & vegetable rice	19,50 €
65.	Alexander - Plate Souvlaki, pork steak, bifteki ^{C, G} & lamb chop with herb butter ^G , tsatsiki ^G & vegetable rice	23,50 €

To Gusto Mou SWEET GREECE Suggestions		
24.	Lamb Plate - Lamb fillet and lamb chops from the lamb crown juicy grilled with herb butter ^G , tsatsiki ^G & vegetable rice	25,60 €
50.	In Duet - Octopus ^N (Tentacles) & pork fillet on skewer from the grill on salad bed with herbs- & cream - dip ^{G, C} & vegetable rice	20,30 €
69.	Sweet GREECE - Chef Rump steak, turkey breast fillet and two lamb chops from the crown of the lamb grilled and herb butter ^G , tsatsiki ^G & vegetable rice	26,20 €

We serve a plate of salad with white and red cabbage dressed with olive oil and lemon juice, along with green salad and croutons, with all main courses