

ATHINA

BY JOULI'S KITCHEN



MENU



Welcome to **ATHINA**

My name is Joulia. My passion for cooking led to the founding of my first restaurant in Athens more than 20 years ago. With **ATHINA**, I have been bringing my love for high-quality and fresh ingredients to Düsseldorf since 2021. Every day, we serve you Greek home-style meals as well as traditional Greek and Mediterranean dishes.

My team and I are dedicated to providing you with an unforgettable and enjoyable experience in our restaurant.

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COLD STARTERS

TZATZIKI ^G	5,50
Yogurt, cucumber, olive oil, garlic	
TARAMAS ^{A, C, D, G, H, I, J, K, L, N, I, 2, 3}	5,50
Fish roe cream refined with lemon	
TYROKAFTERI ^G	7,00
Spicy cream of feta cheese	
MELITZANOSALATA	6,50
Eggplant cream with garlic	
FETA ^{G, 1}	5,50
Genuine feta cheese from sheep milk	
PANTZARIA ¹	5,00
Beet with olive oil and garlic	
ELIES ¹	5,50
Greek olives (Kalamon)	
SKORDALIA	5,00
Homemade potato and garlic mash	
DOLMADAKIA ¹ (homemade)	6,50
Rice and lemon stuffing rolled in vine leaves	
PEPERONI-TURSI ¹	4,50
Sour pickled peperonis	
BRUSCHETTA ^{A, M, 1}	8,90
BEETROOT CARPACCIO ^{G, H, 1}	13,50
Beetroot, Arugula, Feta, Walnuts	

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WARM STARTERS

SAGANAKI ^{A, C, G, I}	7,50
Breaded baked feta cheese	
PASTELI ^{A, C, G, K, I}	8,50
Sesame crusted Feta Cheese with Honey	
TYROKROKETES ^{A, C, G, I}	7,50
Greek Style Cheese Balls	
KEFALOGRAVIERA ^{G, I}	7,50
Grilled hard cheese from sheep and goat milk	
MELITZANES ^A	6,80
Eggplants	
KOLOKITHAKIA ^A	6,80
Zucchini	

MIXED STARTERS

WARM & COLD STARTER PLATES

A, C, D, G, H, I, J, K, L, M, I, 2, 3

Warm: Saganaki, Tyrokroketes, Melitzanes, Kolokithakia

Cold: Sheep cheese, tzatziki, skordalia, melitzanosalata,
Beetroot, pepperoni, taramas, olives

· for 2 people	18,00
· for 4 people	29,00

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SALADS

CHORIATIKI ^{G,1} 9,50

Greek salad - tomatoes, onions, feta cheese,
olives with vinegar & olive oil

POLITIKI ¹ 7,50

Greek coleslaw with carrots, olives with vinegar & olive oil

NTAKOS ^{A, G, 1} 7,90

Cretan salad - Diced tomatoes, shredded feta cheese
on crispy paximadi

ATHINA ^{A, G, K, 1} 11,00

Baby spinach, sun-dried tomatoes, fresh onions, pomegranate seeds,
peppers, goat cheese, sesame seeds, wholemeal croutons

JOULIS ^{A, G, K, 1} 11,00

Iceberg lettuce, romaine lettuce, green beans, cherry tomatoes,
parsley leaves, basil leaves, olives, capers, greek hard cheese

BURATTA TOMATINI ^{A, G, 1} 13,00

Mozzarella, cherry tomatoes, basil leaves, olive oil

VEGETARIAN

BABY POTATOES 7,50

Baked and tossed in butter/rosemary

TRUFFLE BABY POTATOES 11,50

Baked and tossed in butter/rosemary with Truffle

POTATOES oven baked 6,50

GEMISTA 10,00

Stuffed bell pepper with rice, tomatoes, onions and garlic

MUSAKA 11,50

Greek vegetable casserole - Eggplant, bell pepper mix,
zucchini and potatoes in bechamel sauce ^{A, C, G}

FASOLAKIA 8,50

Greek stew with green beans,
potatoes and fresh tomatoes

ARAKAS 8,50

Greek stew with peas, potatoes and fresh tomatoes

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PASTA

- FETTUCCINE TARTUFO**^{A, C, F, G, J} 19,50
Fettuccine tossed in butter
with Parmesan and black truffles
- TAGLIATELLE SALMONE E SPINACI**^{A, C, D, F, G, J} 19,00
Tagliatelle with salmon and spinach
in a creamy sauce
- SPAGHETTI ALLA CARBONARA**^{A, C, F, G, J} 13,80
Spaghetti with egg, pancetta, parmesan
- RAVIOLI BURRO E SALVIA**^{A, C, F, G, J} 14,50
Ravioli (cheese filling), tossed in sage butter, parmesan
- SPAGHETTI AGLIO E OLIO**^{A, C, F, J} 13,50
Spaghetti with olive oil and garlic
- PENNE VERDURA**^{A, C, F, H, J} 13,00
Penne with eggplant, zucchini, peppers,
Onions, garlic and pine nuts

RISOTTO

- RISOTTO CON GAMBERI**^D 19,50
served with fried fresh shrimps and tomatoes

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FROM THE GRILL

KALAMAKIA (Skewers)

· Pork Skewer	each	3,10
· Beef Skewer	each	3,80
· Chicken Skewer	each	3,30

BIFTEKI (Greek ground beef paties)

· Beef ^{A,C}	each	4,00
· Beef stuffed with cheese ^{A,C,G}	each	4,20

BREAST FILLET

served with lettuce, tomatoes, onions, fries and cocktail sauce^{1,1}

· TURKEY	280 g	15,00
· CHICKEN	280 g	14,50

DISHES

served with lettuce, tomatoes, onions, fries

KALAMAKIA

· Beef (with tzatziki ^G)	15,50
· Chicken (with cocktail sauce ^{1,1})	13,50
· Pork (with tzatziki ^G)	12,50

BIFTEKI

· Beef stuffed with cheese ^{A,C,G} (with tzatziki ^G)	15,50
· Beef ^{A,C} (with tzatziki ^G)	13,50

BIFTEKI GRATINATED WITH CHEESE^{A,C,G}

served with fries (with metaxa sauce^G)

· Beef stuffed with cheese ^{A,C,G}	250 g	16,50
· Beef ^{A,C}	250 g	15,00

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FROM THE GRILL

IBERICO-SECRETO 300 g 35,00
Secret fillet of Iberian pig
(the "avant-garde piece")
served with green fried peppers

IBERICO-CARÉE 300 g 33,00
Iberian pork loin
served with truffle puree[°]

T-BONE STEAK 500 g 48,50
„Bistecca alla Fiorentina“
served red peppers stuffed with feta

FILET

with side dishes choice:

· with truffle puree[°], green salad 220 g 38,00
· with baby rosemary potatoes, green salad 220 g 35,00

KOTELETTS

served with lettuce, tomatoes, onions, fries and tzatziki[°]

CHIRINI 300 g 21,00
pork chop (bone-in)

MOSHARISIA 450 g 24,00
Veal chop (bone-in)

PAIDAKIA 5 pc. 25,00
Lamb chops (bone-in)

RUMP STEAK (sirloin - beef) 280 g 29,00
served with lettuce, tomatoes, onions,
fries and tzatziki[°]

TOMAHAWK STEAK 1200 g 75,00
served with baby rosemary potatoes
and cherry tomatoes

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FROM THE ROTISSERIE

KONTOSOUVLI

served with lettuce, tomatoes, onions, fries and tzatziki⁶

· PORK Spit-roast > optionally bone-in or boneless 15,50

PANSETA ROLO ^{A, G, C} 15,50

Rollled pork belly stuffed with feta cheese^{G1}

served with lettuce, tomatoes, onions, fries and tzatziki⁶

GYRO

served with fries and tzatziki⁶

· PORK 12,50

· CHICKEN 13,00

GYRO GRATINATED WITH CHEESE^G

served with fries and metaxa sauce⁶

· PORK 13,50

· CHICKEN 15,50

PAN DISHES SKILLET MEALS

ESCALOPE (Schnitzel/breaded cutlets) ^{A, C, G}

with 1 choice of sides: rice or fries

· PORK (with tzatziki G) 300 g 14,50

· TURKEY (with cocktail sauce^{J, A}) 300 g 16,50

· CHICKEN (with cocktail sauce^{J, A}) 300 g 15,90

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GRILL & ROTISSERIE PLATES & PLATTERS

All plates & platters
served with lettuce, tomatoes, onions, chips, pita bread^A und tzatziki^G

ATHINA-PLATE 22,00

1 lamb chop, 1 chicken breast fillet, 1 pork souvlaki,
1 beef bifteki filled with cheese^{A,C,G,I}

MIX-PLATE 22,00

1 pork steak, 1 lamb chop, 1 pork souvlaki,
1 chicken souvlaki, 1 beef bifteki^{A,C,I}

GRILL-PLATE 20,00

1 pork souvlaki, 1 chicken souvlaki, portion of gyros,
1 beef bifteki filled with cheese^{A,C,G,I}

STEAK-PLATE 300 g 20,00

3 pieces of pork steak

SPIT-PLATE 20,00

Panseta Rolo, pork ribs,
pork neck boneless

SOUVLAKI-PLATE 18,00

1 pork souvlaki, 1 beef souvlaki,
1 chicken souvlaki

PLATTER FOR 2 PEOPLE 45,00

Portion of pork gyros, portion of chicken gyros, 2 pork steaks,
2 pork souvlaki, 2 chicken souvlaki,
2 beef bifteki filled with cheese^{A,C,G,I}

PLATTER FOR 4 PEOPLE 85,00

Portion of pork gyros, portion of chicken gyros, 4 pork steaks,
4 souvlaki of pork, 4 souvlaki of chicken,
4 beef bifteki filled with cheese^{A,C,G,I}

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FROM THE SEA FISH COURSES

TONNOS	28,00
Tuna fillet from grill served with rosemary baby potatoes	
SHRIMP SAGANAKI	26,00
Fresh shrimp and tomatoes from the oven topped with cheese ^g served with fries	
CALAMARI PECORINA	24,00
grilled fresh calamari filled with Pecorina cheese ^{^c,g} served with baby potatoes	
OCTOPUS	22,50
Fresh octopus from grill ⁿ served with rosemary baby potatoes	
TSIPOURA	26,00
Gilt-head bream (dorado) from grill served with rosemary baby potatoes	
SOLOMOS	22,50
Salmon from grill served with rosemary baby potatoes	
BABY-CALAMARES	21,50
Roasted baby calamari ⁿ served with fries	
RODELLES CALAMARI	18,00
Fresh calamari rings from grill ^{^c,g} served with fries	
SHRIMP (500 Gramm)	40,00
with garlic, hot peppers, onions and cherry tomatoes	

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FRIES

TRUFFLE-PATATES	8,50
fresh potatos with black truffle	
TRUFFLE-FRIES	6,50
with black truffle	
JOULI'S FRIES	small 2,60 .. large 3,90
with greek hard cheese ^g	
GREEK FRIES	small 2,70 .. large 3,80
with feta sheep cheese ^g	
FRIES	small 2,50 .. large 3,30
ATHINA FRIES	small 2,60 .. large 3,60
with oregano, onions, dill	

SAUCES

METAXA SAUCE ^g (home-made)	2,00
BARBECUE (home-made)	1,00
COCKTAIL ^{c,j,1} (home-made)	1,00
KETCHUP ¹ from Greece	1,00
MUSTARD ^j from Greece	1,00
MAYONNAISE ^{c,j,1} from Greece	1,00
TRUFFLE-MAYONNAISE ^{c,j,1}	2,50

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DESSERT

GIAOURTI ^{G, H} _____	5,50
Greek yogurt with nuts and honey	
KARIDOPITA ^{A, C, G, H} _____	6,50
Home-made walnut cake with syrup	
TIRAME-SÙ (home-made) ^{A, C, G, L, 2, 8, 11} _____	8,50
Ladyfingers, espresso and amaretto, Egg yolk and mascarpone cream	

COFFEE SPECIALTIES

ESPRESSO " _____	2,50
DOUBLE ESPRESSO " _____	3,50
COFFEE " _____	3,50
CAPPUCCINO ^{G, 11} _____	3,50
LATTE MACCHIATO ^{G, 11} _____	3,50
GREEK MOCHA " _____	3,50
FRAPPÉ ^{G, 11} _____	3,50
FREDDO ESPRESSO " _____	3,50

ALLERGENES:

A: CEREALS CONTAINING GLUTEN / B: CRUSTACEANS / C: EGGS / D: FISH / E: PEANUTS / F: SOY / G: MILK (INCLUDING LACTOSE)
H: NUTS / I: CELERY / J: MUSTARD / K: SESAME SEEDS / L: SULFUR DIOXIDE AND SULFITES / M: LUPINS / N: MOLLUSCS

ADDITIVES:

1 WITH PRESERVATIVE / 2 WITH COLORANT / 3 WITH ANTIOXIDANT / 4 WITH SWEETENER SACCHARIN / 5 WITH SWEETENER CYCLAMATE
6 WITH SWEETENER ASPARTAME, CONTAINS PHENYLALANINE SOURCE / 7 WITH SWEETENER ACESULFAME / 8 WITH PHOSPHATE
9 SULFURIZED / 10 CONTAINING QUININE / 11 CONTAINING CAFFEINE / 12 WITH FLAVOR ENHANCER / 13 BLACKENED
14 WAXED / 15 GENETICALLY MODIFIED