

MENU



Viel mehr als nur ein Grieche

Amani

mediterrane Küche & Tapas

Unser Konzept verbindet die Leichtigkeit der mediterranen Küche mit dem Gefühl, gemeinsam zu genießen.

Kleine Mezedes zum Teilen, große Gerichte für den Hunger, kräftige Saucen, vollere Teller – das ist unsere Antwort auf eine Zeit, in der gutes Essen wieder Bedeutung hat.

Genießt den Moment, das Essen und das Zusammensein – ganz so, wie man es am Mittelmeer tut.

Wissenswertes für Ihren Besuch

Wir akzeptieren EC-Karten, VISA, Mastercard, Maestro und
American Express.

Catering – wir kommen auch zu Ihnen!

Ob Geburtstag, Hochzeit, Taufe, Firmenfeier oder Party –
wir gestalten Ihr individuelles Catering.

☞ Sprechen Sie einfach unser Team an!





MEZEDES - TAPAS & DIPS

Small Mediterranean dishes perfect for sharing or as a starter (2-3 mezedes as a starter, 4-5 (as a small meal)

DIPS & BREAKAGE

Plain pita bread €1.00 Homemade bread €1.00

Tzatziki with cucumber, garlic & dill €4.90

Feta and bell pepper cream - spicy & creamy €4.90

Eggplant paste with walnuts & mint €4.90

Truffle mayo €4.90

Tarama - fine fish roe cream €4.90

DIP PLATES (Sharing for 2 people)

Mediterranean dip selection (3 dips of your choice + 2 pita

bread) €13.90 Large meze platter (all 5 dips + 3 pita

bread)

18,90 €



WARM MEZEDES / TAPAS

Bougourdi – baked feta with tomato, pepper & oregano – €8.90

White giant beans (Gigantes) with feta – baked in the oven – €7.90

Spanakopita – spinach & feta pastry – €6.90

Tiropita – cheese pastry with feta & filo dough – €6.90

Fried oyster mushrooms with gorgonzola sauce – €8.90

Marinated mushrooms with olive oil, herbs & lemon – €6.90

Zucchini sticks with yogurt dip – €6.90

Vegetable fritters (4 pcs.) with basil mayo – €5.50

Cheese balls (4 pcs.) with basil mayo – €4.90

Feta saganaki – breaded & crispy with orange chutney – €8.90

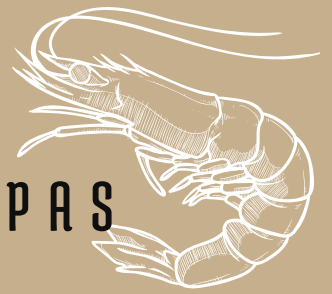
Grilled halloumi with thyme & honey – €7.90

COLD MEZEDES / TAPAS

Dolmadakia – stuffed vine leaves with rice & lemon sauce – €5.90

Marinated olives (green & black) with lemon & oregano – €4.90

Grilled eggplant with feta & olive oil – €6.90



MEAT & FISH MEZEDES / TAPAS

Meatballs in spicy sauce (5 pcs.) – €5.90

Kikok chicken skewers with classic tzatziki – €8.90

Kikok gyros with fresh coleslaw – €8.90

Dates wrapped in bacon (5 pcs.) – €6.50

Braised beef cheeks with blueberry sauce – €14.90

Prawns in garlic oil with paprika & tomatoes – €10.90

Salmon fillet pieces with lemon-garlic oil – €11.90

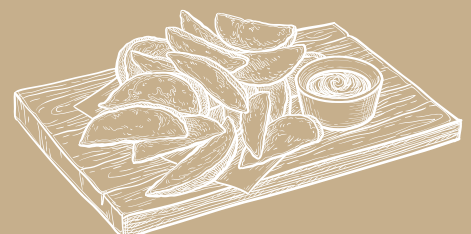


SIDE DISHES

Patatas Mediterran – potato wedges with oregano & sea salt – €5.90

XXL fries with ketchup & mayo – €5.50

Mixed green salad with lemon dressing – €6.90

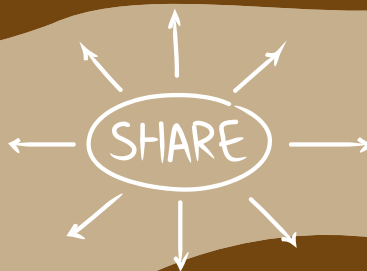


PLATTERS FOR TWO - TO SHARE

Almani Grill Platter

Kikok gyros, Greek sausage, chicken skewers & spareribs,
served with Patatas Mediterran, grilled vegetables &
classic tzatziki

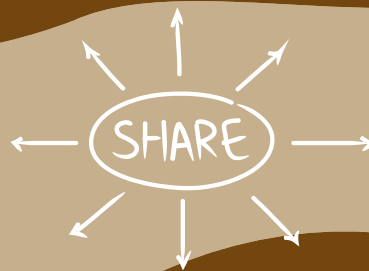
€32.90



MARINA PLATTER

SALMON FILLET, PRAWNS, CALAMARI ROMANA & KIBBELING,
SERVED WITH PATATAS MEDITERRAN, GRILLED VEGETABLES
& BASIL MAYO

€34.90



SPARERIBS PLATTER "SPARTA"

SLOW-COOKED SPARERIBS WITH SPICY BBQ GLAZE,
SERVED WITH PATATAS MEDITERRAN & GRILLED VEGETABLES

€34.90

MAIN COURSES

Our main dishes can be served with the traditional Almani starter on request for an extra €7.50 per person

Homemade beef roulade

Stuffed with bacon, pickles & onions, served with potato gratin & red cabbage – €24.90

Goose breast

Slow-cooked, with blueberry sauce, potato gratin & apple-red cabbage – €26.90

Shashlik from the grill

Pork & Kikok fillet with bell pepper skewer, tomato-pepper salsa & Patatas Mediterran – €22.90

Lamb shank

Slow-braised in red wine sauce, served with Patatas Mediterran – €25.90

Rump steak with pepper sauce

250 g rump steak from the grill, with pepper sauce & Patatas Mediterran – €28.90

main courses

Our main dishes can be served with the traditional Almani starter on request for an extra €7.50 per person

Pork fillet “Arkadia”

Grilled pork fillet with spicy pepper sauce & potato gratin – €22.90

Pork fillet “Patriarch”

Grilled pork fillet with fruity blueberry sauce,
eggplant-cheese crust & potato gratin – €22.90

Lamb fillet with pepper sauce

Tender lamb fillets with fine pepper sauce & potato gratin – €23.90

Lamb fillet with blueberry sauce

Tender lamb fillets with fruity blueberry sauce & potato gratin –
€23.90

Kikok gyros with Metaxa sauce

Corn-fed chicken fillet with mild Metaxa sauce, topped with cheese –
€19.90

MAIN COURSES

Our main dishes can be served with the traditional Almani starter on request for an extra €7.50 per person

Beef cheeks with blueberry sauce

Tender beef cheeks with blueberry sauce & Patatas Mediterran –
€27.90

Salmon fillet & prawns with pesto

Grilled salmon fillet & prawns in lemon-herb pesto, with
Mediterranean vegetables – €24.90

Stuffed bell pepper with risotto

Red pepper filled with herb risotto & vegetables, baked with feta on
tomato sauce – €18.90

Eggplant with tahini sauce & chickpeas

Peeled, grilled eggplant on chickpea ragout, served with lemon-tahini
sauce & fresh herbs – €17.90

Baked sweet potato with feta & spinach

Oven-baked sweet potato filled with spinach & feta, served with
yogurt-mint dip – €17.90

DESSERTS

Greek yogurt with honey & nuts

10% Greek yogurt refined with honey & walnuts

Allergens: milk/lactose – Price: €7.90

Chocolate soufflé

Warm chocolate cake with liquid core, served with vanilla ice cream

Allergens: milk/lactose, eggs – Price: €8.90

Loukoumades

Traditional Greek doughnuts with vanilla ice cream, caramel & chocolate sauce, and honey

Allergens: milk/lactose, gluten – Price: €8.90

Caramel brownie with vanilla ice cream

Moist chocolate brownie with soft caramel center, served with creamy vanilla ice cream

Allergens: milk/lactose, eggs, gluten – Price: €8.90

ALMANI

“ZURÜCK ZU DEN WURZELN”

Wir glauben an echte Gastfreundschaft.

Wir kochen ehrlich, mediterran und modern.

Wir feiern das Leben – bei uns, bei Ihnen, am Heger Tor.

Wir schaffen Momente, die bleiben.

👉 ENTDECKEN SIE MEHR:



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