



# PALLAS

GRIECHISCHE SPEZIALITÄTEN

**To eat is a necessity, but to  
eat intelligently is an art**

**Francois de La Rochefoucauld**



**Welcome!**  
**We are pleased**  
**to have you here!**

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We warmly welcome you to our restaurant  
Our team has set itself to offer you the best service and to fulfill  
your wishes from the rich menu to your fullest satisfaction  
in a modern as well as historic atmosphere in the heart of the  
old downtown of Weiden.

Enjoy your stay and feel free to visit us again soon!

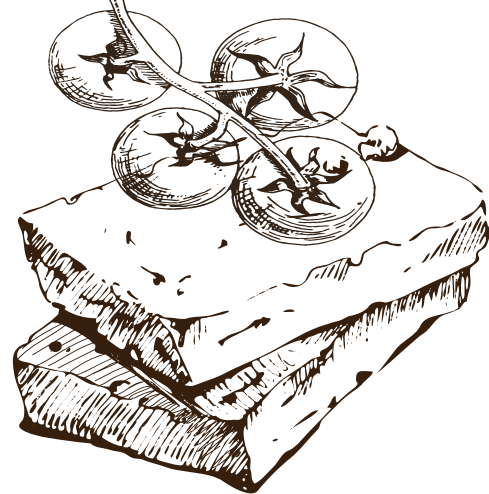
Sincerely

*Alex Smardenkas*

and the entire Pallas-Team



# Cold Appetizers

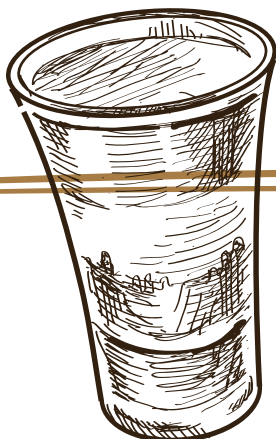


<b>1. Zaziki</b>	Yoghurt with cucumber & garlic	5,90 €
<b>2. Taramas <sup>(2)</sup></b>	Fish roe cream of the house	5,90 €
<b>301. Eggplant Salad</b>	mashed eggplant cooked to Greek Art	5,90 €
<b>3. 3 color plate</b>	Zaziki, Taramas (2) & eggplant salad	6,50 €
<b>4. Feta</b>	Original Greek feta nature with olive oil & onions	7,70 €
<b>5. Olive -Red Pepper <sup>(6)</sup></b>		6,50 €
<b>6. Appetizer Plate</b>	Beans, cucumbers, tomatoes, zaziki Feta cheese, Stuffed, olives (6), hot peppers Taramas (2)	11,50 €
<b>7. Appetizer Plate for 2 Persons</b>	as Nr. 6	23,00 €
<b>320. Octopus Salad</b>	Mediterranean octopus marinated with olive oil	12,00 €

**Enjoy your starters  
in Greek style and taste**

**OUZO Plomari on the rocks**

4 cl      2,90 €



**Zaziki also without garlic!**



# Warm Appetizers

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<b>8. Peperoni</b>	grilled, slightly spicy	6,50 €
<b>9. Red Pepper</b>	(grilled) with a fine cheese filling	7,00 €
<b>10. Saganaki</b>	baked feta cheese	8,00 €
<b>11. Feta gratin</b>	from the oven, spicy	9,50 €
<b>12. Dolmadakia</b>	stuffed vine leaves with rice	5,50 €
<b>13. Broad beans</b>	with feta cheese (from the oven)	6,50 €
<b>14. Eggplants</b>	with feta cheese (from the oven)	6,50 €
<b>15. Pita</b>	Pita bread	3,00 €
<b>302. Haloumi</b>	cyriot cheese grilled on green salad with tomatoes	7,00 €
<b>303. Tiropitakia</b>	stuffed pastry pockets with cheese	7,00 €
<b>304. Shrimps Saganaki</b>	shrimp from the oven in tomato sauce <sup>(4)</sup> feta Gratin	10,90 €
<b>305. Grilled Octopus</b>	mediterranean octopus with olive oil dressing	18,00 €
<b>306. Meat Balls</b>	Meat balls in tomato-sauce with Feta cheese (from the oven)	8,80 €
<b>307. Oyster mushrooms</b>	From the grill with olive oil dressing and balsamic vinegar	8,50 €
<b>308. Spanakopitakia</b>	Puff pastry filled with spinach and feta cheese	7,00 €
<b>309. Garlic bred</b>	Roasted French bread with fresh garlic and tzatziki	6,50 €
<b>310. Warm Starter Plate</b>	Red paprika, Saganaki, Spanakopitaki, Tiropitaki, Garlic bread, thick Beans, hot peppers and tzatziki	17,50 €

**Zaziki also without garlic!**



# Salads

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<b>16. Farmers salad</b>	with feta cheese & yoghurt dressing <sup>(4,5)</sup> to Greek Art	12,50 €
<b>120. Cretan Farmer's Salad</b>	Mixed salad leaves with Tomatoes, Cucumbers, Olives, Hot Peppers, Sheep's Cheese, Onions, Capers, Pastry made out of Wholemeal Barely Flour, Olive Oil	13,00 €
<b>17. Coleslaw</b>		3,50 €
<b>18. Mixed salad</b>	with yoghurt Dressing <sup>(4,5)</sup>	9,50 €
<b>19. Special salad</b>	with Shrimps & yoghurt Dressing <sup>(4,5)</sup>	10,50 €
<b>20. Tuna salad</b>	with tuna & yoghurt Dressing <sup>(4,5)</sup>	12,50 €
<b>21. Chicken salad</b>	with grilled chicken breast, croutons & Yoghurt Dressing <sup>(4,5)</sup>	14,00 €
<b>22. Side salad</b>		3,50 €
<b>23. Pallas salad</b>	with gyros & Yoghurt Dressing <sup>(4,5)</sup>	14,90 €
<b>24. Marathon salad</b>	with grilled calamari & Yoghurt Dressing <sup>(4,5)</sup>	14,90 €
<b>125. Gourmet salad</b>	Mixed salad and young spinach leaves with tomatoes in olive oil, walnuts, graviera hard cheese and a honey-balsamico-dressing	13,00 €
<b>126. Santorini salad</b>	With grilled Calamari and Scampi in Honey- Balsamico-Dressing	16,50 €

# Soups

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<b>25. Goulash soup<sup>(4)</sup></b>		5,00 €
<b>26. Bean soup <sup>(4)</sup></b>		5,00 €
<b>27. Tomato soup <sup>(4)</sup></b>	with cream	5,00 €

**Zaziki also without garlic!**

# Supplements

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<b>28. French fries</b>		4,00 €
<b>29. Rice</b>		3,50 €
<b>15. Pita</b>	greek pita bread	3,00 €
<b>121. Zaziki</b>	Supplement	3,00 €

# Gyros-Pitas

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<b>130. Herkules-Pita</b>	gyros & calamari with pita bread, zaziki, cabbage, tomatoes & onions	12,90 €
<b>30. Pallas-Pita</b>	gyros with pita bread, zaziki, coleslaw, tomato & onion	9,50 €
<b>33. Vegetarier-Pita mit Schafskäse</b>	zaziki, coleslaw, tomatoes, feta, lettuce & onions	6,50 €
<b>34. Kalamari-Pita</b>	calamari with pita bread, zaziki, lettuce & tomatoes	9,00 €
<b>35. Souvlaki-Pita</b>	1 meat skewer grilled with pita bread, zaziki, coleslaw, tomato & onion	7,90 €
<b>36. Bifteki Pita</b>	1 meat-patty with pita bread, zaziki, coleslaw, tomato & onion	7,90 €
<b>37. Chicken-Pita</b>	chicken breast with pita bread, zaziki, cabbage, tomato & lettuce	8,50 €



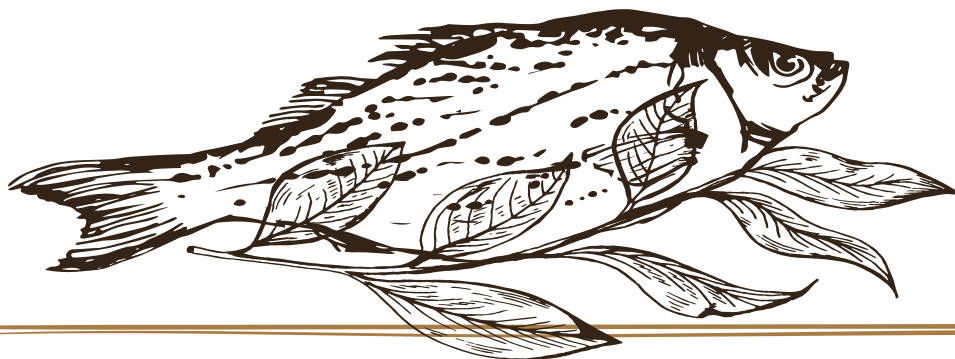
**Zaziki also without garlic!**

# Fish

(All fish dishes are served with mixed salad)

<b>40. Calamari plate</b>	squid with zaziki, french fries & rice	21,00 €
<b>41. Small Calamari plate</b>	with zaziki, fries & rice (no salad)	13,80 €
<b>42. Scampis plate</b>	with zaziki, fries & rice	17,50 €
<b>43. Island plate</b>	shrimp, calamari with zaziki, fries & rice	20,00 €
<b>44. Filet of sole</b>	grilled with zaziki, fries & rice	17,00 €
<b>45. Athens plate</b>	filet of sole and calamari with zaziki, Fries & rice	17,50 €
<b>46. Fish platter</b>	scampi, filet of sole, calamari with zaziki, fries & rice	20,50 €
<b>47. Fish platter for 2 Persons</b>	(as no. 46)	40,50 €
<b>48. Dorade</b>	Grilled with lemon-olive oil, zaziki, vegetables and rosemary potatoes	19,90 €
<b>49. Sardines</b>	with zaziki & fries	13,50 €
<b>147. Filet of salmon</b>	in a cream sauce with fresh vegetables from the pan with rice	21,50 €
<b>148. King prawns</b>	home-made with vegetables and mixed salad	25,50 €

(All fish dishes can also be prepared on the grill – surcharge € 1,50)



**We offer regular fresh sea bass  
Please ask our staff**

**Zaziki also without garlic!**



# Pork

(All meat dishes of pork are served with mixed salad)

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<b>50. Pallas-Gyros</b>	(house specialty) with zaziki, fries & rice	17,00 €
<b>150. Gyros gratin</b>	with mushroom sauce <sup>(4,5)</sup> gratinated with cheese & fries	18,00 €
<b>51. Small Pallas-Gyros</b>	with zaziki, fries & rice (no salad)	10,50 €
<b>52. Souvlaki Plate</b>	2 skewers grilled with zaziki, fries & rice	17,00 €
<b>53. Small Souvlaki Plate</b>	a meat skewer from the grill with zaziki, fries & rice (no salad)	10,00 €
<b>54. Bifteki Plate</b>	two meat-patties grilled with zaziki, fries & rice	15,00 €
<b>55. Pork steak</b>	grilled with zaziki & fries	15,50 €
<b>155. Steak á la Chef</b>	with mushroom sauce <sup>(4,5)</sup> & fries	16,50 €
<b>56. Gyros special</b>	with mushroom sauce <sup>(4,5)</sup> & fries	16,50 €
<b>57. Small Gyros special</b>	with mushroom sauce <sup>(4,5)</sup> & fries (no salad)	9,90 €
<b>58. Vienesse Schnitzel</b>	with fries	13,50 €
<b>59. Currywurst (curried sausage)</b>	with fries	8,50 €



**Zaziki also without garlic!**

# Mixed Plates

(All plates are served with mixed salad)

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<b>65. Gyros calamari</b>	with zaziki, fries & rice	21,90 €
<b>165. Poseidon plate</b>	with gyros, souvlaki, calamari to zaziki, fries and rice	22,50 €
<b>166. Special plate</b>	with gyros, souvlaki, lamb, chicken breast filet to zaziki, fries & rice	23,00 €
<b>66. Souvlaki calamari</b>	with zaziki, fries & rice	21,00 €
<b>67. Rhodos plate</b>	gyros with zaziki shrimps to chips & rice	18,00 €
<b>68. Village plate</b>	a meat skewer, gyros with zaziki, fries & rice	17,00 €
<b>69. Pallas plate</b>	a steak, a meat skewer, gyros with zaziki, fries & rice	19,00 €
<b>70. Saloniki plate</b>	gyros, a meat skewer, meat-patty with zaziki, fries & rice	19,00 €
<b>71. Florina plate</b>	Gyros, a meat skewer, meat-patty, Steak with Zaziki, fries & Rice	22,00 €
<b>72. Florina plate for 2 Persons</b>	(as no. 71)	44,00 €
<b>73. Chef plate</b>	Gyros, souvlaki, shrimp, calamari with zaziki, fries & rice	22,50 €
<b>74. Chef plate for 2 Persons</b>	(as no. 73)	45,00 €
<b>75. Mykonos plate</b>	meat-patty with Gyros to zaziki, fries & rice	16,00 €
<b>76. Korfu plate</b>	Gyros, souvlaki, liver of beef to this zaziki, fries & rice	19,50 €
<b>77. Olympia plate</b>	Two Meat-pattys, Souvlaki to zaziki, fries & rice	18,50 €
<b>78. Zakynthos plate</b>	Souvlaki, liver of beef, meat-patty, steak to this zaziki, fries & rice	18,50 €
<b>79. Otto plate</b>	Gyros, souvlaki, liver of beef, meat-patty, steak to zaziki, fries & rice	24,00 €

**Zaziki also without garlic!**

## Poultry

(All chicken dishes are served with mixed salad)

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|--------------------------------|---|---------|
| <b>60. Chickenbreast filet</b> | in mustard sauce <sup>(4,5)</sup> & fries                         | 16,00 € |
| <b>61. Chickenbreast filet</b> | grilled with rice & fries   | 15,50 € |
| <b>62. Chickenbreast filet</b> | grilled with crisp, steamed vegetables,<br><sup>(3)</sup> & fries | 17,50 € |
| <b>63. Chickencutlet</b>       | with fries  | 13,50 € |

## Lamb

(All lamb dishes are served with mixed salad)

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|---------------------------|--|---------|
| <b>280. Lamb crown</b>    | (suckling lamb) grilled with zaziki & potatoes with rosemary               | 23,50 € |
| <b>180. Filet of lamb</b> | grilled with zaziki, herbed butter <sup>(4)</sup> & potatoes with rosemary | 23,90 € |
| <b>80. Lamb leg</b>       | with eggplants, gratinated with Feta cheese                                | 19,90 € |
| <b>81. Lamb leg</b>       | with broad beans, gratinated with Feta cheese                              | 19,90 € |
| <b>82. Lamb leg</b>       | with green beans, gratinated with Feta cheese                              | 19,90 € |
| <b>83. Lamb leg</b>       | gratinated with kritharaki (rice noodles)                                  | 19,90 € |
| <b>86. Suzukia</b>        | spiced meat-pattie of beef and lamb, with zaziki, rice and french fries    | 15,00 € |
| <b>87. Filet of lamb</b>  | in red wine sauce from the pan & potatoes with rosemary                    | 23,90 € |

## Beef

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|--------------------------|--|---------|
| <b>89. Rumpsteak</b>     | 250 g, with herbed butter, potatoes, with rosemary and mixed salad | 21,00 € |
| <b>64. Liver of Beef</b> | with zaziki, fries and fried onions                                | 15,00 € |

Zaziki also without garlic!



# Pizza

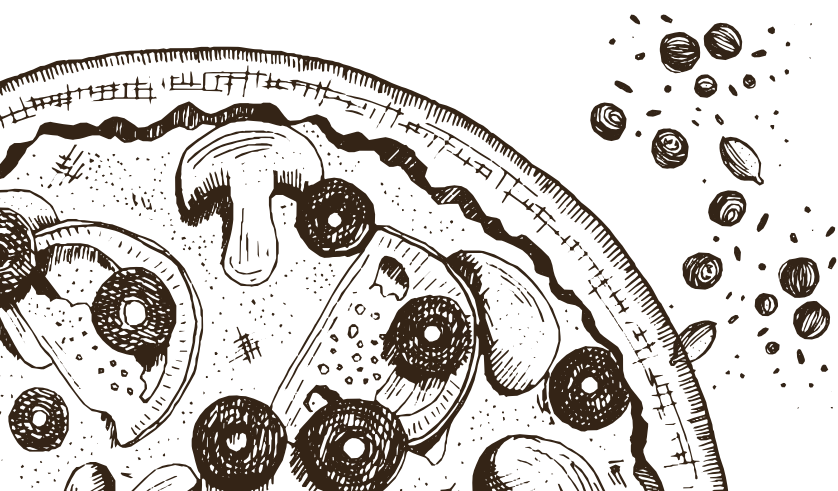
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<b>90. Margarita</b>	with tomato-sauce & cheese	7,00 €
<b>91. Salami</b>	with tomato-sauce, cheese & Salami <sup>(2,4)</sup>	8,50 €
<b>92. Ham</b>	with tomato-sauce, cheese & ham <sup>(2,4)</sup>	8,50 €
<b>93. Regina</b>	with tomato-sauce, cheese & Salami <sup>(2,4)</sup> ham, fresh champignons <sup>(2,3,4)</sup>	9,50 €
<b>94. Special</b>	with tomato-sauce, cheese & Salami <sup>(2,4)</sup> , ham <sup>(2,3,4)</sup> , fresh champignons, artichokes, Peperoni	10,00 €
<b>95. Tuna</b>	with tomato-sauce, cheese, tuna & onions	10,00 €
<b>96. Vegetarian</b>	with tomato-sauce, cheese, Peperoni, Paprika Olives, mushrooms, Artischocken & Feta cheese	10,00 €
<b>97. Pizza á la Chef</b>	with tomato-sauce, cheese, Salami, Ham fresh champignons, Peperoni, Onions & Feta cheese <sup>(2,3,4)</sup>	11,00 €
<b>98. Gyros</b>	with tomato-sauce, cheese, Gyros & Onions	12,50 €
<b>99. Seafood</b>	with tomato-sauce, cheese & seafood	9,50 €

# Pasta

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<b>84. Spaghetti</b>	with minced meat sauce	8,50 €
<b>85. Kritharaki (rice noodles)</b>	with minced meat sauce	8,50 €





## Beverages-Brandys

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<b>Ouzo</b>	2 cl	2,00 €
<b>Love Cocktail</b>	2 cl	2,00 €
<b>Metaxa 40 Jahre</b>	2 cl	5,50 €
<b>Ramazotti</b>	2 cl	3,50 €

## Desserts

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<b>100. Baklavas</b>	puff pastry filled with nuts in honey syrup to vanilla ice cream <sup>(1)</sup>	5,50 €
<b>101. Galaktoburiko</b>	greek pastry filled with custard and vanilla ice cream <sup>(1)</sup>	6,50 €
<b>102. Greekyoghurt</b>	with honey and walnuts	5,50 €
<b>103. Chocolate Souffle</b>	with vanilla ice cream <sup>(1)</sup>	6,50 €

## Ice cream

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<b>Vanilla Ice cream<sup>(1)</sup></b>	with hot raspberries	6,50 €
<b>Vanilla Ice cream<sup>(1)</sup></b>	with hot chocolate	6,50 €
<b>Iced coffee</b>		4,00 €
<b>Iced chocolate</b>		4,00 €
<b>Frappé</b>	greek iced coffee	3,50 €

## Hot drinks

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<b>Cup of coffee</b>	3,00 €
<b>Cappuccino</b>	3,50 €
<b>Cup of tea</b>	3,50 €
<b>Greek Mocca</b>	2,50 €
<b>Espresso</b>	2,00 €
<b>Hot chocolate</b>	3,50 €
<b>Latte Macchiato</b>	3,50 €
<b>Espresso Macchiato</b>	2,00 €

# Alcohol-free brandys

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<b>Coca Cola</b> <sup>(1,7)</sup>	0,3 L	3,50 €
<b>Coca Cola Light</b> <sup>(1,5,7)</sup>	0,33 L Bottle	4,00 €
<b>Fanta</b> <sup>(1,3)</sup>	0,3 L	3,50 €
<b>Sprite</b> <sup>(2)</sup>	0,3 L	3,30 €
<b>Orange juice</b>	0,3 L	3,80 €
<b>Apple juice</b>	0,3 L	3,80 €
<b>Bitter Lemon</b> <sup>(6)</sup>	0,3 L	3,80 €
<b>Mezzo Mix</b> <sup>(1,3)</sup>	0,4 L	4,30 €
<b>Apple/ Orange spritzer</b>	0,4 L	4,30 €
<b>Cherry/ Grape spritzer</b>	0,4 L	4,30 €
<b>Iced tea</b> <sup>(3)</sup>	0,4 L	4,30 €
<b>Botteled water</b>	0,3 L	3,30 €
<b>Botteled water</b>	0,4 L	4,10 €
<b>Still water</b>	0,25 L Bottle	3,00 €
<b>Mineral water</b>	0,75 L Bottle	7,50 €
<b>Still Mineral water</b>	0,75 L Bottle	7,50 €

# Beer

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<b>Pilsener on tap</b>	0,3 L	3,50 €
<b>Lager</b>	0,4 L	3,80 €
<b>Shandy</b>	0,4 L	3,80 €
<b>Wheat Beer on tap</b>	0,5 L	4,40 €
<b>Mild wheat beer</b>	0,5 L	4,40 €
<b>Crystal wheat beer</b>	0,5 L	4,40 €
<b>Dark wheat beer</b>	0,5 L	4,40 €
<b>Dark beer</b>	0,5 L	4,40 €
<b>Alcohol-free beer</b>	0,5 L	4,40 €
<b>Shandy with wheat beer</b>	0,5 L	4,40 €
<b>Cola wheat</b> <sup>(1,2,7)</sup>	0,5 L	4,40 €
<b>Alcohol-free wheat</b>	0,5 L	4,40 €

# White wine by the glass

We also serve wines by the glass in 0,5 L carafes

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<b>Housewine (Mantineia)</b>	The Mantinia white wine is rich and strong, with a balanced acidity and fruity finish.	0,2 L	5,50 €
<b>Retsina</b>	Retsina is a very aromatic table wine with a fruity aroma and a mild and digestible finish.	0,2 L	5,50 €
<b>Imiglikos</b>	The wine has a wonderfully fruity, sweet and refreshing taste with a slight citrus note on the finish.	0,2 L	6,00 €
<b>Samos</b>	Liqueur wine with sweet honey-like taste for citrus fruits.	0,2 L	6,50 €
<b>Wine spritzer</b>	white	0,3 L	5,50 €

## White wine 0,75 L

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<b>Retsina</b>	Retsina is a very aromatic table wine with a fruity aroma and a mild and digestible finish.	0,75 L	21,00 €
<b>Imiglikos</b>	The wine has a wonderfully fruity, sweet and refreshing taste with a slight citrus note on the finish.	0,75 L	22,50 €
<b>Samos</b>	Liqueur wine with sweet honey-like taste for citrus fruits.	0,75 L	23,50 €

# Red wine by the glass

We also serve wines by the glass in 0,5 L carafes

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<b>Housewine (Agiorgitiko)</b>	Velvety taste, with aromas of ripe fruits and spices.	0,2 L	5,50 €
<b>Imiglikos</b>	The taste full-bodied, round with a long lovely finish	0,2 L	6,00 €
<b>Mavrodaphne</b>	Elegant, world-famous quality liqueur wine with noble sweet, elegant taste	0,2 L	6,50 €
<b>Weinschorle</b>	red	0,2 L	5,50 €

## Red wine 0,75 L

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<b>Imiglikos</b>	The taste full-bodied, round with a long lovely finish	0,75 L	22,50 €
<b>Mavrodaphne</b>	Elegant, world-famous quality liqueur wine with noble sweet, elegant taste	0,75 L	23,50 €

# White wine recommendations

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## Malagousia Alpha Estate



Floral aromas . Round and soft on the palate.  
A richly structured wine with excellent balance.

0,75 L 29,50 €  
0,2 L 7,50 €

## Biblia Chora



A successful combination of Sauvignon Blanc and  
the Greek grape Assyrtiko. Stands out through a  
fruity flavor and freshness.

0,75 L 32,50 €  
0,2 L 8,50 €

## Chateau Julia Chardonnay



Fruity aroma, notes of pineapple, bananas and lemons.  
Harmonious and balanced, with pleasant acidity.

0,75 L 31,00 €  
0,2 L 8,00 €

## Moschofilero



Fresh, dry wine from the peninsula Pelloponis.  
Aromas of citrus fruits, flowers and melons.

0,75 L 26,00 €  
0,2 L 7,00 €

## Sauvignon Blanc



Rich and intensive in the nose. Full-bodied aromas  
of citrus fruits, passion fruit and a touch of  
sugar melon in the finish.

0,75 L 35,00 €  
0,2 L 9,00 €

## Techni-Alipias



The combination of Sauvignon Blanc and Assyrtiko  
makes this wine wonderfully aromatic and fruity.  
Flavors of tropical fruits and mango.

0,75 L 27,50 €  
0,2 L 7,00 €

## Assyrtiko Sigalas Santorin



On the palate, supple, tangy with mineral notes ;  
spicy and creamy. Strong body.

0,75 L 38,00 €  
0,2 L 9,50 €



# Red wine recommendations

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## Naoussa Makedonikos



Dry red wine obtained from Agrioritiko grapes.  
Long finish. Red cherries and wild berries in the taste.

0,75 L	24,00 €
0,2 L	7,00 €

## Tsantali Rodos



A wine from the Aegean island of Rhodes. Varietal pressed from The autochthonous grape variety Mandilaria. In the aroma very fruity, Cherries and wild berries.

0,75 L	24,00 €
0,2 L	7,00 €

## Merlot „Rafale“



Flowery bouquet with spicy notes of cedars and ripe wild berries. Fine tannins, tender pepper and vanilla tones. A very elegant red wine.

0,75 L	26,50 €
0,2 L	7,00 €

## Techni-Alipias



A composition of grapes from Cabernet Sauvignon, Agrioritiko and Merlot. Matured for 1 year in oak barrels. Cherries and plums, as well as pepper notes are in the bouquet.

0,75 L	30,00 €
0,2 L	8,00 €

## Eratines Efches



A wine made from the grape varieties Xinomavro , Cabernet Sauvignon and Syrah . Cherries, plums , red berries , savory spices and the aroma of oak forests.

0,75 L	34,00 €
0,2 L	9,00 €

## Oinotria Lazaridis



The blending of Cabernet Sauvignon with Agrioritikograpes produces an excellent wine. In mouth velvet with aromas of red plums and chocolate.

0,75 L	36,00 €
0,2 L	9,50 €

# Rosé wine

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## Techni-Alipias Rosé

An aromatic range of strawberries, blackberries and dark cherries.

0,75 L	28,50 €
0,2 L	7,50 €

# Prosecco & Cocktails

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## Glas Prosecco

0,1 L	3,00 €
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## Prosecco Aperol-Spritz

0,2 L	5,50 €
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## Hugo

0,2 L	6,00 €
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**Are you looking for the perfect wine to your dishes?**

**Our staff will be pleased to answer your questions!**

## **Dear guests,**

Certain foods may already be available to sensitive individualstrigger allergic reactions in very small quantities.If you have any questions about the allergens of our food please use our seperate card for allergy sufferers,We inform you about all ingredients of our food.

Necessary labeling of additives:

- (1) with dye
- (2) with preservatives
- (3) with antioxidants
- (4) with flavour enhancer
- (5) with sweetners
- (6) blackened
- (7) caffeine
- (8) quinine

We use only authentic Greek feta chese.

All prices in €, including service and VAT.

# PALLAS

GRIECHISCHE SPEZIALITÄTEN

# PALLAS

GRIECHISCHE SPEZIALITÄTEN

Unterer Markt 15 • 92637 Weiden  
Telefon 0961 43162  
[www.pallas-weiden.de](http://www.pallas-weiden.de)

Openingtimes:

Tuesday to Sunday 11:30 am to 11 pm  
Not open Monday.

Hot meals served all day to 10 pm.

**We offer a daily  
delivery service from  
5 pm to 10 pm!**