



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

Francois de La Rochefoucauld



Welcome!
We are pleased
to have you here!

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!

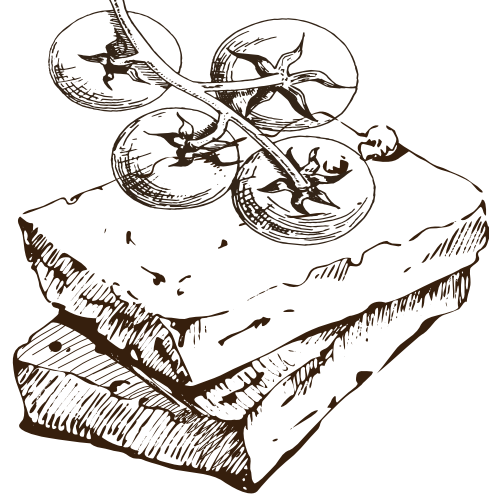
Sincerely

Alex Smardenkas

and the entire Pallas-Team



Cold Appetizers

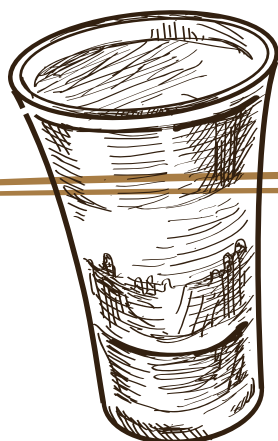


1. Zaziki	Yoghurt with cucumber & garlic	4,30 €
2. Taramas ⁽²⁾	Fish roe cream of the house	4,50 €
301. Eggplant Salad	mashed eggplant cooked to Greek Art	4,50 €
3. 3 color plate	Zaziki, Taramas (2) & eggplant salad	5,00 €
4. Feta	Original Greek feta nature with olive oil & onions	5,70 €
5. Olive -Red Pepper ⁽⁶⁾		5,50 €
6. Appetizer Plate	Beans, cucumbers, tomatoes, zaziki Feta cheese, Stuffed, olives (6), hot peppers Taramas (2)	9,90 €
7. Appetizer Plate for 2 Persons	as Nr. 6	19,00 €
320. Octopus Salad	Mediterranean octopus marinated with olive oil	8,80 €

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

OUZO Plomari on the rocks

4 cl 2,90 €



Zaziki also without garlic!

Warm Appetizers

8. Peperoni	grilled, slightly spicy	4,90 €
9. Red Pepper	(grilled) with a fine cheese filling	5,70 €
10. Saganaki	baked feta cheese	6,30 €
11. Feta gratin	from the oven, spicy	7,70 €
12. Dolmadakia	stuffed vine leaves with rice	4,40 €
13. Broad beans	with feta cheese (from the oven)	5,80 €
14. Eggplants	with feta cheese (from the oven)	5,80 €
15. Pita	Pita bread	2,00 €
302. Haloumi	cypriot cheese grilled on green salad with tomatoes	5,50 €
303. Tiropitakia	stuffed pastry pockets with cheese	5,50 €
304. Shrimps Saganaki	shrimp from the oven in tomato sauce ⁽⁴⁾ feta Gratin	8,80 €
305. Grilled Octopus	mediterranean octopus with olive oil dressing	12,90 €
306. Meat Balls	Meat balls in tomato-sauce with Feta cheese (from the oven)	7,90 €
307. Oyster mushrooms	From the grill with olive oil dressing and balsamic vinegar	6,90 €
308. Spanakopitakia	Puff pastry filled with spinach and feta cheese	5,50 €
309. Garlic bred	Roasted French bread with fresh garlic and tzatziki	4,80 €
310. Warm Starter Plate	Red paprika, Saganaki, Spanakopitaki, Tiropitaki, Garlic bread, thick Beans, hot peppers and tzatziki	13,90 €

Zaziki also without garlic!



Salads



16. Farmers salad	with feta cheese & yoghurt dressing ^(4,5) to Greek Art	9,30 €
120. Cretan Farmer's Salad	Mixed salad leaves with Tomatoes, Cucumbers, Olives, Hot Peppers, Sheep's Cheese, Onions, Capers, Pastry made out of Wholemeal Barely Flour, Olive Oil	10,70 €
17. Coleslaw		3,00 €
18. Mixed salad	with yoghurt Dressing ^(4,5)	7,30 €
19. Special salad	with Shrimps & yoghurt Dressing ^(4,5)	8,50 €
20. Tuna salad	with tuna & yoghurt Dressing ^(4,5)	9,50 €
21. Chicken salad	with grilled chicken breast, croutons & Yoghurt Dressing ^(4,5)	10,90 €
22. Side salad		2,90 €
23. Pallas salad	with gyros & Yoghurt Dressing ^(4,5)	11,90 €
24. Marathon salad	with grilled calamari & Yoghurt Dressing ^(4,5)	11,90 €
125. Gourmet salad	Mixed salad and young spinach leaves with tomatoes in olive oil, walnuts, graviera hard cheese and a honey-balsamico-dressing	10,50 €
126. Santorini salad	With grilled Calamari and Scampi in Honey- Balsamico-Dressing	13,90 €

Soups

25. Goulash soup⁽⁴⁾		3,50 €
26. Bean soup ⁽⁴⁾		3,50 €
27. Tomato soup ⁽⁴⁾	with cream	3,50 €

Zaziki also without garlic!

Supplements

28. French fries		3,20 €
29. Rice		2,90 €
15. Pita	greek pita bread	2,00 €
121. Zaziki	Supplement	1,50 €

Gyros-Pitas

130. Herkules-Pita	gyros & calamari with pita bread, zaziki, cabbage, tomatoes & onions	10,50 €
30. Pallas-Pita	gyros with pita bread, zaziki, coleslaw, tomato & onion	6,90 €
33. Vegetarier-Pita mit Schafskäse	zaziki, coleslaw, tomatoes, feta, lettuce & onions	6,00 €
34. Kalamari-Pita	calamari with pita bread, zaziki, lettuce & tomatoes	6,90 €
35. Souvlaki-Pita	1 meat skewer grilled with pita bread, zaziki, coleslaw, tomato & onion	5,90 €
36. Bifteki Pita	1 meat-patty with pita bread, zaziki, coleslaw, tomato & onion	5,90 €
37. Chicken-Pita	chicken breast with pita bread, zaziki, cabbage, tomato & lettuce	6,70 €



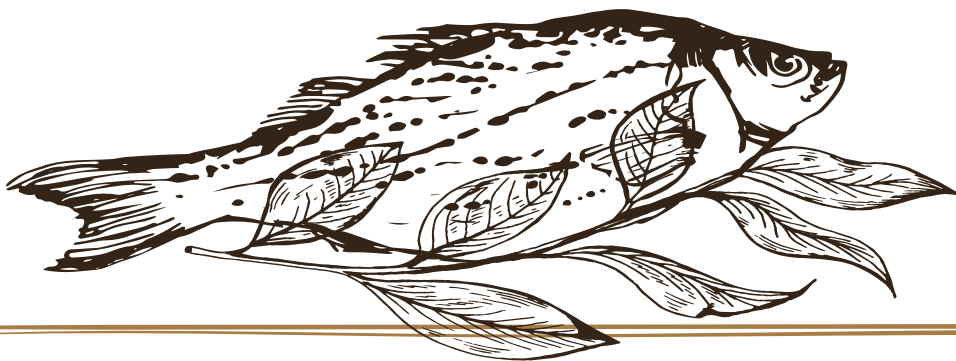
Zaziki also without garlic!

Fish

(All fish dishes are served with mixed salad)

40. Calamari plate	squid with zaziki, french fries & rice	16,50 €
41. Small Calamari plate	with zaziki, fries & rice (no salad)	9,90 €
42. Scampis plate	with zaziki, fries & rice	15,40 €
43. Island plate	shrimp, calamari with zaziki, fries & rice	17,30 €
44. Filet of sole	grilled with zaziki, fries & rice	15,30 €
45. Athens plate	filet of sole and calamari with zaziki, Fries & rice	15,50 €
46. Fish platter	scampi, filet of sole, calamari with zaziki, fries & rice	17,70 €
47. Fish platter for 2 Persons	(as no. 46)	35,00 €
48. Dorade	Grilled with lemon-olive oil, zaziki, vegetables and rosemary potatoes	16,90 €
49. Sardines	with zaziki & fries	10,50 €
147. Filet of salmon	in a cream sauce with fresh vegetables from the pan with rice	17,50 €
148. King prawns	home-made with vegetables and mixed salad	22,70 €

(All fish dishes can also be preapred 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)

50. Pallas-Gyros	(house specialty) with zaziki, fries & rice	13,90 €
150. Gyros gratin	with mushroom sauce ^(4,5) gratinated with cheese & fries	15,30 €
51. Small Pallas-Gyros	with zaziki, fries & rice (no salad)	7,90 €
52. Souvlaki Plate	2 skewers grilled with zaziki, fries & rice	14,40 €
53. Small Souvlaki Plate	a meat skewer from the grill with zaziki, fries & rice (no salad)	7,50 €
54. Bifteki Plate	two meat-patties grilled with zaziki, fries & rice	12,50 €
55. Pork steak	grilled with zaziki & fries	12,90 €
155. Steak á la Chef	with mushroom sauce ^(4,5) & fries	14,30 €
56. Gyros special	with mushroom sauce ^(4,5) & fries	13,50 €
57. Small Gyros special	with mushroom sauce ^(4,5) & fries (no salad)	7,00 €
58. Vienesse Schnitzel	with fries	10,40 €
59. Currywurst (curried sausage)	with fries	6,50 €



Zaziki also without garlic!

Mixed Plates

(All plates are served with mixed salad)

65. Gyros calamari	with zaziki, fries & rice	17,50 €
165. Poseidon plate	with gyros, souvlaki, calamari to zaziki, fries and rice	18,20 €
166. Special plate	with gyros, souvlaki, lamb, chicken breast filet to zaziki, fries & rice	19,50 €
66. Souvlaki calamari	with zaziki, fries & rice	16,90 €
67. Rhodos plate	gyros with zaziki shrimps to chips & rice	15,90 €
68. Village plate	a meat skewer, gyros with zaziki, fries & rice	14,40 €
69. Pallas plate	a steak, a meat skewer, gyros with zaziki, fries & rice	16,50 €
70. Saloniki plate	gyros, a meat skewer, meat-patty with zaziki, fries & rice	16,20 €
71. Florina plate	Gyros, a meat skewer, meat-patty, Steak with Zaziki, fries & Rice	18,90 €
72. Florina plate for 2 Persons	(as no. 71)	37,00 €
73. Chef plate	Gyros, souvlaki, shrimp, calamari with zaziki, fries & rice	18,70 €
74. Chef plate for 2 Persons	(as no. 73)	37,00 €
75. Mykonos plate	meat-patty with Gyros to zaziki, fries & rice	13,20 €
76. Korfu plate	Gyros, souvlaki, liver of beef to this zaziki, fries & rice	16,50 €
77. Olympia plate	Two Meat-pattys, Souvlaki to zaziki, fries & rice	15,30 €
78. Zakynthos plate	Souvlaki, liver of beef, meat-patty, steak to this zaziki, fries & rice	15,50 €
79. Otto plate	Gyros, souvlaki, liver of beef, meat-patty, steak to zaziki, fries & rice	20,50 €

Zaziki also without garlic!

Poultry

(All chicken dishes are served with mixed salad)

- | | | |
|--------------------------------|---|---------|
| 60. Chickenbreast filet | in mustard sauce ^(4,5) & fries | 13,40 € |
| 61. Chickenbreast filet | grilled with rice & fries | 12,90 € |
| 62. Chickenbreast filet | grilled with crisp, steamed vegetables,
⁽³⁾ & fries | 14,90 € |
| 63. Chickencutlet | with fries | 10,40 € |

Lamb

(All lamb dishes are served with mixed salad)

- | | | |
|---------------------------|---|---------|
| 180. Filet of lamb | grilled with zaziki, herbed butter ⁽⁴⁾
& potatoes with rosemary | 18,80 € |
| 80. Lamb leg | with eggplants, gratinated with Feta cheese | 17,50 € |
| 81. Lamb leg | with broad beans, gratinated with Feta cheese | 17,50 € |
| 82. Lamb leg | with green beans, gratinated with Feta cheese | 17,50 € |
| 83. Lamb leg | gratinated with kritharaki (rice noodles) | 17,50 € |
| 86. Suzukia | spiced meat-pattie of beef and lamb,
with zaziki, rice and french fries | 13,50 € |
| 87. Filet of lamb | in red wine sauce from the pan
& potatoes with rosemary | 18,90 € |

Beef

- | | | |
|--------------------------|---|---------|
| 89. Rumpsteak | 250 g, with herbed butter, potatoes,
with rosemary and mixed salad | 17,40 € |
| 64. Liver of Beef | with zaziki, fries and fried onions | 11,90 € |

Zaziki also without garlic!

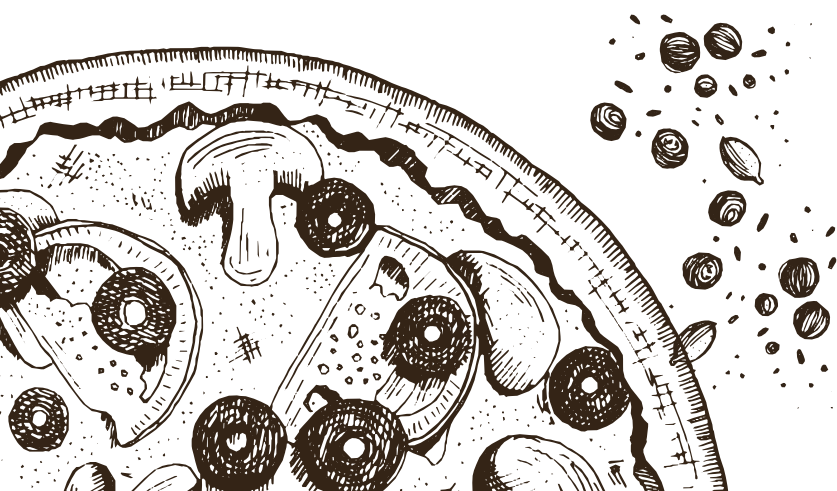


Pizza

90. Margarita	with tomato-sauce & cheese	6,20 €
91. Salami	with tomato-sauce, cheese & Salami ^(2,4)	7,30 €
92. Ham	with tomato-sauce, cheese & ham ^(2,4)	7,30 €
93. Regina	with tomato-sauce, cheese & Salami ^(2,4) ham, fresh champignons ^(2,3,4)	8,10 €
94. Special	with tomato-sauce, cheese & Salami ^(2,4) , ham ^(2,3,4) , fresh champignons, artichokes, Peperoni	8,60 €
95. Tuna	with tomato-sauce, cheese, tuna & onions	8,70 €
96. Vegetarian	with tomato-sauce, cheese, Peperoni, Paprika Olives, mushrooms, Artischocken & Feta cheese	8,80 €
97. Pizza á la Chef	with tomato-sauce, cheese, Salami, Ham fresh champignons, Peperoni, Onions & Feta cheese ^(2,3,4)	9,40 €
98. Gyros	with tomato-sauce, cheese, Gyros & Onions	10,50 €
99. Seafood	with tomato-sauce, cheese & seafood	7,90 €

Pasta

84. Spaghetti	with minced meat sauce	6,90 €
85. Kritharaki (rice noodles)	with minced meat sauce	6,90 €



Beverages-Brandys

Ouzo	2 cl	2,00 €
Love Cocktail	2 cl	2,00 €
Metaxa 40 Jahre	2 cl	5,50 €
Ramazotti	2 cl	3,50 €

Desserts

100. Baklavas	puff pastry filled with nuts in honey syrup to vanilla ice cream ⁽¹⁾	4,40 €
101. Galaktoburiko	greek pastry filled with custard and vanilla ice cream ⁽¹⁾	5,30 €
102. Greekyoghurt	with honey and walnuts	4,50 €
103. Chocolate Souffle	with vanilla ice cream ⁽¹⁾	5,90 €

Ice cream

Vanilla Ice cream ⁽¹⁾	with hot raspberries	5,20 €
Vanilla Ice cream ⁽¹⁾	with hot chocolate	5,20 €
Iced coffee		3,70 €
Iced chocolate		3,70 €
Frappé	greek iced coffee	3,50 €

Hot drinks

Cup of coffee	2,50 €
Cappuccino	2,70 €
Cup of tea	2,70 €
Greek Mocca	2,50 €
Espresso	2,00 €
Hot chocolate	3,00 €
Latte Macchiato	3,00 €
Espresso Macchiato	2,00 €

Alcohol-free brandys

Coca Cola ^(1,7)	0,3 L	2,90 €
Coca Cola Light ^(1,5,7)	0,33 L Bottle	3,40 €
Fanta ^(1,3)	0,3 L	2,90 €
Sprite ⁽²⁾	0,3 L	2,50 €
Orange juice	0,3 L	3,10 €
Apple juice	0,3 L	3,10 €
Bitter Lemon ⁽⁶⁾	0,3 L	3,10 €
Mezzo Mix ^(1,3)	0,4 L	3,60 €
Apple/ Orange spritzer	0,4 L	3,60 €
Cherry/ Grape spritzer	0,4 L	3,60 €
Iced tea ⁽³⁾	0,4 L	3,50 €
Botteled water	0,3 L	2,80 €
Botteled water	0,4 L	3,40 €
Still water	0,25 L Bottle	2,60 €
Mineral water	0,75 L Bottle	6,20 €
Still Mineral water	0,75 L Bottle	6,20 €

Beer

Pilsener on tap	0,3 L	2,90 €
Lager	0,4 L	3,10 €
Shandy	0,4 L	3,10 €
Wheat Beer on tap	0,5 L	3,70 €
Mild wheat beer	0,5 L	3,70 €
Crystal wheat beer	0,5 L	3,70 €
Dark wheat beer	0,5 L	3,70 €
Dark beer	0,5 L	3,70 €
Alcohol-free beer	0,5 L	3,70 €
Shandy with wheat beer	0,5 L	3,70 €
Cola wheat ^(1,2,7)	0,5 L	3,70 €
Alcohol-free wheat	0,5 L	3,70 €

White wine by the glass

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

Housewine (Mantineia)	The Mantinia white wine is rich and strong, with a balanced acidity and fruity finish.	0,2 L	4,50 €
Retsina	Retsina is a very aromatic table wine with a fruity aroma and a mild and digestible finish.	0,2 L	4,50 €
Imiglikos	The wine has a wonderfully fruity, sweet and refreshing taste with a slight citrus note on the finish.	0,2 L	4,90 €
Samos	Liqueur wine with sweet honey-like taste for citrus fruits.	0,2 L	5,50 €
Wine spritzer	white	0,3 L	4,50 €

White wine 0,75 L

Retsina	Retsina is a very aromatic table wine with a fruity aroma and a mild and digestible finish.	0,75 L	18,50 €
Imiglikos	The wine has a wonderfully fruity, sweet and refreshing taste with a slight citrus note on the finish.	0,75 L	19,90 €
Samos	Liqueur wine with sweet honey-like taste for citrus fruits.	0,75 L	21,50 €

Red wine by the glass

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

Housewine (Agiorgitiko)	Velvety taste, with aromas of ripe fruits and spices.	0,2 L	4,50 €
Imiglikos	The taste full-bodied, round with a long lovely finish	0,2 L	4,90 €
Mavrodaphne	Elegant, world-famous quality liqueur wine with noble sweet, elegant taste	0,2 L	5,50 €
Weinschorle	red	0,2 L	4,50 €

Red wine 0,75 L

Imiglikos	The taste full-bodied, round with a long lovely finish	0,75 L	19,90 €
Mavrodaphne	Elegant, world-famous quality liqueur wine with noble sweet, elegant taste	0,75 L	21,50 €

White wine recommendations

Malagousia Alpha Estate



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

0,75 L	26,40 €
0,2 L	6,30 €
0,1 L	3,30 €

Biblia Chora



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

0,75 L	29,70 €
0,2 L	7,00 €
0,1 L	3,70 €

Chateau Julia Chardonnay



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

0,75 L	28,50 €
0,2 L	6,80 €
0,1 L	3,50 €

Moschofilero



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

0,75 L	21,00 €
0,2 L	5,60 €
0,1 L	3,00 €

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	29,50 €
0,2 L	7,00 €
0,1 L	3,70 €

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	25,50 €
0,2 L	5,90 €
0,1 L	3,20 €

Assyrtiko Sigalas Santorin



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

0,75 L	31,90 €
0,2 L	7,70 €
0,1 L	4,00 €

Red wine recommendations

Nemea Palivos



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

0,75 L	20,90 €
0,2 L	5,80 €
0,1 L	3,00 €

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	20,90 €
0,2 L	5,50 €
0,1 L	2,90 €

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	22,00 €
0,2 L	5,90 €
0,1 L	3,00 €

Techni-Alipias



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

0,75 L	26,50 €
0,2 L	6,70 €
0,1 L	3,50 €

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	28,80 €
0,2 L	7,20 €
0,1 L	4,00 €

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	32,00 €
0,2 L	7,90 €
0,1 L	4,20 €

Rosé wine

Techni-Alipias Rosé

An aromatic range of strawberries, blackberries and dark cherries.

0,75 L	25,90 €
0,2 L	6,40 €
0,1 L	3,40 €

Prosecco & Cocktails

Glas Prosecco

0,1 L 3,00 €

Prosecco Aperol-Spritz

0,2 L 4,90 €

Hugo

0,2 L 5,50 €



**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 individual trigger allergic reactions in very small quantities. If you have any questions about the allergens of our food please use our separate 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 sweeteners
- (6) blackened
- (7) caffeine
- (8) quinine

We use only authentic Greek feta cheese.

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

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!**