



GRIECHISCH  AUTHENTISCH

# MERAKI

FAMILIE VLACHOS IM SCHULTENHAUS



GRIECHISCH AUTHENTISCH  
**MERAKI**  
FAMILIE VLACHOS IM SCHULTENHAUS

“

PEOPLE ARE  
HAPPY WHEN THEY  
HAVE WHAT IS GOOD  
FOR THEM.

Platón

”



### PLEASE RECOMMEND US TO OTHERS!

The satisfaction of our guests is our top priority. That's why we would be delighted to receive a good rating and a less favourable one provides an incentive for improvement.

Your rating under: **Google or Tripadvisor**

.....

### ARE YOU STILL LOOKING FOR A GIFT?

We recommend you our exclusive MERAKI vouchers with which you can give pleasure and enjoyment for an amount of your choice.

### ARE YOU PLANNING A PARTY?

Our premises are ideally suited for all kinds of celebrations for up to 40 people in a separate room.


Decide for yourself on the right ambience and choose between the poet's parlour, wedding room, conservatory or church view.


We offer you the perfect menu for every special occasion.

**Please contact us!**



Reservations under: **+49 2722 9221140**

 Restaurant Meraki Attendorn

 meraki\_attendorn

E-Mail: [info@meraki-attendorn.de](mailto:info@meraki-attendorn.de)

[www.meraki-attendorn.de](http://www.meraki-attendorn.de)

### OUR OPENING HOURS:

Monday and Tuesday

Wednesday

Thursday

Friday

Saturday

Sundays and public holidays

4.30 pm - 10.00 pm

Closing day

4.30 pm - 10.00 pm

4.30 pm - 11.00 pm

4.30 pm - 11.00 pm

11.30 am - 2.30 pm

4.30 pm - 10.00 pm

# A WARM WELCOME (KALÓS 'IRTHATE)

„Eating and drinking keeps body and soul together.“ (Sokrates)

Dear guests,

We, Theodora and Christos, are very pleased to welcome you  
to our **RESTAURANT MERAKI**.

Together we have finally fulfilled our big dream and opened **MERAKI** with  
the aim of offering you a culinary journey through Greek cuisine,  
combining the best **traditional** mezedes and unusual main courses with a modern twist.

We are pleased to be able to pursue our passion in a place with  
such a special history like the Schultenhaus in Attendorn.

Through my parents' family-run restaurant, which has been enchanting guests  
in Unna for 32 years, I was literally born with a passion for authentic Greek cuisine.  
Now we would like to gain a foothold here, in this special place,  
and convey exactly this **MERAKI** [lifeblood and passion] to you.

Experience a Greek evening and let us spoil you.

## ENJOY YOUR MEAL! (KALÍ 'OREKSI)

## GOLD MEZEDES (KRIÍ MEZÉDES)

We serve fresh bread with our starters.



VEGETARIAN



VEGAN POSSIBLE

### 1. MEZÉS MERAKI

**Just the thing for mezé beginners!**

A tasting selection of our homemade dips: Aioli\*, Tirokafterí\* (spicy sheep's cheese cream) and Melitzanosaláta (aubergine dip), served with warm toasted bread.

**Cult favourite!**

13,00

### 2. MELITZANOSALÁTA

Pureed roasted aubergine flesh with garlic, red onions and fresh herbs.

**Homemade!**

6,00

### 3. SOUMÉLI\*

Homemade Cretan garlic cream made from Greek yoghurt, olive oil and a twist of lemon, served with warm pita bread.

**The aioli of the Greeks!**

7,90

### 4. DOLMADÁKIA

Stuffed vine leaves with rice and Mediterranean herbs, served with tzatziki\*

6,00

### 5. TIROKAFTERÍ\*

Homemade savoury sheep's cheese cream with olive oil

6,50

### 6. TZATZÍKI\*

Homemade yoghurt dip with garlic, cucumber and lots of love

5,90

### 7. SKORDALIÁ

Homemade mashed potato and garlic speciality from Greece, also warm on request

5,90

### 8. TARAMÁS\*

Homemade fine pink hake caviar cream flavoured with lemon and olive oil.

**The caviar of the Greeks!**

6,50

### 9. MIKRÍ PIKILÍA OREKTIKÓN

**Small, cold starter platter**

With tarama\* (fish roe cream), tzatziki\*, dolmadakia (stuffed vine leaves), tomatoes, cucumber, feta, skordalia (mashed potato and garlic speciality) and giant beans<sup>3</sup>

13,50

### 10. DAKÓS

The rusk in a different way!

Traditional barley bread from Crete with chopped tomatoes, oregano and crumbled feta and finished with olive oil.

**Simple, authentic, Greek!**

7,00

### 11. CARPACCIO PANTZARIOÚ

Beetroot carpaccio with rocket, roasted pine nuts, cherry tomatoes and feta cheese, finished with a homemade honey and mustard dressing

9,50

### 12. ELIÉS & PIPERGIÉS

Olive variation and green chilli peppers\*

7,50



**Our pita bread is very popular with the various homemade dips!**

3,50

Modifications are of course possible on request for a small surcharge.

## WARM MEZEDES (SESTÍ MEZÉDES)

We serve fresh bread with our starters.



VEGETARIAN



VEGAN POSSIBLE

### 13. SKORDÓPSOMO <sup>1</sup>

Baked garlic bread with fresh tomatoes, cheese flakes, rocket and balsamic cream

7,00

### 14. SESTÍ PIKILÍA OREKTIKÓN

**Large, warm starter platter**

With fried, crispy courgettes, aubergines in panko flour, pointed peppers, skordalia (mashed potato and garlic speciality) and tzatziki\* with a tomato and garlic sauce

15,50

### 15. GEMISTÍ PIPERGIÁ (from the oven)

Pointed peppers with a feta and chilli filling

8,00

### 16. KEFTEDÁKIA

Spicy minced meatballs in homemade metaxa sauce (mild)

8,00

### 17. KOLOKÍTHIA Í MELITZÁNES TIGANITÉS

Crispy courgettes or aubergines fried in panko flour, served with tzatziki\*

8,00

### 18. GIGANTES <sup>3</sup>

Giant beans in tomato sauce, baked with feta cheese

8,00

### 19. FRÉSKA MANITÁRIA <sup>1</sup>

Fresh mushrooms pan-fried with herbs, crème fraîche and sherry

9,50

### 20. FÁVA

From the island of Santorini: traditional purée made from yellow lentils, with caper leaves from Santorini and cherry tomatoes - our hummus!

7,00

### 21. KRITIKÉS PATÁTES <sup>2|3</sup>

Freshly sliced potatoes, baked with a house-style cream sauce

9,00

### 22. KOLOKITHOKEFTEDES

Courgette balls pan-fried with herbs, served with tzatziki\*

8,00

### 23. SPANAKOPITAKIA

Homemade filo pastry with a spinach and feta filling

7,00

### 24. PIPERIÉS SKÁRAS

Grilled peppers with tomato and garlic sauce

7,00

### 25. LOUKÁNIKO ELLINIKÓ

Greek farmer's sausage from the grill, served with spicy mustard from Kalamata and warm pita bread

8,00

### 26. ELLINIKÉS PATATES

Hand-cut Greek fries with grated Graviera cheese

5,00

### 27. SIKOTI MOSCHARÍSIO

Veal liver fried in butter, served with roasted onions and lemon

9,90

**Are you allergic?** No problem! We have additional information material on this menu with allergen labelling available in the restaurant.  
**Our trained staff will be happy to help you!**

## FISH-MEZEDES (PSAROMEZÉDES)

We serve fresh bread with our starters.

### 28. MÍDIA SAGANÁKI <sup>1</sup>

Pan-fried mussels in tomato and garlic sauce with feta graters

9,50

### 29. OKTAPÓDI PSITÓ

Grilled delicate octopus arm sous vide, served on a yellow lentil puree, caper leaves from Santorini and a lemon-olive oil marinade

14,00

### 30. GÁVROS

Small fried anchovies from the Mediterranean Sea, typically served with lemon

8,50

### 31. GARÍDES SKORDÁTES

Prawns fried in olive oil with garlic sauce and fresh herbs

9,50

or

Prawns in tomato and garlic sauce with fresh herbs and feta graters

### 32. KALAMARÁKIA SKÁRAS

Grilled baby Calamari served on a bed of marinated wild herbs

9,50

## CHEESE-MEZEDES (FETA-MEZÉDES)

We serve fresh bread with our starters.

### 33. FÉTA FÚRNU

Baked Feta cheese with tomatoes and onions, in the oven

9,50

### 34. TIROPITÁKIA <sup>2</sup>

Homemade filo pastries with original feta filling

7,00

### 35. SAGANÁKI

Pan-fried Feta cheese in egg flour batter

9,00

### 36. FÉTA SOUSÁMI <sup>2</sup>

Pan-fried feta cheese in a crispy filo pastry, served with sesame seeds and Greek honey

9,90

### 37. BOUJOURDÍ (LIGHTLY SHARP)

Three types of cheese baked with tomato, pepperoni\* and Greek oregano

9,90

### 38. FÉTA SKÉTI (COLD)

Original Greek sheep's cheese, pure, typical with olive oil, red onions and Greek oregano

7,90



VEGETARIAN

Modifications are of course possible on request for a small surcharge.

## FRESH SALADS (SALÁTES)

We serve fresh bread with our salads.

	small	large
<b>39. ELINIKÍ SALÁTA</b> 🌱🌱	<b>7,00</b>	<b>14,00</b>
Greek salad, classic with tomatoes, cucumber, peppers, onions, olives, feta cheese, chilli peppers*, Greek oregano and olive oil		
<b>40. CHORIÁTIKI SALÁTA</b> 🌱🌱	<b>7,00</b>	<b>14,00</b>
Farmer's salad made from coleslaw, iceberg lettuce, tomatoes, cucumber, onions, rocket, peppers, chillies*, olives and feta cheese		
<b>SIDE SALAD</b> 🌱🌱		<b>3,50</b>
Farmer's salad made from coleslaw, iceberg lettuce, tomatoes, cucumber, onions, peppers, chillies* and olives, dressing as desired		
<b>41. KOTÓPOULO SALÁTA</b>		<b>16,90</b>
Crisp wild herb salad with grilled chicken breast slices, cherry tomatoes, cucumber, feta cheese, pomegranate seeds, roasted pine nuts and grated Kefalotyri hard cheese		

### Our homemade sauces

We traditionally make all our sauces fresh and according to old family recipes:

Metaxasauce (mild)	<b>3,00</b>
Mykonossauce (savoury)	<b>3,00</b>
Tomato and garlic sauce	<b>3,00</b>
Herb butter	<b>3,00</b>
Garlic sauce	<b>3,00</b>



VEGETARIAN



VEGAN POSSIBLE

### 42. GÍRO SALÁTA

Crunchy wild herb salad with gyros, cherry tomatoes, cucumber, feta cheese, pomegranate seeds, roasted pine nuts and grated Kefalotyri hard cheese from Epirus

**16,90**



### 43. PANTZARI-AVOCADO SALÁTA

Crunchy wild herb salad with beetroot and avocado, cherry tomatoes, cucumber, feta cheese, pomegranate seeds, roasted pine nuts and grated Kefalotyri hard cheese from Epirus

**15,90**

### CHOOSE BETWEEN OUR HOMEMADE DRESSINGS FOR OUR SALADS:

YOGHURT, HONEY-MUSTARD OR VINEGAR-OIL

### Side dishes

We are happy to offer optionally other side dishes on request:

Sweet potatoes	<b>4,00</b>
Rosemary potatoes	<b>4,00</b>
Croquettes	<b>3,50</b>
French fries	<b>4,00</b>
Greek fries with cheese	<b>5,00</b>
Tomato rice	<b>3,50</b>
Kritharaki	<b>3,50</b>
Pita-Bread (WARM)	<b>3,50</b>
Sautéed seasonal vegetables	<b>5,00</b>
Small tzatziki*	<b>3,00</b>
Mayonnaise or Ketchup	<b>0,80</b>



## WHAT WE LOVE (AFTÁ POU AGAPÁME)

On request, we can serve you a side salad for € 3.50.

### 44. KRITIKÉS PATÁTES <sup>2|3</sup>

Freshly sliced potatoes, baked with a house-style cream sauce.

With your choice of meat, topped with Metaxa sauce (mild) and Gouda cheese:



Gyros	18,90
Chicken breast fillet	18,90
Pork steak	18,90
Souzoukia	17,90
Pork fillet	20,90
Fillet of beef	26,90

### 45. TIGANÁKI <sup>1</sup> (FROM THE PAN)

In white wine sauce with fresh mushrooms and various herbs, refined with crème fraîche, optionally with a meat of your choice, served with bread:



Gyros	19,90
Chicken breast fillet	19,90
Pork steak	19,90
Pork fillet	21,90
Liver	17,90
Lamb fillet, Fillet of beef and Pork fillet (in red wine sauce)	26,90
Lamb fillet (in red wine sauce)	25,90
Fillet of beef	27,90

Side dishes extra

### 46. PIÁTO FILÉTOU (FROM THE GRILL)

A combination of grilled beef, lamb and pork fillet, served with rosemary potatoes, crunchy vegetables and tzatziki\*

26,90

### 47. PIÁTO ELÁDAS (FROM THE GRILL)

2 lamb chops and 1 grilled pork steak, gyros, served with Greek rice noodles (long grain noodles) in special sauce **or** French fries

19,90

### 48. PIÁTO MERAKI (FROM THE GRILL)

Grilled lamb chops, souvlaki, pork steak and souzouki and gyros, served with Greek rice noodles (long grain noodles) in a special sauce **or** French fries

20,90

### 480. FILETO MOSCHARI (FROM THE GRILL)

Grilled fillet of beef with rustic fries **or** vegetables with rosemary potatoes

27,90

Modifications are of course possible on request for a small surcharge.

## PORK SPECIALITIES (CHIRINÁ)

With our pork dishes you can choose between Greek rice noodles (long grain noodles) in a homemade special sauce **or** French fries. On request, we can serve you a side salad for €3.50.

### 49. GÍROS ME TZATZÍKI

Gyros with tzatziki\*

16,90

### 50. GÍROS SPESIÁL ME TIRÍ

Gyros with mykonos sauce (savoury) or metaxa sauce (mild), gratinated with cheese

17,90

### 51. BIFTÉKI TOU VLACHOU

A stuffed minced steak with four different cheeses (feta, gouda, cheddar, mozzarella) with tzatziki\* and homemade fries

19,90



### 52. SOUFLÁKI AGRÓTIKO

A large skewer with wafer-thin sliced pork fillet, rolled and filled with feta cheese, Greek fries, peppers, onions, served with homemade mykonos sauce (spicy)

23,90

### 53. SOUFLÁKI DIAVÓLOU (SHARP)

A large skewer with pork medallions, served with homemade mykonos sauce

21,90

### 54. SIKÓTI ME KREMMÍDIA

Grilled liver with roasted onions

15,90

### 55. SOUFLÁKI

2 grilled meat skewers, served with tzatziki\*

15,90

### 56. PIÁTO KÉRKIRAS

Gyros, 1 souvlaki and 2 souzoukia from the grill

19,90

### 57. PIÁTO RÓDU

1 grilled souvlaki, gyros and tzatziki\*

17,50

### 58. PIÁTO AMFILOCHIAS

Gyros, 2 souzoukia, Greek sausage, served with homemade mykonos sauce (savoury)

19,90

### 59. PIÁTO DÉLFI

Gyros and grilled liver

16,50

### 60. STEKÁKIA ME TIRÍ

3 grilled pork steaks, served with homemade metaxa sauce (mild), gratinated with cheese

18,90

### 61. PIÁTO AFRÓDITIS

Grilled pork fillet with gyros, served with tzatziki\*

19,50

### 610. SPALOBRIZÓLA

Grilled tomahawk steak (approx. 800 g) of pork, served with rustic fries and tzatziki\*

24,90



Modifications are of course possible on request for a small surcharge.

## LAMB DISHES (ARNÍSSIA FAGITÁ)

On request, we can serve you a side salad for € 3.50.

### 62. JOWWETZI ME ARNÍ FILÉTO

#### I PAIDÁKIA (FROM THE OVEN)

Tender lamb fillets or lamb chops from the grill, served with kritharaki (Greek long grain pasta) in a homemade special sauce (savoury), gratinated with feta cheese



Lamb fillet  
 Lamb chop

24,90  
 22,90

### 63. PAIDÁKIA

Tender grilled lamb chops, classic with lemon, served with homemade fries, tzatziki\* and pita bread

23,90

### 64. FILÉTO ARNÍ

Tender grilled lamb fillets, served with rosemary potatoes, crispy vegetables and tzatziki\*

26,90

### 65. ARNÍ FÚRNU (FROM THE OVEN)

Oven-braised butter-tender lamb shank in a tomato and red wine sauce, served with kritharaki (Greek long-grain pasta) and feta shavings or vegetables with rosemary

23,50



## POULTRY SPECIALITIES (PULERIKÁ)

Choose between Greek rice noodles (long grain rice noodles) in a homemade speciality sauce or French fries with all poultry dishes. On request, we can serve you a side salad for €3.50.

### 66. KOTÓPOULO SKÁRAS

2 grilled chicken breast fillets, served with homemade mykonos sauce (savoury)

17,90

### 67. FILÉTO KOTÓPOULO ME TIRÍ

2 grilled chicken breast fillets, served with homemade metaxa sauce (mild), gratinated with cheese

18,90

Modifications are of course possible on request for a small surcharge.

## FISH DISHES (PSARIKÁ)

All fish dishes are served with sautéed vegetables with rosemary in a homemade tomato and garlic sauce. On request, we can serve you a side salad for €3.50.

### 68. KALAMARÁKIA

Crispy fried baby Calamari, lightly floured, served with lollotá (herbal curd dip)

21,90

### 69. KALAMÁRIA

Fried calamari cut into rings, lightly floured, served with lollotá (herbal curd dip)

20,90

### 70. PIKILÍA PSARIÓN

A duet of sea bass and gilthead fillet, served with sautéed vegetables and rosemary potatoes, served with a homemade tomato and garlic sauce

22,90

### Dips with our fish dishes

**Zazíki\*** (Yoghurt dip)

3,00

**Souméli\*** (Aioli)

3,00

**Taramás\*** (Fish roe cream)

3,00

**Skordaliá** (mashed potato and garlic speciality)

3,00

## MIXED PLATTERS FROM THE BBQ (MEGÁLI PIKILÍA PSITÓN)

All meat platters are served with Greek rice noodles (long grain noodles) in our homemade special sauce, French fries and a Greek salad.

### 71. PLÁKA MERAKI (2 PERSONS)

Meat platter with gyros, 2 souvlaki, 2 souzoukia, 2 pork steaks, 2 chicken breast fillets **or** liver with homemade metaxa sauce (mild) and mykono sauce (spicy), served with tzatziki\*.

49,90

### 72. FOR 3 PERSONS

74,90

### 73. FOR 4 PERSONS

99,90

“

A GOOD MEAL  
 IS BALM FOR  
 THE SOUL.

”

Unknown

## FOR THE SMALL APPETITE *(JIÁ TIN MIKRI ÓREXI)*

All dishes are served with Greek rice noodles (long grain noodles) in a homemade special sauce **or** French fries. On request, we can serve you a side salad for € 3.50.

<p><b>74. SOUZOÚKIA</b> Minced meat rolls from the grill</p>	<p><b>12,50</b></p>	<p><b>77. KOTÓPOULO FILÉTO</b> Grilled chicken breast fillet, served with homemade metaxa sauce (mild)</p>	<p><b>13,50</b></p>
<p><b>75. SOUFLÁKI</b> 1 meat skewer</p>	<p><b>12,50</b></p>	<p><b>78. PIÁTO GÍROS</b> Small portion of gyros</p>	<p><b>12,90</b></p>
<p><b>76. CHRINÓ STEKÁKI ME TIRÍ</b> 1 grilled pork steak, served with homemade metaxa sauce (mild), gratinated with Gouda cheese</p>	<p><b>12,90</b></p>		

## DESSERT *(EPIDÓRPIA)*

<p><b>79. YAOÚRTI ME MÉLI</b> Original Greek yoghurt<sup>®</sup>, classically served with walnuts and Greek honey</p>	<p><b>6,90</b></p>	<p><b>LITTLE SWEET FINAL</b> Choice of ice cream flavours</p>	
<p><b>80. PANNA COTTA</b> Homemade panna cotta, optionally with fruit <b>or</b> caramel topping</p>	<p><b>6,50</b></p>	<p><b>Vanilla</b> per scoop <b>1,50</b>  <b>Strawberry</b> per scoop <b>1,50</b>  <b>Chocolate</b> per scoop <b>1,50</b></p>	
<p><b>81. SOUFLÉ SOKOLÁTAS</b> Warm chocolate cake with a molten centre, served with a scoop of vanilla ice cream</p>	<p><b>8,00</b></p>	<p><b>Cream</b> <b>0,80</b>  <b>Chocolate sauce</b> <b>0,80</b></p>	

### 82. MERAKI DREAM **8,90**

Prepared with Greek love your host.  
 An airy, lightly layered,  
 baked filo pastry  
 with a creamy  
 pudding filling





If you are allergic, we have additional information material with labelling of all allergens in our restaurant especially for you.

### Additives: Labelled dishes

- Tzatziki\* = 8
- Tarama\* = 1, 2, 3
- Souméli\* = 1, 3, 8
- Chtipiti\* = 2, 3
- Yoghurt dressing\* = 1, 2, 3, 8, 11
- Pepperoni\* = 2, 3
- House salad\* = 1, 2, 3, 8, 11

### Additives: Food and drinks

- 1 = with colourant
- 2 = with preservative
- 3 = with antioxidant
- 4 = with flavour enhancer
- 5 = sulphurised
- 6 = blackened
- 7 = with phosphate
- 8 = with milk protein
- 9 = Caffeinated
- 10 = containing quinine
- 11 = with sweetener
- 12 = contains a source of phenylalanine
- 13 = Acidifier

### Special allergen information

If designated substances (list of main allergy triggers) or products made from them are contained in final foods, either modified or unchanged, the allergens must be named. The list of main allergens is not exhaustive, as there are many other substances that trigger allergies in addition to those listed. Therefore, we cannot guarantee that all allergens are listed. We incorporate possible recipe changes at regular intervals. Unfortunately, we cannot rule out cross-contamination with gluten, fish, crustaceans, nuts, soya, peanuts or milk, so please take a look at our detailed list of ingredients.

**We will be happy to help you.**



[www.meraki-attendorn.de](http://www.meraki-attendorn.de)