

Seit 1981

# DELPHI

Restaurant • Kegelbahn • Biergarten

A restaurant with a story and a future. Be part a part of the future...



- Jan. 1968** An opening of a public house with a skittle alley.
- Jun. 1969** An opening of a German restaurant (Kegelkotten).
- Apr. 1981** The birth of restaurant DELPHI (Greek restaurant).
- Mai 1984** Change of the owner. The DELPHI continue to exist.
- Sep. 1994** Family Zahedi take over the Greek Restaurant and set a complete new and successful concept
- Sep. 1996** The DELPHI expands its capacities with a room for Celebrations with up to 200 people.
- Apr. 2001** The DELPHI celebrates its 20th anniversary.
- Mai 2006** Opening of an outdoor area for the warm summer days.
- Jul. 2008** The DELPHI is renovating and renew the two skittle alleys.
- Apr. 2011** The DELPHI celebrates its 30th anniversary in Rheine.
- Jan. 2014** The „Ya Sou“ Catering is opening. We plan, organize and deliver for your celebrations to your location.
- Sep. 2014** Family Zahedi celebrates its 20th anniversary.
- Apr. 2016** The DELPHI celebrates its 35th anniversary in Rheine.
- Aug. 2017** The DELPHI renovating they rooms.
- Sep. 2017** The DELPHI is renovating the two skittle alleys. Integrating a music system, an Elevator for the beverage and a Telephone system for each skittle alley.
- Nov. 2017** A 900 liter South African Malawi aquarium is created. The name "Malawi" means "flaming water", which comes from the play of colors at sunset on Africa's third largest lake. Building time: 2.5 months.
- Jun. 2018** A Public Viewing for the Soccer World- and European Championships is created. The screen is over 3 meters diagonal.
- Jun. 2020** The Delphi is renovating its entire entrance area. These construction measures resulted in Greek concrete pillars and a stepless entrance.
- Apr.2021** We celebrate 40th anniversary – since 1981 in Rheine! Thank you!



vegetarian




vegan

## Homemade cold appetizers with bread

- ✓ 1. **Peppers & Olives** (mild) 7,90 €
- 2. **Tarama cream** typical Greek fish roe paste <sup>D</sup> 8,90 €
- ✓ 3. **Tsatsiki** original since 1981 <sup>G</sup> 6,90 €
- ✓ 4. **Garlic cream** original homemade recipe <sup>G</sup> 8,90 €
- 5. **Salad of cuttlefish** <sup>R</sup> 10,90 €
- ✓ 8. **Salad of haricot beans** with onions & red paprika 7,90 €
- ✓ 9. **Cream of aubergines with garlic** 9,90 €
- 10. **Pikilia** a delicious combination of all appetizers <sup>G, D</sup> 17,90 €

## Homemade warm appetizers with bread except no. 14 & 131

- ✓ 1A. **Grilled peppers** (a bit spicy) 8,50 €
- ✓ 11. **Dolmadakia** vine leaves filled with rice 9,90 €
- ✓ 12. **Kolokythakia**  
deep-fried courgettes & aubergines with garlic cream <sup>G</sup> 10,90 €
- ✓ 14. **Tyrakia** puff-paste filled with feta-cheese <sup>G</sup> 11,90 €
- ✓ 16. **Feta-Cheese, baked** with onions, tomatoes & pepper <sup>G</sup> 11,90 €
- ✓ 16A. **Feta-Cheese metaxa, baked**  
mit Zwiebeln, Tomaten & Paprika <sup>G</sup> 13,50 €
- ✓ 17. **Kianis aubergines** aubergine slices backed with cheese and an  
extra kiss between tsatsiki and the aubergine slices <sup>G</sup> 11,90 €
-  ✓ 24. **Mushroom cream**  
Chef's favorite, tender mushrooms in a light creamy sauce <sup>G</sup> 8,90 €
- ✓ 130. **Eggplant ópos sto spíti** aubergine slices with tomatoes,  
feta-cheese & homemade béchamel sauce\* baked <sup>A, C, G</sup> 12,90 €
- ✓ 131. **Rissoles of courgettes**  
Rissoles of sheep-cheese & fine herbs, with tsatsiki <sup>G</sup> 12,90 €
- 132. **XXL-appetizer plate** (min. 25 min baked in oven) <sup>A, C, G</sup>  
Let yourself be surprised (orderable from 2 persons) **per Person** 14,90 €

## Soups with bread

- Soup of the day** 7,90 €

## From the grill with rice & cabbage salad except of No. 65 & 184

<b>44.</b>	<b>Suzukia</b> minced meat <sup>A, G</sup>	17,90 €
<b>45.</b>	<b>Bifteki</b> minced meat filled with sheep-cheese <sup>A, G</sup>	18,90 €
<b>45M.</b>	<b>Bifteki Metaxa</b> minced meat filled with sheep-cheese in homemade metaxa sauce & cheese, baked <sup>A, G</sup>	19,90 €
<b>46.</b>	<b>Souflakia</b> 2 meat spit	18,90 €
<b>47A.</b>	<b>Gyros Tsatsiki</b> <sup>G</sup>	18,90 €
<b>48.</b>	<b>Liver</b> juicy grilled	18,90 €
<b>52.</b>	<b>Pork fillet</b> grilled	24,90 €
<b>56.</b>	<b>Steak from the pork with Gyros</b> with traditional Tsatsiki <sup>G</sup>	20,90 €
<b>61.</b>	<b>Ouzo Platte</b> 1 Souflaki & Gyros	19,90 €
<b>61B.</b>	<b>Gyros &amp; Liver</b>	19,90 €
<b>63.</b>	<b>Hermes dish</b> 1 Suzuki, 1 Souflaki, 1 escalope natural & Gyros <sup>A, G</sup>	20,90 €
<b>65.</b>	<b>Pork fillet filled with sheep cheese</b> <sup>G</sup> (needed about 25min on grill) With deep-fried potato slices & cabbage salad	27,90 €
<b>67.</b>	<b>XXL-Delphi dish</b> 1 Steak, 2 Souflakia, Gyros & Tsatsiki <sup>G</sup>	27,90 €
<b>126.</b>	<b>Attika dish</b> 2 Souflakia in metaxa sauce & cheese, baked <sup>G</sup>	19,90 €
<b>156.</b>	<b>Metaxa dish</b> Gyros in homemade metaxa sauce & cheese, baked <sup>G</sup>	18,90 €
<b>183.</b>	<b>Gyros &amp; Bifteki</b> <sup>A, G</sup>	21,90 €
<b>184.</b>	<b>Patata dish</b> Gyros & deep-fried potato slices with cheese, baked <sup>G</sup>	20,90 €

If you wish another Salad except of cabbage salad, it will be cost 2,90 € extra.  
(No. 34 or 137). Half portions will be calculated with 70 %. If you like potato slices baked with cheese as a side dish instead of rice, this will be charged 1.90 € extra.

## Poultry from the grill with fried potato slices & cabbage salad <sup>L</sup>

**49. 2 Souflakia chicken fillet** 19,90 €

**49M. 2 Souflakia chicken fillet** in metaxa sauce & cheese, baked <sup>G</sup> 20,90 €

## Juicy lamb from grill with rice & cabbage salad <sup>L</sup>

**50. Lamb fillet** 28,90 €

**50. Lamb chops** 23,90 €

**164. Lamb chops & Gyros** 20,90 €

**166. Lamb fillet & Gyros** 22,90 €

## Steaks from the grill with rice & cabbage salad

**75. Fillet steak** (ca. 250 g) 32,90 €

## From the grill for more people

### 70. Hellas dish <sup>A, G</sup>

Appetizer: Farmer-salad

Main course: 2 Schnitzel, 2 Suzukia, Liver & Gyros

Side dishes: Rice, French fries & Tsatsiki



56,00 €

84,00 €

### 71. Olympia dish <sup>A, G</sup>

Appetizer: Farmer-salad

Main course: 2 Lamb chops, 2 Suzukia, 2 Souflakia & Gyros

Side dishes: Rice, French fries & Tsatsiki



58,00 €

87,00 €

### 72. Chef dish <sup>A, G</sup>

Appetizer: Farmer-salad

Main course: 4 Lamb chops, 4 Suzukia, 4 Souflakia & Gyros

Side dishes: Rice, French fries & Tsatsiki



116,00 €

### 73. Aphrodite dish <sup>A, G</sup>

Appetizer: Farmer-salad

Main course: 6 Lamb chops, 6 Suzukia, 6 Souflakia & Gyros

Side dishes: Rice, French fries & Tsatsiki



174,00 €

If you wish another Salad except of cabbage salad, it will be cost 2,90 € extra.

(No. 34 or 137). Half portions will be calculated with 70 %. If you like potato slices baked with cheese as a side dish instead of rice, this will be charged €1.90 extra.

\*Béchamel sauce - a homemade and tasty light sauce made from milk, butter and flour. It serves as a delicious basic sauce in dishes no. 83 & 130



vegetarian



vegan





## „Typical Greek dishes“ from the oven

- 38. Omelette** with Gyros, fresh paprika & cheese <sup>C, G</sup> 17,90 €
- 83. Moussaka** deep –fried slices of potatoes with minced meat, sheep cheese, aubergines, baked with Béchamel sauce <sup>A, C, G</sup> 18,90 €
-  **86M. Spaghetti** with homemade metaxa sauce & cheese, baked <sup>G</sup> 16,90 €
- 89M. Spaghetti Gyros** with homemade metaxa sauce & cheese, baked <sup>G</sup> 18,90 €
- 126. Attika dish** 2 Souflakia in metaxa sauce & cheese, baked, served with rice & cabbage salad <sup>G</sup> 19,90 €
-  **145. Giagias Gratin** deep – fried slices of potatoes, cheese with homemade & bechamel sauce\*, baked <sup>A, C, G</sup> 17,90 €
- 156. Metaxa dish** Gyros in metaxa sauce & cheese, baked, served with rice & cabbage salad <sup>G</sup> 18,90 €

## Fish with fresh green salad

- 103. Mykonos**  
Sole fillet in a white, delicate shrimps – sauce, with butter – rice <sup>A, B, G, D</sup> 24,90 €
- 104. Calamares** with garlic sauce & rice <sup>A, C, R</sup> 21,90 €
- 108. Salmon fillet** grilled, with fried potato slices & rice 25,90 €

## Salads

-  **30. Cabbage salad** original recipe from the Year 1981 <sup>L</sup> 5,90 €
-  **W4. Nostima salad** from red cabbage & carrot salad 6,90 €
-  **34. Farmer salad**  
Cabbage salad, tomatoes, cucumber, green salad & sheep-cheese <sup>G, L</sup> 15,90 €
-  **137. Greek salad** with mixed salad with tomatoes, cucumber, green paprika, Haricot beans, sheep cheese, green salad <sup>G, L</sup> 16,90 €

If you wish another Salad except of cabbage salad, it will be cost 2,90 € extra. (No. 34 or 137). Half portions will be calculated with 70 %. If you like potato slices baked with cheese as a side dish instead of rice, this will be charged €1.90 extra.

## For our little guests





all dishes served with fresh & homemade carrot salad

<b>44A. Pokémon</b> 2 Suzukia & Pommes Frites	12,50 €
<b>49A. Schlümpfe</b> 1 chicken Souflaki with fried potato slices	13,90 €
<b>51A. Mickey Mouse</b> 2 escalope's natural & French fries	12,50 €
<b>79. Pinocchio</b> 1 Souflaki & French fries	13,20 €
<b>80. Asterix</b> juicy Gyros & French fries	12,50 €
 <b>86M. Spaghetti</b> with homemade metaxa sauce & cheese, baked <sup>Ⓒ</sup>	16,90 €

## Side dishes

 <b>23. Greek rice</b> original recipe since 1981	5,50 €
 <b>29. French fries</b> crispy & gold brown	5,50 €
 <b>29A. Deep-fried potato slices</b> Nickname: potato-chips	5,50 €
 <b>29AK. Deep-fried potato slices with cheese, baked</b> <sup>Ⓒ</sup> A „Musst Have“ for all potato & cheese lover	8,90 €
<b>Extra bread</b> (grilled)	1,50 €

## Homemade Sauces

 <b>Metaxa Sauce</b> (mild) since 1981 our traditional sauce <sup>Ⓒ, Ⓓ</sup>	5,50 €
 <b>Delphi Sauce</b> herbal sauce (mild) <sup>Ⓓ</sup>	5,50 €
 <b>Spicy Sauce</b> original recipe (spicy)	4,90 €
 <b>Knoblauch-Sauce</b> Chef-Creation (mild) <sup>Ⓒ</sup>	2,90 €

## Sauces

<b>Mayonnaise</b> <sup>2, 6, Ⓒ</sup>	0,70 €
<b>Ketchup</b>	0,70 €

## For dessert we recommend

**Satyros** a traditional homemade & Greek dessert made from quark, honey, walnuts, cinnamon & a secret Delphi ingredient <sup>G, H</sup>

7,90 €



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## Thank you!!

*"A lot of trust keeps us where we are today - for **over 43 years** we have been able to enchant Rheine with traditional Greek food. Many beautiful moments give us the motivation to pursue our hobby with great joy every week. There are also some difficult moments, but these have only made us stronger along the way. We would like to thank all guests, friends and family who have helped and worked to ensure that the DELPHI is a part of Rheine´s journey for four decades. Thank you for your trust you give us and the great conversations!"*

-Family Zahedi

# Ingredients

- 1 Caffeinated
- 2 Sweetener
- 3 Citric acid
- 4 Sulphur dioxide
- 5 Antioxidant
- 6 Dyestuffs
- 7 Chinin
- 8 Nectar
  
- A Glutinous cereal (*wheaten, rye, oat, etc.*)
- B Crustaceans (*crabs, scampi, lobster, etc.*)
- C Eggs (*full eggs, egg yolk, white of an egg, etc.*)
- D Fish (*fishes, caviar, fish paste, etc.*)
- E peanut (*peanut, peanut butter, peanut oil, etc.*)
- F Soya (*soybean sprouts, Soya beans, Soya oil, etc.*)
- G Milk or lactose
- H Edible nuts (*walnuts, hazelnut, almonds, etc.*)
- L Celeriac
- M Mustard
- N Sesame (*sesame seed, sesame flour, Sesame oil, etc.*)
- O Sulphite (*with sulphite handled dried fruit*)
- P Lupines
- R Molluscs (*mussel, Calamari, Octopus, etc.*)
-  Vegetable
-  Vegan

If you have any questions about the ingredients, do not hesitate to contact us. Furthermore, we offer **vegetable** and **vegan** dishes. You can find them with the shown vegetable  and vegan  symbols

We hope you enjoy your stay.

The Delphi-Team