



Appetizer / Starters

Served with fresh bread from the oven

	Daily rate
SOUP ♥ VEGAN POSSIBLE	
Soup of the day	
PITA AND GARLIC BUTTER	8,50
Greek Bread with homemade garlic butter	
TZATZIKI	8,50
Greek yoghurt with olive oil, cucumber and garlic	
TRIO TAPAS	9,50
Olives, green chilli pepper and tzatiki	
MANTAR TAVA ♥ VEGAN POSSIBLE	11,50
Fried mushrooms in garlic butter	
GAVROS	12,00
Fried little sardines with garlic sauce	
POLLO COCKTAIL	12,50
Fresh chicken cocktail with mandarin and walnut	
PIYAZ ♥ VEGAN	10,00
Traditional white beans salad	
SPANAKOPITA	12,50
Spinach pie with Feta from the oven	
CALAMARES	12,50
Our well known fried cuttlefish rings	
MIDYE TAVA	12,00
Fried mussels in garlic butter	
KEFTHEDES FOURNO	13,50
Veal meatballs in tomato sauce with melted cheese from the oven	
DOLMA ♥ VEGAN POSSIBLE	12,50
Vine leaves stuffed with rice and minced meat	
MANTAR KASÉRI	14,00
Baked mushrooms with onion, bell pepper, olives and molten cheddar cheese	
SIS KÖFTE	13,50
Authentic grilled minced veal skewers with grilled tomato and garlickyoghurt	
SAGANAKI FETA	14,50
Crispy fried feta cheese with honey and sesame	
GARIDES STO GRILL	15,00
Grilled prawns with garlic lime dressing	
FETA FOURNO	15,00
Feta with tomatoes, olive oil, oregano and white wine	
BONFILE TAVA	15,50
Tenderloin with mushrooms, paprika and onion fried in garlic butter	
GARIDES MÉ FETA	16,50
Fried shrimps with tomato sauce, feta and ouzo	
CARPACCIO RHODOS	15,50
Beef tenderloin carpaccio with truffle mayonnaise	
GARIDES TAVA	16,00
Fried prawns in garlic butter	
KIYMA BÖREK	14,00
Paste roll's with minced beef and tzatziki	
MEZZES (min. 2 pers.)	18,50
Tasting of warm and cold Tapas (price is p.p.)	

Main dishes meat

Served with appropriate seasonal garnish

All our gyros is veal

GYROS	22,50
Roasted veal gyros served with tzatziki	
SOUVLAKI POLLO	25,00
Spicy marinated grilled chicken skewers	
BIFTEKI	26,00
Grilled minced beef filled with olives and Feta topped with a fried egg	
MOUSSAKA	25,00
Traditional oven specialty with minced meat	
CORFU	26,50
Fried tender chicken with pineapple in mushroom cream sauce	
HANS KONING PLATEAU	26,50
Gyros with grilled chicken and tzatziki	
GYROS SPECIAL	26,50
Gyros with baked mushroom, onion, paprika and melted cheese from the oven	
GYROS MÉ PAIDAKIA	27,50
Roasted veal gyros with tender lamb chops	
KRETA MIX	28,50
A composition of gyros, souvlaki, köfte and tenderloin served with tzatziki	
APHRODITHE	29,00
Fried tenderloin with vegetables in Metaxa pepper sauce	
STIFADO	33,00
Lamb shoulder braised in red wine with vegetables and shallots	
MIXED GRILL	32,50
Grilled tenderloin, souvlaki, gyros and lamb chop with tzatziki	
PEPE (BLACK ANGUS)	35,00
Grilled Rib-Eye with a creamy mushroom pepper sauce	
PIRZOLA	35,00
Grilled tender lamb chops	
SOUVLAKLI SPECIAL	32,50
Grilled tenderloin skewers topped with mushroom pepper sauce	
FILETTO RHODOS	35,00
Grilled tournedos doused with molten garlic butter	
SURF & TURF	36,00
Grilled tournedos and prawns	
RHODOS SPECIAL	37,50
Exclusive meat mix for 2 pers. (price is p.p.)	

Kidsplates (t/m 12 years)

TARZAN	12,50
Gyros with fries, mayonnaise and ketchup	
CALIMERO	12,50
Chicken nuggets with fries, mayonnaise and ketchup	
NEMO	12,50
Fried fish with fries, mayonnaise and ketchup	

Main dishes vegetarian

Served with appropriate seasonal garnish

GUVEC STO FOURNO	22,50
Greek pasta with tomato sauce, feta and vegetables from the oven	
BRIAM ♥ VEGAN	28,50
Traditional vegetable stew with rice	
PAPOTSAKI ♥ VEGAN POSSIBLE	29,50
Zucchini stuffed with finely chopped vegetables, cheese and olives from the oven	
MELITZANA GEMISTO ♥ VEGAN POSSIBLE	29,50
Eggplant stuffed with lentils and feta	
PIATELA RHODOS ♥ VEGAN POSSIBLE	35,00
Vegetarian surprise mix of the chef for 2 persons (price is p.p.)	

Main dishes fish

Served with appropriate seasonal garnish

	dagprijis
GLOSSA	
Fried whole sole	
CALAMARES RHODOS	27,50
Our famous fried cuttlefish rings	
SKOUMPRI STO FOURNO	29,50
Fresh whole mackerel from the oven	
SOLOMOS	29,50
Baked salmon with mushroom cream sauce	
TONO MÉ GARIDES	32,00
Grilled tender tuna steak with prawns	
TSIPOURA	35,00
In a classy way grilled dorade	
GARIDES STO GRILL	34,00
Grilled prawns with a traditional fish dressing	
TRIO PESCADO	32,50
Grilled salmon, butterfish and prawns served with garlic sauce	
LAVRAKI	35,00
In a classic way grilled and marinated Sea bass	
GARIDES SPECIAAL	36,00
Fried peeled prawns in garlic butter	
POSEIDON	39,50
All the best out of the sea	
Exclusive fishmix for 2 pers (price is p.p.)	

Special of fer

MENU OF THE DAY

daily rate

Ask our team

Side dishes

PITA (fresh Greek bread from the oven)	2,50
TZATZIKI	2,50
STEAKHOUSE FRIES WITH MAYO	5,00
PEPPER SAUCE	5,00
FRESH VEGETABLES	5,50
MANESTRA (Greek pasta)	5,00
GRILLED POINTED PEPPERS	6,00
FRESH FRIED POTATOES	6,00
GRILLED VEGETABLES	8,50
EXTRA GYROS	8,50
GIGANTES (big beans in tomato sauce)	7,50
GREEK SALAD	12,00

Welcome to the Latin School

Dinner & Concert Restaurant Rhodos is since 2002 a term in Steenwijk and environment.

We present you with the friendly Mediterranean atmosphere. Cozy dining while enjoying fine quality wines and traditional dishes prepared for you on a daily basis. All in a warm and cozy surroundings. Rhodos is situated in a beautiful, historic listed building, which formerly housed a Latin School, from 1628 until 1742. This School was founded from bequest of Kannunik Harmen van Swinderen, who died in 1560.

For us, Rhodos is a place where everyone is welcome and should feel at home, because we see this place as our home. We have experienced wonderful moments here and hopefully get this experience also with you. Rhodos is ideal for a pleasant evening with friends, family or loved ones. Also serves small parties, weddings, catering, stag parties, business dinners, private dinings or our very successful and cozy Dinner & Concert evenings with every time a new theme. (for more info: www.rhodossteenwijk.nl).

We wish you a pleasant and tasty evening. Team Rhodos

Follow us on   



Nice to give!



WIFI: 23April2002

House Wines

OUR HOUSE WINES ARE IMPORTED BY OURSELVES
FROM THE PROVENCE SOUTH OF FRANCE

	per glass	1/2 liter	1 liter
COTES DU RHONE (RED DRY) DOMAINE DU GROS PATA	5,50	19,50	36,50

MERLOT (RED ORGANIC) DOMAINE DE FOND CROZE	6,50	22,50	39,50
---	-------------	--------------	--------------

CHARDONNAY (WHITE DRY) LE MISTRAL	5,50	19,50	36,50
--	-------------	--------------	--------------

BLANC (WHITE DRY) DOMAINE DU GROS PATA	5,50	19,50	36,50
---	-------------	--------------	--------------

	per glass	1/2 liter	1 liter
GROS PATA (ROSE DRY) DOMAINE DU GROS PATA	5,50	19,50	36,50

IMIGLYKOS (RED OR WHITE SEMI SWEET) CHALKIDIKI, TSANTALI	5,50	19,50	36,50
---	-------------	--------------	--------------

RETSINA PATRAIKI	5,50	19,50	36,50
----------------------------	-------------	--------------	--------------

Recommended

	per glass	1/2 liter	1 liter
ROSE BIOLOGICAL AWARD WINNING ROSE DOMAINE DE FOND CROZE	7,50	25,00	45,00

Please ask for our wine card for even
more choice

