

Welcome

Maria and Ioannis Anastasiou and their team
heartly welcome you at Ja Mas Restaurant!

Take a culinary journey to Greece!

Our dishes are inspired by the typical greek taste and flavour.

We focus on traditional recipes as our ancestors already prepared them, high-quality products, greek ingredients and the authentic preparation of all our dishes.

Our wine cellar is stocked with regional and greek delicacies. Please find in our rich menu your personal favourite! We are more than happy to support you in making your best choice..

In the evenings we serve exquisite cocktails.

All wines can be found in our wine list, Cocktails & More in our bar menu.

We wish you unforgettable moments with our greek lifestyle
and greek cuisine!

Let us raise our glasses to your wellbeing

„ja mas!“

We are happy to receive your reservation via phone or e-mail:

02732-756 15 reservierung@jamas.at

Opening Hours:

Monday, Wednesday, Thursday, Friday and Saturday

11:30 a.m. to 2:30 p.m. and 5:30 p.m. to 10:30 p.m.

Sunday and public holidays

11:30 a.m. to 10:30 p.m. opened continuously

(closed on Tuesday - except public holidays)

Parking: Blue Zone (Krems City Center)

Free Parking on Saturdays starting from noon,

on Sundays and public holidays,

as well as on week days from 12 a.m. - 2 p.m. and from 6 p.m.

At all other times please consider the liability to charges!

Homemade lemonade

Ja Mas lemonade

Ginger Ale, raspberry, lime, ginger, basil 0.5l 3.90

Lime-Mint Lemonade

Soda, syrup, lime, mint, cucumber 0.5l 3.90

Alkoholfrei

Soda 0.25l 1.60

Soda lemon / elderflower / raspberry 0.25l 0.5l 1.80 3.50

Vöslauer sparkling, bottle 0.33l 0.75l 2.80 4.50

Vöslauer non-carbonated, bottle 0.33l 0.75l 2.80 4.50

Coca Cola / Zero*, bottle 0.33l 3.20

Fanta / Sprite, bottle 0.33l 3.20

Bitter Lemon, bottle 0.2l 2.90

Tonic Water, bottle 0.2l 2.90

Ginger Ale, bottle 0.2l 2.90

Red Bull, bottle 0.2l 3.50

Eistee lemon / peach, bottle 0.25l 3.00

	Pure		with Soda		with tap water
Juices pur or mixed	0.25l	0.5l	0.25l	0.5l	0.25l 0.5l
	2.70	4.60	2.20	4.10	2.00 3.60

Almdudler (Austrian herb lemonade)

Orange juice / Grape juice red

Apple juice unfiltered Jonagold

Rauch Fruit juices currant / apricot

Beer^(A)

0.2l 0.33l 0.5l

Ottakringer Gold Fassl Spezial 2.10 3.30 3.80

Ottakringer Gold Fassl Zwickl 2.10 3.30 3.80

Ottakringer Citrus Radler, bottle 3.80

Ottakringer Null Komma Josef, non-alcoholic, bottle 3.80

Schneider Weisse Weizenbier, bottle 3.80

Mythos, bottle 3.00

* Coca Cola Zero contains a source of phenylalanine.
Prices (in €) include all taxes and duties. | Letter codes of allergenic substances are on the last page.

Kria Orektika – cold Starters

Pikilia krimon orektikon (A, B, C, H) for 2 persons 10,80
 Appetizer Plate: Tzatziki, Kopanisti, Tarama, Skordalia Fava, Paleta lahanikon, greek pita

typical greek
 with OUZO (200ml)
 € 9,-

Tzatziki	vegetarian	(G)		6.30
Traditional Tzatziki with yoghurt, garlic, cucumber and native olive oil				
Kopanisti	vegetarian	(G)		6.90
Homemade cheese dip made of greek feta cheese with florinapeppercreme				
Tarama		(A, B, G)		5.30
Fish cream made of white roe, green onion and lemon				
Skordalia	vegetarian	(H)		4.80
Garlic creme with potatoes, walnuts and Kalamon olives				
Feta	vegetarian	(G)		7.40
Greek ewe ´s milk cheese out of the pickle, marinated with native olive oil and oregano				
Fava apo ti Santorini	vegetarian			4.90
Homemade dip made of favabean with lemon cest and kalamon olive				
Paleta lahanikon	vegetarian	(G)		8.40
Roasted eggplants with fresh goat cheese, cherry tomatoes, red pepper and salad garnish				

Psomi Sinodeftika - fresh bread

Psomi elliniko	vegetarian	(A)	per slice of bread	0.20
Greek bread				
Bruschetta	vegetarian	(A,G)	4 slices of bread	5.20
Greek bread with tomatoes, cheese, olive, basil and fresh oregano				
Elliniki pita sti shara	vegetarian	(A)		2.00
Grilled Greek pita bread				
Skordopita	vegetarian	(A, G)		2.50
Greek grilled pita bread with garlic and aromatic butter				

Zesta Orektika - warm starters

Pikilia zeston orektikon vegetarian (A, C, E, G, H, M) for 2 persons 16,00

Appetizer Plate: Kolokithakia, Piperies, Halloumi, Saganaki, graviera croquettes and fried eggplant

typical greek
with OUZO (200ml)
€ 9,-

Gavros (D, G, M) 5.00

Small anchovies (whole fish) with sauce tartare from the pan

Dolmadakia vegetarian (G) 5 Stück 6.50

Greek vine leaves with rice, refined with herbs with Tsatsiki dip

Kolokithakia vegetarian (A, G) 8.90

Roasted zucchini with tzatziki

Piperies vegetarian 6.40

Grilled pepperoni with garlic dressing

Melitzanaournou vegetarian (G, H) 10.80

Eggplant au gratin with goat cheese, tomatoes and rucola

Haloumi vegetarian (G, M) 9.60

Grilled cheese with mashed green apples, vegetables and homemade mustard - lemon - olive oil

Saganaki vegetarian (A, C, E, G, H, M) 7.80

Marinated Feta cheese, dried tomatoes, pistachios and homemade mustard - lemon - olive oil

Bougiourdi apo Thessaloniki vegetarian (A, G) 8.90

Cheese baked in puff pastry with tomato sauce and basil pesto

Graviera-Kroketes vegetarian (A, C, G) 9.30

Graviera cheese balls with truffel aroma and mushroom sauce

Rolakia melitzanas vegetarian (A, C, G) 13.70

Eggplant rolls with feta and kaseri cheese in tomato creme with basil pesto

Htapodi (L, M) 12.60

Octopus with Fava (bean dip), vegetables und slow roasted tomatoes

Midia saganaki (M, O, R) 13.90

Mussels with hot pepperoni, white wine and mustard

Kalamarakia (A, D, M, R) 15.60

Grilled calamari rings with grilled vegetables

Soupes - soups

Patatosoupa	(G)	7.40
Creamy potatoe soup with mushrooms, cream cheese and greek prosciutto		

Salates - salads

Anamikta lahanika	vegetarian (G, H)	8.40
Mixed vegetables with fresh goat cheese, strawberries, walnuts and wild berries dressing		
Horiatiki salata	vegetarian (G)	8.90
Greek salad with feta cheese, tomatoes, cucumber, radish, pepperoni, olives, onions, capers, oregano and native olive oil		
Spanaki salata	vegetarian (A, G, H)	7.90
Spinach and green salad with graviera croquettes, cranberries, cherry tomatoes, radish, walnuts and appplewine dressing		
Dakos	vegetarian (A, G, O)	8.40
Greek salad with barley rucks, katiki cheese, rucola, cheery tomatoes, radish, olives, queller and oregano and vinegar - tomato dressing		

Zimarika - Pasta

Original greek noodles made of durum wheat semolina. Kefalograviera is a special greek hard cheese made of sheep milk and goat milk.

Striftaria	vegetarian (A, C, G)	9.60
Specially formed noodles with vegetables, tomato creme and Kefalograviera		
Garides me makaronia	(A, B, C)	15.80
Spaghetti with shrimps, flambéed with Ouzo, in tomato sauce with fennel		
Kritharoto	(A, B, G, L)	17.50
Orzo (greek pasta similar to risotto) with shrimps, hot peppers, smoked cheese, parmesan chips and Greek smoked ham from Evrytania		
Hilopites	(A, C, G, L)	11.80
Noodles with grilled chicken filet, flambéed with Ouzo, with cream sauce and Kefalograviera		

Apo tin thalassa - Special plate

Pikilia apo tin thalassa (A, B, C, D, G, M, R) for 2 persons 44,80
Grilled calamari, baked hake fillet, grilled prawns, grilled octopus, grilled vegetables, ,homemade mustard lemon olive oil, tarama fish cream

Apo tin thalassa - from the sea

Garides saganaki (B, G) 19.80
Shrimps flambéed with Ouzo, served with a sauce made of tomatoes, feta cheese, peppers, garlic and fresh oregano

Garides sharas (B, M) 19.80
Garnelen vom Grill, serviert mit gegrilltem Gemüse verfeinert mit hausgemachtem, Senf-Zitronen-Olivenöl

Kalamarakia tiganita (A, B, C, G, R) 15.60
Fried calamari rings with tzatziki

Solomos fileto (D, G, M) 19.90
Grilled salmon fillet with mashed potatoes and grilled vegetables with homemade mustard - lemon - olive oil

Lavraki fileto (D, G, M) 21.80
Grilled sea barch with mashed basil and vegetables with homemade mustard - lemon - olive oil

Tsipoura fileto (C, D, L, M) 21.80
Gilthead seabream fillet with spinach leaves, roasted baby potatoes (with smoked bacon), spinach - onion - leek - dill - sauce, avgolemonosauce (egg - lemon - sauce) and basil pesto

Lavraki se alati (C, D, G, M) 24.80
Sea perch baked on the whole in salt crust with alga, flambéed with Ouzo, with mashed potaoes, grilled vegetables and homemade mustard - lemon - olive oil

Psita sti shara - grilled specialities

Ja Mas pikilia	(G, M)	for 2 persons	37.80
Grilled specialities for 2: Pork souvlaki, Biftekakia (grilled minced meat), chicken filets, gyros, lamb ribs, grilled vegetables, french fries (with oregano), tzatziki dip and moustard dip			
Kotopoulo fileto	(M)		14.90
Marinated chicken filet with roasted baby potatoes (with smoked bacon) and homemade mustard - lemon - olive oil			
Kotopoulo souvlaki	(G, M)		14.90
Grilled chicken fliet spit with peppers and homemade mustard - lemon - olive oil, grilled vegetables, moustard dip and tzatziki dip			
Hirino souvlaki	(G, M)		16.80
Grilled pork fliet spit with peppers and homemade mustard - lemon - olive oil, grilled vegetables, moustard dip and tzatziki dip			
Biftekakia sharas	(A, C, G)		14.10
Grilled minced meat with french fries (with oregano) and tzatziki			
Bifteki gemisto	(A, C, G)		14.90
Grilled, filled minced meat with feta cheese with thyme and roasted baby potatoes (with smoked bacon)			
RIB-EYE Steak	(G, L)		24.80
Delicat organic RIB-EYE-Steak with mashed potatoes, vegetables and truffle sauce			
Mosharisio fileto	(G, L, O)		28.00
Delicat organic beef filet with mashed celery and mushrooms in red wine sauce from Mavrodaphne			
Arnisia paidakia	(G, M)		24.50
Lamb ribs with vegetables and yoghurt creme in homemade mustard - lemon - olive oil			
Arnisio fileto	(G)		22.60
Lamb filet with french fries (with oregano) and tzatziki			
Giros hirinos	(A, G)		16.80
Typical greek dish - pork made on the large, rotating gyros spit with pita bread, onions, tomato, french fries (with oregano) and tzatziki			

Magirefta - out of the pot

Arnaki kleftiko	(G)	18.90
Lamb in a saucepan, with baby potatoes, with boiled carrots and zucchini, with Metsovone (smoked, Greek cheese)		
Mousaka	(A, C, G)	16.80
Casserole with veal ragout (made of veal shank), metsovone sauce made of smoked greek hard cheese and tomato coulis (mashed tomatoes)		
Giouvetsi	(A, M, O)	17.80
Veal stew with tomato sauce and orzo with side salad		

Greek Burger

Burger „Ja Mas“	(A, G, M, O)	13.90
Fine homemade, hand-pressed Burger Patty (180g) from fine organic beef, white bread pumpkin seed bun with cheddar cheese, smoked bacon, gherkin, tartare sauce, Salad, tomato, onion as a side dish: French fries (refined with oregano)		
Burger „Chortofagos“ vegetarian	(A)	11,90
Fine homemade, hand-pressed Veggie Patty (180g) from potatoes, corn, zucchini, white bread pumpkin seed bun with salad, tomato, onion and favasauce as a side dish: fries (refined with oregano)		

Sinodeftika - side dishes

Patatoulesournou		3.80
Roasted baby potatoes (with smoked bacon) with rosemary		
Poures patatas vegetarian	(G)	3.80
Mashed potatoes with basil oil		
Patates tiganites vegetarian		3.00
French fries with oregano		
Psita lahanika vegetarian	(O)	7.50
Grilled mediterranean vegetables with balsamic sauce		
Aromatiko rizi voutirou vegetarian	(G)	3.00
Aromatic butter rice		

Glika - desserts all vegetarian

Krema giaourtiou	(A, G)	6.80
Yoghurt creme with fruits and strawberry ice cream		
Mous ellinikou kafe	(A, C, F, G, H)	6.80
Greek coffee mousse with seasonal fruits, rose ice cream and pieces of Greek cookies		
Sokolatopita	(A, C, G, H)	6.80
Chocolate cake with lemon sorbet and seasonal fruits		
Galaktoboureko	(A, C, E, F, G, H)	6.80
Semolina - vanilla strudel with pistachio - creme, pieces of Greek cookies and pistachio ice cream		
Baklava	(A, E, G)	6.80
Puff pastry pickled in sugar syrup with walnuts and Kaimaki ice cream		
Giaourti me meli	(A, G, H)	6.80
Greek yoghurt with fruits, honey and walnuts		
Pagoto trilogia	(A, C, G)	6.90
Ice cream trilogy – mixed ice cream, whipped cream and a Greek cookie		
Loukoumades	(A, H)	6.10
Traditional deep-fried yeast dough balls with honey and walnuts		

Coffee & Tea

Espresso / Large Espresso	2.20 / 3.10
Small coffee with milk / Large coffee with milk	2.30 / 3.10
Cappuccino with milk froth	3.10
Latte Macchiato	3.20
Mocha	2.80
Frappe	3.10
Fredo Cappuccino / Fredo Espresso	3.50 / 3.00
Iced chocolate	3.50
Hot milkchocolate	3.50
Greek coffee in Chowli	3.20
Tea Earl Gray / Green Tea / Herbal Tea / Peppermint Tea / Fruit Tea	2.80

Jubilees are a cause for celebration!

ja mas Gift card

Give joy to very dear and special people!

ja mas take away

You are welcome to pre-order & pick up our meals.

ja mas Delicacies

In our shop shelf you will find fine Greek specialities:

Organic olive oil native extra - Kalamata olives - honey with gold -
Greek pasta products

ja mas celebrations of your family, a group or a company

We would be happy to reserve a suitable area in our restaurant.

ja mas Christmas celebration

We are happy to take reservations at any time!

ja mas Catering

We would be happy to arrange our culinary delights in your location as well.

Thank you very much for your visit!

If you liked your stay with us,
we are more than happy about recommendations,
likes on our Facebook fanpage or a positive online rating.



Allergen labelling: Groups of beverages have one reference to allergenic substances subject to labelling. Dishes are marked with abbreviations in parentheses next to the product indicating ingredients that contain allergenic substances that must be labelled.

The meanings of the abbreviations are the following:

(A) Cereals containing gluten	(F) Soybeans	(N) Sesame
(B) Crustaceans	(G) Milk (including lactose)	(O) Sulphur dioxide and sulphites
(C) Eggs	(H) Nuts	(P) Lupin
(D) Fish	(L) Celery	(R) Molluscs
(E) Peanuts	(M) Moustard	