

WELCOME TO



STARTERS & SMALL DISHES

Psomi me skordo	<i>Garlic bread</i>	25:-
Tsatziki	<i>Yoghurt dip with garlic and grated cucumber</i>	49:-
Taramosalata	<i>Smoked carp roe with lemon juice and olive oil</i>	55:-
Dolmadakia	<i>Grapevine leaves stuffed with rice and spices</i>	56:-
Tomatosalata	<i>Tomato salad with onion and olive oil</i>	56:-
Feta	<i>Sheep's cheese with tomato and olives</i>	58:-
Melitzanosalata	<i>Creamy eggplant-dip</i>	58:-
Gigantes	<i>Oven-baked large white beans</i>	60:-
Manitaria me skordo	<i>Mushrooms in garlic butter</i>	60:-
Choriatiki salata	<i>Traditional Greek country salad</i>	65:-
Kopanisti	<i>Sheep's cheese dip with spices</i>	65:-
Feta saganaki	<i>Sheep's cheese grated with lemon</i>	68:-
Melitzanes	<i>Sliced eggplant fried in olive oil with tsatziki</i>	69:-
Halloumi saganaki	<i>Fried cypriot sheep's cheese with tomato and lemon</i>	69:-
Kefalotiri saganaki	<i>Fried ripened Greek cheese with tomato and lemon</i>	85:-
Kall pikilia	<i>Large plate with tsatziki, melitzanoslata, taramosalata, feta dolmadakia, kopanisti and gigantes</i>	169:-

MEAT DISHES

Bifteki	<i>Grilled beef patties served with tsatziki</i>	170:-
Kotopoulo souvlaki	<i>Marinated chicken fillet with tsatziki</i>	170:-
Mousaka	<i>Minced beef, aubergine, potato and béchamel sauce</i>	170:-
Souvlaki	<i>Classic skewered pork with tsatziki</i>	175:-
Bifteki gemisto	<i>Grilled beef patties stuffed with feta served with tsatziki</i>	185:-
Sovlaki gemisto	<i>Classic skewered pork stuffed with feta with tsatziki</i>	185:-
Maria Callas	<i>Chicken fillet with sundried tomato, feta and tarragon sauce</i>	185:-
Fileto arni	<i>Lamb fillet with tarragon sauce</i>	225:-
Pidakia	<i>Grilled lamb cutlets marinated in garlic with tsatziki</i>	235:-
Fileto Alexander	<i>Medallions of beef & pork with mushroom and mustard sauce</i>	245:-
Beef souvlaki	<i>Classic skewered fillet of beef with tsatziki</i>	255:-
Bonfile gemisto	<i>Flambéed beef fillet stuffed with cheese, green pepper sauce</i>	270:-
Varm pikilia	<i>Assorted grill plate with beef fillet, pork fillet, lamb cutlets and minced beef patties, served with tsatziki</i>	270:-

*All main dishes are served with a side of fried potatoes (if not stated otherwise).
Ask the staff for alternative sides.*

FISH DISHES

Xifias	<i>Grilled swordfish with sautéed vegetables in white wine sauce</i>	190:-
Kalamaraka tiganita	<i>Fried calamari with tzatziki</i>	190:-
Scampi cassandra	<i>Giant Prawns in a creamy white wine sauce with onion, saffron and garlic. Served with rice.</i>	225:-
Scampi santorini	<i>Giant Prawns in a Santorini wine sauce with cream, leek, and feta. Served with rice.</i>	225:-

VEGETARIAN DISHES & SALADS

Choriatiki salata	<i>Large Greek country salad with feta</i>	115:-
Briam	<i>Stew whit eggplant, squash, pepper, onion and halloumi</i>	165:-

DESSERTS

Sorbet or ice cream	<i>Variation of flavors after seasons</i>	56:-
Chokladmousse	<i>Chocolate mousse with raspberry and blueberry</i>	65:-
Jiaourti me karidia & meli	<i>Yoghurt with walnuts and honey</i>	65:-
Baklava	<i>Filo pastry with honey and hazelnuts, served with ice cream</i>	65:-
Jiaourti me moura	<i>Yoghurt with raspberry and blueberry</i>	65:-

TRY ONE OF OUR MENUES!

MENU 1

Tomatosalata
Tomato salad

Bifteki
*Grillade beef patties
with tzatziki*

Coffee

225:-

MENU 2

Choriatiki salata
Greek coutry salad

Sovlaki
*Classic skewered pork
with tsatsiki*

Coffee & house dessert

285:-

MENU 3

Halloumi saganaki
Fried cypriot cheese

Fileto arni
*Lamb fillet with
tarragon sauce*

Coffee & house dessert

315:-

*All main dishes are served with a side of fried potatoes (if not stated otherwise).
Ask the staff for alternative sides.*

CHAMPAGNE & SPARKLING

	1/4	1/1
Sparkling	80:-	
Martini prosecco		350:-
Moet & chandon		750:-

RED WINES

	1/4	1/1
House wine	65:-	250:-
Pezoules <i>cabernet sauvignon</i>	80:-	275:-
Escapades <i>cabernet sauvignon, shiraz, malbec</i>		345:-

ROSÉ WINES

	1/4	1/1
House wine	65:-	250:-
Escapades <i>pinotage</i>	80:-	285:-

WHITE WINES

	1/4	1/1
House wine	65:-	250:-
Retsina	65:-	245:-
Malamatina (50 cl)		150:-
Escapades <i>sauvignon blanc</i>		345:-
Boutari <i>santorini</i>		345:-
Boutari <i>chardonnay</i>		345:-

BEER & CIDER

Carlsberg nonalcoholic	30:-
Carlsberg hof	40:-
Carlsberg strong (40cl)	50:-
Mythos bottle (50cl)	60:-
Eriksberg bottle (50cl)	60:-
Pear cider (33cl)	45:-

COFFEE & WATER

Coffee/The	25:-
Espresso (single)	25:-
Espresso (double)	30:-
Cappuccino/Macchiato/Latte	30:-
Soda	25:-
Ramlösa mineralwater	25:-

APERTIF

	4 cl	6 cl
Campari	50:-	70:-
Martini bianco	50:-	70:-
Martini rosso	50:-	70:-
Dry martini	65:-	90:-
Cosmopolitan	74:-	95:-

SCHNAPPS

	4 cl	6 cl
Ouzo grekisk anis	66:-	91:-
Absolut vodka	68:-	92:-
Bacardi rom	68:-	92:-
Jägermeister	68:-	92:-
Aalborg jubileum	72:-	98:-
Beefeater gin	68:-	92:-

WHISKEY

	4 cl	6 cl
Johnnie walker red label	66:-	89:-
Famous grouse	66:-	89:-
Jameson	66:-	89:-
Mackmyra iskristallen	85:-	130:-
Laphroaig	85:-	130:-
Scapa	85:-	130:-

COGNAC & BRANDY

	4 cl	6 cl
Metaxa	60:-	90:-
Poire cognac	60:-	90:-
Grönsteds monopol	66:-	93:-
Svart renault	88:-	123:-
Calvados	68:-	95:-

AVEC

	4 cl	6 cl
Bailey	50:-	85:-
Portvin Cockburn	50:-	85:-
Sherry bristol cream	50:-	85:-
Amaretto	50:-	85:-
Frangelico	58:-	89:-
Galliano	58:-	89:-
Sambuca	58:-	89:-
Strega	66:-	94:-
Cointreau	70:-	105:-
Drambuie	70:-	105:-
Irish coffee	76:-	110:-

Do you desire a specific drink? Ask the staff!