

Forretter & salater

Alle forretter serveres med græsk pitabrød

01.	Tzatziki Græsk yoghurt m. hvidløg og agurker	65,-
02.	Skordalia Karotffelmos m. hvidløg (kold)	65,-
03.	Melitzanosalata Auberginesalat	59,-
04.	Tirosalata Ostesalat m. feta (stærk)	65,-
05.	Græsk salat Tomat, agurk, løg, oliven og feta	89,-
06.	Taramosalata Taramas rørt op m. olivenolie og kartoffelmos	65,-
07.	Dolmadakia Vinblade med risfyld	65,-
08.	Feta Tiganiti Friturestegt, paneret feta	75,-
09.	Feta Special Grillet feta i folie	89,-
10.	Mezes , for 2 pers. Forskellige retter (hovedsagligt kolde)	205,-
11.	Tirokeftedes Ostefrikadeller	75,-
12.	Spanakopita Indbagt, friturestegt spinat	75,-
13.	Saganaki Rejer i tomat-chilisovs og feta	89,-
14.	Kalamaria Indbagte, friturestegte blæksprutter	105,-
15.	Bourekakia Filodejsruller med oksekød	75,-
16.	Kolokithokeftedes Squashfrikadeller	75,-

Ekstra tilbehør

81.	Pitabrød	15,-
82.	Pommes frites	20,-
83.	Oreganokartofler	20,-
84.	Oliven	40,-

Græsk køkken

Alle retter, med undtagelse af Mousakas og Pastitio, serveres med græske oreganokartofler

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|-----|---|-------|
| 41. | Mousakas Græsk nationalret m. auberginer, kartofler, squash, hakket oksekød og bechamelsauce i ovn | 149,- |
| 42. | Pastitio Græsk ret m. hakket oksekød, makaroni og bechamelsauce i ovn | 139,- |
| 43. | Smirneika Græske oksekødsfrikadeller i tomatsovs/m. ris | 159,- |
| 44. | Stifado Oksekød i tomat-rødvinsauce m. løg/m.ris | 189,- |
| 45. | Moshari Psito Oksekød stegt i ovn med metaxasauce/m. ris | 189,- |
| 46. | Arni Psito Lammekølle i ovn m. lammesauce/m. ris | 189,- |

Pita

*Serveres **kun** til frokost og ud af huset*

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|------|--|------|
| 21. | Pita m. gyros Pita m. spydstegt svinekød, tomat, løg og tzatziki | 60,- |
| 22.. | Pita m. souvlaki Pita m. svinekød eller kylling på skyd, tomat, løg og tzatziki | 60,- |
| 23. | Pita m. bifteki Pita m. græsk hakkebøf, tomat, løg og tzatziki | 60,- |
| 24. | Pita Hellas Vegetar pita m. tomat, feta, oliven, løg og peber | 60,- |

Grillretter

Alle grillretter serveres med græske oreganokartofler

30.	Souvlakia Kylling, grillet og serveret på skyd	139,-
31.	Gyros Spydstegt svinekød	139,-
32.	Bifteki Gemisto Stor græsk hakkebøf fyldt m. feta	175,-
33.	Paidakia Lammekoteletter	175,-
34.	Souvlakia Hirina Svinekød, grillet og serveret på skyd	159,-
35.	Bifteki Græsk hakkebøf	149,-
36.	Fileto Moshou Oksemørbrad m. metaxasauce	250,-

Grillplatter

61.	Gyros platte Gyros, græsk salat, tzatziki og oreganokartofler	195,-
62.	Souvlaki platte Souvlakia, vælg ml. gris eller kylling, græsk salat, tzatziki og oreganokartofler	195,-
63.	Bifteki platte Græsk hakkebøf, græsk salat, tzatziki og oreganokartofler	195,-
64.	Paidakia platte Lammekoteletter, græsk salat, tzatziki og oreganokartofler	210,-
65.	Mixed Grill Souvlakia både gris og kylling, græsk hakkebøf, lammekoteletter, græsk salat, tzatziki og oreganokartofler	225,-
67.	Vegetarplatte , spørg tjeneren	189,-

Menu A

Horiatiki

Græsk salat

Pastitio

Hakket oksekød,
makaroni og
bechamelsauce i ovn

195 kr. pr. person

Menu B

Tzatziki

Græsk yoghurt med
hvidløg og agurk

Mousakas

Græsk egnsret med
kartofler, auberginer,
squash, hakket
oksekød og
bechamelsauce i ovn

Kaffe

210 kr. pr. person

Menu C

Mezes

Forskellige kolde og
varme forretter

Moshari psito

Oksekød stegt i ovn
med metaxasauce

Dessert

300 kr. pr. person
Vælg fra menukortet

Desserter

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|-----|---|------|
| 71. | Bananasplit Banan, vaniljeis, flødeskum og chokoladesovs | 55,- |
| 72. | Giaorti Me Meli Græsk yoghurt m. valnødder og honning | 55,- |
| 73. | Milo psito Ovnstegte æbler m. is og flødeskum | 45,- |
| 74. | Pagoto Special Forskellige slags is m. flødeskum | 55,- |
| 75. | Valnøddekage m. is og flødeskum | 55,- |

Kaffe og te

- | | | |
|------|---|------|
| 91. | Kaffe | 30,- |
| 92. | Græsk kaffe | 30,- |
| 93. | Frape Is-kaffe | 35,- |
| 94. | Frape Patogo Iskaffe m. vaniljeis | 55,- |
| 95. | Cappuccino | 35,- |
| 96. | Te | 25,- |
| | | |
| 100. | Chokolade | 30,- |
| 101. | Irsk kaffe | 59,- |
| 102. | Metaxa kaffe (som irsk, men m. græsk cognac) | 59,- |

Spiritus

110.	Ouzo 2cl	45,-
111.	Metaxa 2cl	45,-
112.	Whisky 2cl	45,-
113.	Vodka 2cl	45,-
114.	Rom 2cl	45,-
115.	Likør 2cl	45,-
116.	Martini 2cl	45,-

Øl og vand

132.	Mythos eller Tuborg Classic og Fix	49,-
120.	Carlsberg fadøl 0,40 l	49,-
121.	Carlsberg fadøl 0,25 l	40,-
122.	Sodavand	35,-
	Coca cola, alm. eller zero	
	Fanta	
	Sprite	
	Lemon	
	Juice	39,-
	Appelsin	
	Æble	

Vin

Husets rød- og hvidvine

Agriorgitiko	205,-
Huset vin 1l	115,-
Huset vin 0,5l	59,-

Rødvine

Månedens rødvin	249,-
Black Sheep Syrah Merlot	300,-
Lion Dor Cabernet Sauvignon	335,-
Alexandras Bio Syrah Mourverdre Grenache	380,-
Kanenas Mavroudi og Syrah	349,-
Cavalieri Cabernet og Merlot	335,-
Lazaridi Chateau	349,-

Hvidvine

LionD'or Chardonnay	289,-
Moschofilero	275,-
Black Sheep Sauvignon Blanc-Semillion	299,-

Retsina, Malamatina 1l	205,-
0,50l	115,-

Rosé

Louminous	250,-
Black Sheep Syrah og Cabernet Sauvignon	299,-
Lazaridi Chateau	329,-

Starters and salads

All starters are served with greek pitabread

01.	Tzatziki Greek yoghurt with garlic and cucumber	65,-
02.	Skordalia Mashed potatoes with garlic and olive oil	69,-
03.	Melitzanosalata Eggplant salad	59,-
04.	Tirosalata Cheese salad with feta and chili	65,-
05.	Græsk salat Tomato, cucumber, onion, olive and feta	89,-
06.	Taramosalata Caviar from lump sucker with mashed potatoes and olive oil	65,-
07.	Dolmadakia Wineleaves stuffed with rice	65,-
08.	Feta Tiganiti Deep-fried feta	75,-
09.	Feta Special Grilled feta in foil	89,-
10.	Mezes Variety of starters, for two	205,-
11.	Tirokeftedes Cheese balls (without meat)	75,-
12.	Spanakopita Spinach, en croûte, deep-fried	75,-
13.	Saganaki Shrimps and feta in a hot chili/tomato sauce	89,-
14.	Kalamaria En croûte, deep-fried	105,-
15.	Bourekakia Filo pastry balls with minced beef	75,-
16.	Kolokithokeftedes Squash balls	75,-

Side orders

81.	Pita bread	15,-
82.	French fries	20,-
83.	Oregano potatoes	20,-
84.	Olives	40,-

Greek cuisine

Alle dishes, with the exception of Mousakas and Pastito, are served with greek oregano potatoes

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|-----|--|-------|
| 41. | Mousakas Greek national dish with eggplant, potatoes, squash, minced beef and bechamelsauce baked in oven | 149,- |
| 42. | Pastitio Greek dish with minced beef, marcaroni and bechamelsauce baked in oven | 139,- |
| 43. | Smirneika Greek meatballs in tomatosauce | 159,- |
| 44. | Stifado Beef in tomato/red wine sauce | 189,- |
| 45. | Moshari Psito Roasted beef in metaxasauce | 189,- |
| 46. | Arni Psito Roasted lamb in lambsauce | 189,- |

Grilled food – normal portions

All dishes are served with greek oregano potatoes

30.	Souvlakia Grilled chicken served on a spear	139,-
31.	Gyros Pork, grilled on spear	139,-
32.	Bifteki Gemisto Big greek hamburger stuffed with feta	165,-
33.	Paidakia Lamb chops	175,-
34.	Souvlakia Hirina Grilled pork served on a spear	159,-
35.	Bifteki Greek hamburger	149,-
36.	Fileto Moshou Tenderlion with metaxa sauce	250,-

Grilled food – large portions

61.	Gyros platte Gyros, greek salad, tzatziki and oregano potatoes	195,-
62.	Souvlaki platte Chicken or pork, greek salad, tzatziki and oregano potatoes	195,-
63.	Bifteki platte Greek hamburger, greek salad, tzatziki and oregano potatoes	195,-
64.	Paidakia platte Lamb chops, greek salad, tzatziki and oregano potatoes	210,-
65.	Mixed Grill Souvlakia; pork and chicken, greek hamburger, lamb chops, greek salad, tzatziki and oregano potatoes	225,-
67.	Vegetarian platte , ask the waiter	189,-

Menu A

Horiatiki

Greek salad

Pastitio

Minced beef,
makaroni and
bechamelsauce in
oven

185 kr. pr. person

Menu B

Tzatziki

Greek yoghurt with
garlic and cucumber

Mousakas

Greek signature dish
with potatoes,
eggplant, squash,
minced beef and
bechamelsause in
oven

Coffee

210 kr. pr. person

Menu C

Mezes

Mixed cold and hot
starters

Moshari psito

Roasted beef in
metaxasauce

Dessert

300 kr. pr. person
Choose from menu

Desserts

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|-----|---|------|
| 71. | Bananasplit Banana, vanilla ice cream, whipped cream and chocolate sauce | 55,- |
| 72. | Giaorti Me Meli Greek yoghurt with walnuts and honey | 55,- |
| 73. | Milo psito Baked apple with ice cream and whipped cream | 45,- |
| 74. | Pagoto Special Different kinds of ice cream with whipped cream | 55,- |
| 75. | Walnut cake with ice cream, whipped cream and chocolate sauce | 55,- |

Coffee and tea

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|------|---|------|
| 91. | Coffee | 30,- |
| 92. | Greek coffee | 30,- |
| 93. | Frape Ice-coffee | 35,- |
| 94. | Frape Patogo Ice-coffee with vanilla ice cream | 55,- |
| 95. | Cappuccino | 35,- |
| 96. | Tea | 25,- |
| | | |
| 100. | Hot chocolate | 30,- |
| 101. | Irish coffee | 59,- |
| 102. | Metaxa coffee (like Irish but with greek brandy) | 59,- |

Liquor

110.	Ouzo 2cl	45,-
111.	Metaxa 2cl	45,-
112.	Whisky 2cl	45,-
113.	Vodka 2cl	45,-
114.	Rom 2cl	45,-

Beer and water

115.	En kande vand	25,- 49,-
132.	Mythos or Tuborg Classic or Fix	
120.	Carlsberg draft beer 0,40 l	49,-
121.	Carlsberg draft beer 0,25 l	40,-
122.	Soda	35,-
	Coca cola, normal or zero	
	Fanta	
	Sprite	
	Lemon	
	Juice	35,-
	Orange	
	Apple	

Wine

The house's red and white wine

Agriorgitiko	205,-
The house's wine 1l	115,-
The house's wine 0,5l	59,-

Red wines

The red wine of the month	249,-
Black Sheep Syrah Merlot	300,-
Lion Dor Cabernet Sauvignon	335,-
Alexandras Bio Syrah Mourverdre Grenache	380,-
Kanenas Mavroudi and Syrah	349,-
Cavalieri Cabernet and Merlot	335,-
Lazaridi Chateau	349,-

White wines

LionD'or Chardonnay	289,-
Moschofilero	275,-
Black Sheep Sauvignon Blanc-Semillion	299,-

Retsina, Malamatina 1l	205,-
0,50l	115,-

Rosés

Luminous	250,-
Black Sheep Syrah and Cabernet Sauvignon	299,-
Lazaridi Chateau	329,-