

ÖL & CIDER PÅ FLASKA

Beer & cider bottles

		50cl
Septem Mylos	fresh lager	90
Vergina Red	amber lager	90
Vergina Weiss	weissbeir	90
Mythos	lager	85
		33cl
Siris	IPA	90
Eza Odyssey	dark lager	90
Eza Pils	lager	65
Dry Strongbow	apple cider	85

MOUSSERANDE, VITA, ROSÉ & RETSINA VINER

Sparkling, white, rosé & retsina wines

n/v	Cair Brut	Athiri	100 600
2021	Pezoules	Sauvignon, Assyrtiko	110 440
2021	The North	Assyrtiko	130 520
2021	Amethystos	Sauvignon, Assyrtiko	165 660
2022	Rosé	Xinomavro	110 440
n/v	Retsina	Roditis	110 440

Vinlistan finns längre bak | Wine list further back

RÖTT VIN

Red wines

2021	Pezoules	Merlot, Xinomavro	110 440
2020	Oreivatis	Pinot Noir	155 620
2018	Ramnista	Xinomavro	130 520
2020	Amethystos	Cab s, Merlot, Agiorgitiko	175 700

DRINKAR

Drinks

Aegean Gin & Tonic
Otto's Negroni
Maestro's spritzer
Apollo sour
Ouzo sour
150

ALKOHOLFRIA DRYCKER

Non-alcoholic

		25cl
Riesling	sparkling, Leitz	78
Pinot Noir,	Leitz	78
		33cl
Lager free,	Vergina	58
Apple Juice,	Kiviks	48

Soda's 33cl: Coca Cola, Cola Zero, Fanta Orange, Lemon Zero, Sprite, Loka mineral water
3 Cents Soda's 20cl: Ginger beer, Mandarin & bergamot, Pink-grapefruit, Soda water

2-RÄTTERS MENYER

2 course menus

ARNI

HALLOUMI

Grillad halloumiost, skivade kvisttomater, örtolja & citron
Grilled halloumi cheese, sliced twig tomato, herb oil & lemon

FILETO ARNI

Lammfilé, rostad quinoa, friterad grönkål, rostade grönsaker, rödvinssås & vitlökssmör
Lamb tenderloin, roasted quinoa, fried kale, roasted vegetables red wine sauce & garlic butter

395

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SOUVLAKI

HORIATIKI SALATA

Kvisttomater, gurka, lök, oliver, paprika, fetaost,
kapris & basilikavinägrett
*Twig tomatoes, cucumber, onion, olives, bell pepper, feta cheese, lettuce,
caper & basil vinaigrette*

SOUVLAKI

Fläskfilé på spett, rostade grönsaker & tzatziki
Pork tenderloin on skewer, roasted vegetables & tzatziki

295

Friterade potatisskivor serveras till ovanstående rätter
Fried potato slices accompany above main dishes

FÖRRÄTTER

Starters

TZATZIKI 65

Yoghurt, gurka, vitlök & olivolja
Yoghurt, cucumber, garlic & olive oil

SKORDOPSOMO 45

Vitlöksbröd på surdeg, smör, oregano
Sourdough garlic bread, butter, oregano

ELIES 55

Svarta Kalamata & gröna oliver
Black Kalamata & green olives

MELITZANA 70

Auberginröra, majonnäs & vitlök
Eggplant dip, mayonnaise & garlic

TIROKAFTERI 70

Fetaoströra, paprika, chili & olivolja
Feta cheese dip, bell pepper, chili & olive oil

HALLOUMI 115

Grillad halloumiost, kvisttomat, örtolja & citron
Grilled halloumi cheese, twig tomato, herb oil & lemon

KEFTEDAKIA LAHANIKON 110

Grönsakskroketter, paprika & mynta yoghurtdipp
Veggie croquettes, bell pepper & mint yoghurts dip

KEFALOTYRI SAGANAKI 120

Stekt hårdost, fikonmarmelad & citron
Pan seared cheese, fig jam & lemon

GARIDES SAGANAKI 165

Scampi, örtig tomatsås & fetaost
Prawns, herby tomato sauce & feta cheese

MANITARIA 135

Sauterade champinjoner, ostronskivling, talagani ost, vitlök, örter & tomatmarmelad
Sauteed mushrooms, oyster mushrooms, talagani cheese, garlic, herbs & tomato jam

FAVA 70

Röra på favaböner, saffran, majonnäs & karamelliserad lök
Fava bean dip, saffron, mayonnaise & caramelised onion

HORIATIKI SALATA 95 | 160

Kvisttomater, gurka, lök, oliver, paprika, fetaost,
kapris & basilikavinägrett
*Twig tomatoes, cucumber, onion, olives, bell pepper, feta cheese,
capers & basil vinaigrette*

HUVUDRÄTTER

Main courses

FILETO ARNI 305

Lammfilé, rostad quinoa, friterad grönkål, rostade grönsaker, rödvinssås & vitlökssmör
Lamb tenderloin, roasted quinoa, fried kale, roasted vegetables red wine sauce & garlic butter

PAIDAKIA 315

Lammracks, rostade grönsaker & tzatziki
Lamb racks, roasted vegetables & tzatziki

SOUVLAKI 215

Fläskfilé på spett, rostade grönsaker & tzatziki
Pork tenderloin on skewer, roasted vegetables & tzatziki

KOTOPOULO 225

Majskycklingfilé på spett, rostade grönsaker, halloumiost & tzatziki
Corn fed chicken fillet on skewer, roasted vegetables, halloumi cheese & tzatziki

FILETO MOSHARI 385

Angus oxfilé, rostade grönsaker, rödvinssås & bearnaise
Angus beef tenderloin, roasted vegetables, red wine sauce & bearnaise

PIKILIA 350 | FÖR TVÅ 690

Angus oxfilé, lammrack, lammfilé, nötköttbulle, rostade grönsaker & tzatziki
Angus beef tenderloin, lamb rack, lamb fillet, beef meatball, roasted vegetables & tzatziki

BIFTEKI 220

Örtiga nötfärsbiffar, rostade grönsaker & tzatziki
Herby minced beef patties, roasted vegetables & tzatziki

KEFTEDES 225

Nötköttbullar, örtig tomatsås, riven kefalotyri ost & tzatziki
Beef meatballs, herby tomato sauce, shredded kefalotyri cheese & tzatziki

GARIDES 285

Scampi på spett, halloumiost, rostade grönsaker & tzatziki
Prawns on skewer, halloumi cheese, roasted vegetables & tzatziki

KOLOKITHO-KEFTEDES 195

Zucchinibiffar, fetaostsallad, tzatziki & palsternackschips
Courgette fritters, feta cheese salad, tzatziki, parsnip chips

Friterade potatisskivor serveras till ovanstående rätter
Fried potato slices accompany all the above dishes

MOUSSAKA 220 | VEGETARISK MOUSSAKA 200

Gratäng på aubergine, nötfärs, skivad potatis, béchamelsås & fetaostsallad
Casserole with eggplant, ground beef, sliced potatoes, béchamel sauce & feta cheese salad

SALVELINOS 240

Bakad rödingfilé, palsternackchips, örtslungad mix av potatis, grönsaker & svamp
Baked char fillet, parsnip chips, herb-tossed mix of potatoes, vegetables & mushrooms

EFTERRÄTTER

Desserts

KREMA KARAMELA 110

Crème Caramel with berries

BAKLAVAS 110

*Filodeg, valnötter, honung, kanel, vaniljglass & bär
Phyllo, walnuts, honey, cinnamon, vanilla ice cream & berries*

SOUFLE SOKOLATAS 115

*Chokladfondant, vaniljglass & bär
Chocolate fondant, vanilla ice cream & berries*

PAGOTO | GRANITA

ORGANIC

*Vanilj, Vanilla
Choklad, Chocolate*

Hallon, Raspberry

Kula | scoop

1 35

2 65

3 100

DESSERTVIN PÅ GLAS

Sweet wine by the glass

*Omega, Alpha Estate 135
2019 Gewürztraminer, Malagouzia*

*Omega, Alpha Estate 155
2007 Xinomavro*

*Melissourgos, Nicos Lazaridis 90
2015 Merlot*