

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 fillet, roasted quinoa, fried kale, roasted vegetables,
red wine sauce & garlic butter*

395

--

SOUVLAKI

HORIATIKI SALATA

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

Grönsakskroetter, paprika & mynta yoghurt
Veggie croquettes, bell pepper & mint yoghurt 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 125

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

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 fillet, 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 tomatssås, 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

PAPOUTSAKI 185

Bakad auberginehalva toppad med grönsaker, örtig tomatssås & fetaost
Baked eggplant half, topped with vegetables, herby tomato sauce & feta cheese

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

HALLOUMI SALATA 185

Stekt svamp, grillade grönsaker & halloumiost
Fried mushrooms, grilled vegetables & halloumi cheese

MOUSSAKA 220

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

*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*