

# GR-EAT

## RESTAURANT MENU

### NOVEMBER

**PITA BREAD** 22,-

Warm pita bread served with salt & herbs.

**OLIVES** 45,-

Kalamata black olives without stone, served with extra virgin olive oil, salt & herbs.

**TZATZIKI**  55,-

Freshly made Tzatziki, from Greek **yoghurt**, cucumber, garlic, extra virgin olive oil, carrot and herbs.

**BREAD BASKET** 59,-

A daily selection of freshly baked artisan breads, served warm and accompanied by creamy butter, a pinch of sea salt, fragrant herbs, and a side of plump, flavorful Greek Kalamata olives.

### MEZE - STARTERS

**KEFALOTIRI SAGANAKI**  75,-

Crispy, breaded **KEFALOTIRI cheese** with a hint of spice. Served with thyme and lemon.

**FETA FILO ME MELI**  79,-

Crispy **FETA cheese** wrapped in phyllo pastry with a hint of spice. Served with chili, thyme flavored sesame and honey.

**MIDIA SAGANAKI**  89,-

Fresh mussels sautéed in a rich tomato sauce with garlic, onions, and fresh herbs, topped with **FETA cheese** and chili flakes.

**KOLOKITHOKEFTEDES**  89,-

Squash patties fried to perfection and blended with tangy **feta cheese** and fragrant herbs. Served with a smooth yogurt-dill sauce and a sprinkle of fresh parsley.

**KEFTEDAKIA-GREEK MEATBALLS**  89,-

Six tender Greek meatballs, delicately seasoned with a blend of herbs and spices, served atop a spicy **feta** dip. Finished with a fresh spearmint topping.

### MAIN DISHES

**GREEK SALAD**  129,-

A vibrant mix of ripe tomatoes, crisp cucumbers, red onions, and colorful peppers, tossed with briny Kalamata olives and creamy feta cheese. Drizzled with extra virgin olive oil and sprinkled with a blend of aromatic spices and herbs, this refreshing salad captures the essence of Mediterranean flavors.

**GEMISTA**  149,-

Stuffed tomatoes & green pepper with rice, onion, parsley, spearmint, carrot, eggplant & french fries.

**PASTITSIO** 145,-

Our own secret recipe featuring Greek pasta, savory beef ragu, and a creamy bechamel layer. Baked to perfection and topped with grated cheese and oregano for a truly flavorful experience. **Available as vegan.**

**MOUSSAKA** 145,-

Our own secret recipe featuring savory beef ragu, aubergines, potatoes and a creamy bechamel layer. Baked to perfection and topped with grated cheese and oregano for a truly flavorful experience. **Available as vegan.**

**VEGETARIAN MOUSSAKA** 145,-

Our own secret recipe featuring savory ragu veggies, aubergines, tomato sauce, aubergine, potatoes and bechamel layer. Baked to perfection, topped with grated cheese and oregano for a truly flavorful experience.

**GYROS PLATTER (CHICKEN OR PORK)** 159,-

Served with french fries, tomato, red onion, oregano, paprika, tzatziki & pita bread.

**SQUID RINGS PLATTER** 169,-

Six fried squid rings served with fries, tarama salad, tomato, red onion, oregano & pita bread.

**EVERY TUESDAY & FRIDAY** 225,-  
**BUFFET WITH COFFEE / TEA**

**Upgrade your dishes with our GR-eat Menu Option  
(small salad, tzatziki, pita & dessert of the day).**

**325,- pr. person**

*Patience is a virtue, especially when it comes to our freshly made food.*

**Allergic? No problem! Just give us a heads up when you order.**

## Kaffe | Coffee

<b>Græsk kaffe</b> / Greek coffee	<b>34,-</b>
<b>Græsk kaffe (dobbelt)</b> / Græsk kaffe (double)	<b>39,-</b>
<b>Nescafe</b> / Frappe	<b>45,-</b>
<b>Espresso</b> / <b>Double Espresso</b>	<b>34,- /36,-</b>
<b>Cappuccino (dobbelt)</b> /Latte / Cappuccino (double) / Latte	<b>45,-</b>
<b>Americano</b> / <b>Cortado</b> / <b>Macchiato</b>	<b>37,-</b>
<b>Freddo Espresso</b> - <i>Greek Style Cold Espresso</i>	<b>43,-</b>
<b>Freddo Cappuccino</b> - <i>Greek Style Cold Cappuccino</i>	<b>45,-</b>
<b>Filterkaffe</b> / Filter coffee	<b>35,-</b>
<b>Filterkaffe m. mælk</b> / Filter coffe w. milk	<b>39,-</b>
<b>Te</b> / Tea	<b>35,-</b>

## Drikkevarer | Drinks

<b>Græsk Orangeade</b>	<b>37,-</b>
<b>Græsk Lemonade</b>	<b>37,-</b>
<b>Coca Cola/ Cola zero 33cl/50cl</b>	<b>35,-/45,-</b>
<b>3cents Pink Grapefruit</b>	<b>39,-</b>
<b>Mineral vand</b> / Mineral water	<b>29,-</b>
<b>Danskvand</b> / Sparkling water	<b>29,-</b>
<b>Mineral vand 1L</b> / Mineral water 1L	<b>49,-</b>
<b>Frisk Appelsin Juice</b> / Freshly squeezed juice	<b>44,-</b>

## Vin & Øl | Wine & Beer

<b>Husets vin Rød glas / Flaske 75cl</b>	<b>72,- / 300,-</b>
<small>House wine Red glass / Bottle 75cl</small>	
<b>Husets vin Hvid glas / Flaske 75cl</b>	<b>69,- / 295,-</b>
<small>House wine White glass / Bottle 75cl</small>	
<b>Husets vin Rose / Flaske 75cl</b>	<b>69,- / 295,-</b>
<small>House wine Rose glass / Bottle 75cl</small>	
<b>Premium Græske Vine / Premium Greek Wines 75cl</b>	<b>410,-</b>
<b>Retsina glas-glass / Flaske- Bottle 75cl</b>	<b>59,- / 200,-</b>
<b>Græsk Øl / Greek Beer 33cl</b>	<b>50,-</b>
<b>Græske Øl /Greek Beer 50cl</b>	<b>69,-</b>
<b>Græsk Apperitif / Greek Apperitif</b>	<b>46,-</b>