

— menu —

1. Morgenbræt / Morning plate

Brød, smør, marmelade, kalkunbryst, agurk, gul ost, blødkogt æg, dagens dessert, græsk yoghurt m. honning & valnødder. Vælg mellem americano og te. | *Bread, butter, jam, turkey slices, cucumber, yellow cheese, soft boiled egg, dessert of the day, Greek yogurt w. honey & walnuts. Choose between americano and tea.*

139,-

2. Kretensisk Omelet/ Cretan Omelette

Omelet med 3 æg, apaki (marineret svinekød fra Chania), mizithra ost fra Heraklion, purløg, babyspinat, tomat, håndlavet sennepsdressing & ristet pitabrød. | *Omelette with 3 eggs, apaki (marinated pork chunks from Chania), mizithra cheese from Heraklion, chives, baby spinach, tomato, handmade mustard dressing & toasted pita bread.*

129,-

3. Spanakopita Pandekager / Spanakopita Pancakes

Pandekager med spinat, løg, forårsløg, dild, feta ost & spejlæg. | *Pancakes with spinach, onion, spring onion, dill, feta cheese & fried egg.*

110,-

4. Græske Tærter / Greek Pies

Tjek vores varmemontre for dagens tærter. Alle tærter serveres med salat & balsamico fra Santorini. | *Check our warm display for the pies of the day. All pies are served with salad & balsamico dressing from Santorini.*

79,-

5. GR-eat Bolle / GR-eat Bun

Håndlavet græsk bolle med smør & ost. | *Handmade greek bun with butter & cheese.*

37,-

6. Græsk Salat / Greek Salad

Tomat, agurk, løg, peberfrugt, Kalamata oliven, ekstra jomfru olivenolie, oregano & BOB fetaost fra Epirus. | *Tomato, cucumber, onion, peppers, kalamata olives, extra virgin olive oil, oregano & PDO feta cheese from Epirus.*

129,-

Hovedretter | Main Dishes

7. Rejer Giouvetsi / Shrimp Giouvetsi

Orzo pasta med pillede rejer fra Ambraciske Golf i ouzotomatsauce med løg, hvidløg, peberfrugter & persille. | *Orzo pasta with peeled shrimps from the Ambracian Gulf in ouzotomatosauce with onion, garlic, peppers & parsley.*

159,-

8. Moussaka

Vores egen hemmelavet opskrift med hjemmelavet bechamel sauce, ragu hakket oksekød, tomatsauce, aubergine & kartofler. Serveres med pitabrød. | *Our own secret recipe of handmade bechamel, minced ragu beef, tomato sauce, aubergine & potatoes. Served with pita bread.*

149,-

9. Svampe Giouvetsi / Mushroom Giouvetsi

Svampe mix med Malagouzia-hvidvinssauce, timian, løg & persille. Serveres med orzo pasta & pitabrød. | *Mushroom mix with Malagouzia white wine sauce, thyme, onion & parsley. Served with orzo pasta & pita bread.*

149,-

food

menu

10. Oksekød Giouvetsi/ Beef Giouvetsi

149,-

En blanding af græske saftige oksekødstykker i tomatsauce med løg, peberfrugt, Agiorgitiko rødvin & orzo pasta fra Kastoria. Serveres med pitabrød. | *A mix of Greek juicy beef pieces in tomato sauce with onions, peppers, Agiorgitiko red wine & orzo pasta from Kastoria. Served with pitabread.*

11. Pastitsio

149,-

Vores egen hemmelavet opskrift af græske pasta med ragu hakket oksekød, vintomatsauce & bechamel. Serveres med pitabrød. | *Our own secret recipe with Greek pasta, minced ragu beef, wine tomatosauce & bechamel. Served with pita bread.*

12. Kylling Gyros / Chicken Gyros

149,-

Kylling gyros. Serveres med pommes frites, tomat, rødløg, persille, paprika, tzatziki & pitabrød. | *Chicken gyros. Served with french fries, tomato, red onion, parsley, paprika, tzatziki & pita bread.*

13. Svinekød Gyros / Pork Gyros

149,-

Svinekød gyros. Serveres med pommes frites, tomat, rødløg, persille, paprika, tzatziki & pitabrød. | *Pork gyros. Served with french fries, tomato, red onion, parsley, paprika, tzatziki & pita bread.*

14. Squashfrikadeller / Squash patties

149,-

Håndlavede squashfrikadeller. Serveres med pommes frites, salat, tomat, rødløg, tzatziki & pitabrød. | *Handmade squash patties. Served with french fries, tomato, red onion, salad, tzatziki & pita bread.*

15. Græsk Meze - Greek Meze

99,- pr. person

Smagen af Grækenland med forskellige specialiteter & pitabrød. |

A taste of Greece with different specialties & pita bread.

Dessertes | Desserts

Tjek vores montre for dagens dessertes

Check our display for the desserts of the day

65,-

Vaffel med håndlavet chokoladepraline, mørk chokolade, småkagestykker, vaniljeis og flødeskum.

Waffle with handmade chocolate praline, dark chocolate, cookie pieces, vanilla ice cream and whipped cream.

75,-

food

Kære gæster, spørg os om allergener!

Dear guests, please ask us about allergies!

menu

Kaffe | Coffee

Græsk kaffe / Greek coffee	33,-
Græsk kaffe (dobbel)/ Græsk kaffe (double)	38,-
Nescafe / Frappe	40,-
Espresso / Cortado / Macchiato	33,-
Cappuccino (dobbel)/Latte / Cappuccino (double) / Latte	45,-
Americano	37,-
Freddo Espresso - Greek Style Cold Espresso	43,-
Freddo Cappuccino - Greek Style Cold Cappuccino	45,-
Filterkaffe / Filter coffee	35,-
Filterkaffe m. mælk / Filter coffe w. milk	37,-
Te / Tea	35,-

Drikkevarer | Drinks

EPSA Orangeade	35,-
EPSA Lemonade	35,-
EPSA Surkirsebær / EPSA Sour cherry	35,-
EPSA Cola/ Cola zero	35,-
3cents Pinkgrapefruit	35,-
Glas postevand / Glass tap water	12,-
Mineral vand / Mineral water	29,-
Danskvand / Sparkling water	29,-
Mineral vand 1L / Mineral water	49,-
Frisk Appelsin Juice / Freshly squeezed juice	42,-

Vin & Øl | Wine & Beer

Husets vin Rød / Flaske 75cl	72,- / 220,-
Husets vin Hvid glas / Flaske 75cl	69,- / 220,-
Husets vin Rose / Flaske 75cl	69,- / 220,-
Retsina glas / Flaske 75cl	49,- / 180,-
Vergina 33cl	49,-
Fix 33cl	49,-
Pilsner 50cl	55,-
Lager/ Weiss 50cl	65,-
Vergina Alk. fri 33cl	45,-

drinks