

# GR-EAT

## RESTAURANT MENU

### SEPTEMBER 2024

#### 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.

#### KEFALOTIRI SAGANAKI 75,-

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

#### FETA SAGANAKI - FRIED FETA 75,-

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

#### SPETSOFAI 89,-

A hearty Greek stew of succulent sausages slow-cooked with bell peppers, onion, red wine, ripe tomatoes, and a touch of spicy paprika.

#### 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.

#### 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.

#### DISH OF THE DAY -

**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 (dobbel)</b> / Græsk kaffe (double)               | <b>39,-</b>        |
| <b>Nescafe</b> / Frappe  | <b>45,-</b>        |
| <b>Espresso</b> / Double Espresso                                | <b>34,- / 36,-</b> |
| <b>Cappuccino (dobbel)</b> / Latte / Cappuccino (double) / Latte | <b>45,-</b>        |
| <b>Americano</b> / Cortado / Macchiato                           | <b>37,-</b>        |
| <b>Freddo Espresso</b> - Greek Style Cold Espresso               | <b>43,-</b>        |
| <b>Freddo Cappuccino</b> - Greek Style Cold Cappuccino           | <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</b> / Cola zero 33cl/50cl               | <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>         |