

Sæt kryds. / Tick the boxes.

Udfyld venligst én bestilling per person. / Please complete one order per person.

 3 stk. / pcs 125,- 5 stk./pcs 175,- 7 stk./pcs 195,-**Fra bageriet / From the bakery**

- GR-eat brødkurv** /GR-eat bread basket (1,2,6)
- Tilvalg af glutenfrit brød** / Optional gluten-free bread +30,-
- smør/butter**  **vegansk smør**/vegan smør  **ingen smør**/no butter
- Croissant** (1,2,3)
- Pain au chocolat** (1,2,3,6)
- Spinattærte & Ostetærte** / Spinach pie & Cheese pie (1,2,3)

**Fra mejeriet / From the farm**

- Kayanas - Græsk røræg m. tomatsauce, løg & peberfrugt** /  
Greek scrambled eggs w. tomato sauce, onion and pepper (2,3,10)
- m. feta ost**/ w. feta cheese +10,-  **m. græsk pølse**/ w. Greek sausage +10,-
- 2 blødkogte æg**/ 2 soft boiled eggs(3)
- Græsk yoghurt m. granola, honning & friske frugter**/ Greek yogurt w. granola, honey & fresh fruits(2,6)
- Oste m. rabarberkompot**/ Cheese w. rhubarb compote (2)

**Fra landet & vandet / From land & sea**

- Stegt bacon m. timian**/ Fried bacon w. thyme
- Græske skinke + kalkun/kyllingebryst + salami** / Greek ham+ turkey/chicken + salami
- Græske pølser m. ketchup** / Greek sausages m. ketchup (7,10)
- Koldrøget laks m. dild-yoghurtaise**/ Colds smoked salmon w. dill-yogurtaise (2,3,4,9)
- Alonissos hjemmelavet tunmousse** / Alonissos handmade tunamousse (2,3,4,9)

**Fra haven / From the garden**

- Pommes frites m. GR-eat krydderier** / French fries w. GR-eat spices (7,8,10)
- Græsk salat m. tomat, feta, løg, oliven, peberfrugt, agurk + oregano** / Greek salad w. tomato, feta, onion, olives, pepper, cucumber + oregano
- uden feta ost**/ without feta cheese (8)
- Hummus m. grøn pesto** / Hummus w. pesto (8)
- Falafel** (8)
- Grillet svampemix m. timian** / Grilled mushrooms w. thyme (8)

**GR-eat morgenmads twists / GR-eat breakfast twists**

- “O Kipreos”- Cypriotisk monsieur m. pita + bechamel sauce + skinke + ost** /  
Cypriot monsieur w. bechamel sauce + ham + cheese (1,2,3)
- Tilvalg af glutenfrit brød** / Optional gluten-free bread +25,-
- “Tsoureki French toast”- Brioche m. merenda, friske frugter & petit beurre**/  
Greek tsoureki brioche w. merenda, fresh fruits & petit beurre
- Dagens dessert** / Dessert of the day

**Allergenevejledning / Allergen guide:**

1. Gluten 2. Mælk / Milk 3. Æg/Egg 4. Fisk/ Fish 5. Skaldyr / Shellfish  
6. Nødder / Nuts 7. Hvidløg/ Garlic 8. Vegansk /Vegan 9. Sennep/Mustard 10. Chili

Kaffe | Coffee

<input type="radio"/>	<b>Græsk kaffe</b> / Greek coffee	<b>33,-</b>
<input type="radio"/>	<b>Græsk kaffe (dobbel)</b> / Græsk kaffe (double)	<b>38,-</b>
<input type="radio"/>	<b>Nescafe / Frappe</b>	<b>45,-</b>
<input type="radio"/>	<b>Espresso</b>	<b>33,-</b>
<input type="radio"/>	<b>Cappuccino (dobbel)/Latte</b> / Cappuccino (double) / Latte	<b>45,-</b>
<input type="radio"/>	<b>Americano / Cortado / Macchiato</b>	<b>37,-</b>
<input type="radio"/>	<b>Freddo Espresso</b> - <i>Greek Style Cold Espresso</i>	<b>43,-</b>
<input type="radio"/>	<b>Freddo Cappuccino</b> - <i>Greek Style Cold Cappuccino</i>	<b>45,-</b>
<input type="radio"/>	<b>Filterkaffe</b> / Filter coffee	<b>35,-</b>
<input type="radio"/>	<b>Filterkaffe m. mælk</b> / Filter coffe w. milk	<b>37,-</b>
<input type="radio"/>	<b>Te</b> / Tea	<b>35,-</b>

Drikkevarer | Drinks

<input type="radio"/>	<b>Græsk Orangeade</b>	<b>35,-</b>
<input type="radio"/>	<b>Græsk Lemonade</b>	<b>35,-</b>
<input type="radio"/>	<b>Coca Cola/ Cola zero</b>	<b>35,-</b>
<input type="radio"/>	<b>3cents Pink Grapefruit</b>	<b>35,-</b>
<input type="radio"/>	<b>Mineral vand</b> / Mineral water	<b>29,-</b>
<input type="radio"/>	<b>Danskvand</b> / Sparkling water	<b>29,-</b>
<input type="radio"/>	<b>Mineral vand 1L</b> / Mineral water 1L	<b>49,-</b>
<input type="radio"/>	<b>Frisk Appelsin Juice</b> / Freshly squeezed juice	<b>42,-</b>

Vin & Øl | Wine & Beer

<input type="radio"/>	<b>Husets vin Rød glas / Flaske 75cl</b> <small>House wine Red glass / Bottle 75cl</small>	<b>72,- / 285,-</b>
<input type="radio"/>	<b>Husets vin Hvid glas / Flaske 75cl</b> <small>House wine White glass / Bottle 75cl</small>	<b>69,- / 275,-</b>
<input type="radio"/>	<b>Husets vin Rose / Flaske 75cl</b> <small>House wine Rose glass / Bottle 75cl</small>	<b>69,- / 275,-</b>
<input type="radio"/>	<b>Premium Græske Vine / Premium Greek Wines 75cl</b>	<b>350,-</b>
<input type="radio"/>	<b>Retsina glas-glass / Flaske- Bottle 75cl</b>	<b>49,- / 180,-</b>
<input type="radio"/>	<b>Græsk Øl / Greek Beer 33cl</b>	<b>49,-</b>
<input type="radio"/>	<b>Græske Øl /Greek Beer 50cl</b>	<b>65,-</b>
<input type="radio"/>	<b>Græsk Apperitif / Greek Apperitif</b>	<b>45,-</b>

## Salater | Salads

1. **Græsk Salat / Greek Salad** 🌿 **129,-**  
**Tomat, agurk, løg, peberfrugt, Kalamata oliven, ekstra jomfru olivenolie, oregano & BOB fetaost fra Kefalonia.**  
*Tomato, cucumber, onion, peppers, kalamata olives, extra virgin olive oil, oregano & PDO feta cheese from Kefalonia.*
2. **GR-eat Salat/ GR-eat Salad** 🌿 **129,-**  
**Tomat, agurk, Katiki ost fra Domokos (blød hvid ost), Santorini kapers, mini tvebakker fra Kreta & oregano.**  
*Tomato, cucumber, Katiki cheese from Domokos (soft white cheese), Santorini capers, mini rusks from Crete & oregano.*
3. **Halloumi Salat / Halloumi Salad** 🌿 **109,-**  
**Grillet halloumi ost, tomat, agurk, mynte, persille, jordbær balsamico dressing & tidlig høst ekstra jomfru olivenolie.**  
*Grilled halloumi cheese, tomato, cucumber, spearmint, parsley, strawberry balsamico dressing & early harvest olive oil.*
4. **Den Ægiske Slaw / The Aegean Slaw** 🌿 **109,-**  
**Hvidkål, gulerød, persille, peberfrugt, hvidløg, Santorini eddike, citronsaft & tidlig høst ekstra jomfru olivenolie.**  
*White cabbage, carrot, parsley, peppers, garlic, Santorini vinegar, lemon juice & early harvest olive oil.*

## Græsk Meze | Greek Meze

5. **Tzatziki** 🌿 **55,-**  
**Græsk yoghurt, agurk, hvidløg, gulerod, persille, urter & ekstra jomfru olivenolie.**  
*Greek yoghurt, cucumber, garlic, carrot, parsley, herbs & extra virgin olive oil.*
6. **Feta Saganaki- Stegt Feta Ost/ Fried Feta Cheese** 🌿 **74,-**  
**Paneret stegt feta ost fra Amfilohia. Serveres med timian & citron.**  
*Breaded fried kefalograviera cheese from Amfilohia. Served with thyme & lemon.*
7. **Feta Psiti - Grillet Feta Ost/ Grilled Feta Cheese** 🌶️ **75,-**  
**Grillet BOB feta ost fra Kefalonia med tomat, peberfrugt, ekstra jomfru olivenolie & krydderier.**  
*Grilled PDO feta cheese from Kefalonia with tomato, peppers, extra virgin olive oil & spices.*
8. **Keftedakia-Græske Frikadeller/ Greek Meatballs** 🌶️ **89,-**  
**Græske frikadeller med mynte, urter & krydderier. Serveres med osteyoghurtsauce & chili flager.**  
*Greek meatballs with spearmint, herbs & spices. Served with cheeseyoghurtsauce & chili flakes.*
9. **Kolokithokeftedes-Squash Frikadeller/ Squash Patties** 🌿 **89,-**  
**Squashfrikadeller med feta & urter. Serveres med yoghurt-dild sauce & persille.**  
*Squash patties with feta & herbs. Served with yoghurt-dill sauce & persille.*
10. **Fava me lakerda- Gul ærter med makrel/ Yellow Split Peas with mackerel** **99,-**  
**Gul ærter med løg, tomat, kapers & røget makrel. Serveres med ekstra jomfru oliven olie & persille.**  
*Yellow split peas with onion, tomato, capers & smoked mackerel. Served with extra virgin olive oil & parsley.*
11. **Kotopoulo Bouyiourdi- Kyllingegryde m. Feta/ Chicken Casserole w. Feta** **109,-**  
**Udbenet kyllingelår i tomat sauce med løg, peberfrugt, krydderier & fetaost.**  
*Boneless chicken thighs in tomato sauce with onion, peppers, spices & feta cheese.*
12. **Hirini Tigania- Svinekød Stykker m. Sennep & Hvidvinssauce/ Pork Chunks w, Mustard & White Wine Sauce** 🌶️ **109,-**  
**Stegte svinekødsstykker med løg, peberfrugt & chili graviera ost fra Epirus i Assyrtiko hvidvin-sennepssauce.**  
*Pan-fried pork chunks with onion, peppers & chili graviera cheese from Epirus in Assyrtiko white wine-mustard sauce.*
13. **Patates me Kima & Avgo- Pommes m. Græsk Bolognese, Ost & Æg / Fries w. Bolognese, Cheese & Egg** **109,-**  
**Pommes frites med Messolonghi salt & paprika, græsk oksekød bolognese, revet kefalotiri ost fra Larissa & spejlæg.**  
*French fries with Messolonghi salt & paprika, Greek beef bolognese, grated kefalotiri cheese from Larissa & fried egg.*
14. **Htapodi Ksidato me Taramosalata- Eddike Pulpo m. Torskerogn Salat/ Marinated Octopus w. Cod Roe Dip** **129,-**  
**Marineret pulpo med torskerogn salat, eddike, peberfrugt citron, kartofler, løg, ekstra jomfru olivenolie**  
*Marinated octopus, cod roe, vinegar, lemon, potatoes, onion & extra virgin olive oil.*

## Veganske Retter | Vegan Dishes

15. **Santorini Fava- Gul Ærter/ Yellow Split Peas**   **69,-**  
**Gul ærter med løg. Serveres med citron & ekstra jomfru oliven olie.**  
*Yellow split peas with onion. Served with lemon & extra virgin olive oil.*
16. **Spanakokeftedes - Spinatdeller/ Spinach patties**  **79,-**  
**Spinat, løg, squash, gulerod, peberfrugt, havreflager, hvedemel, krydderier & dild.**  
*Spinach, onion, squash, carrot, peppers, oat flakes, wheat flour, spices & dill.*
17. **Feta Psiti - Grillet V. Feta Ost/ Grilled V. Feta Cheese**   **79,-**  
**Grillet vegansk feta med tomat, peberfrugt, ekstra jomfru olivenolie & krydderier.**  
*Grilled vegan feta with tomato, peppers, extra virgin olive oil & spices.*
18. **Ios Revithokeftedes- Ios Kikærtedeller/ Ios Chickpea Patties**  **95,-**  
**Kikærtedeller med urter & krydderier. Serveres med tahini dressing, hummus & sesamfrø.**  
*Chickpea with herbs & spices. Served with tahini dressing, hummus & sesame seeds.*
19. **Græsk Vegan Bolognese/ Greek Vegan Bolognese**  **135,-**  
**Håndlavet pasta fra Loutraki med hjemmelavet græsk soja bolognese sause.**  
*Handmade pasta from Loutraki with Greek bolognese sauce.*
20. **Græsk Vegan Pastitsio/ Greek Vegan Pastitsio**  **139,-**  
**Vores egen hjemmelavet opskrift af græske pasta med ragu hakket soja, Agiorgitiko rødvin tomatsauce & bechamel.**  
*Our own secret recipe with Greek pasta, minced ragu soja, Agiorgitiko red wine tomatosauce & bechamel.*
21. **Svampe Giouvetsi/ Mushroom Giouvetsi**  **145,-**  
**Svampe mix med Malagouzia-hvidvinssauce, timian, løg, peberfrugt & persille. Serveres med orzo pasta & trøffelolie.**  
*Mushroom mix with Malagouzia white wine sauce, thyme, onion & parsley. Served with orzo pasta & truffle oil.*
22. **Gemista- Fyldte tomater & grøn peberfrugt/ Stuffed tomatoes & green pepper**   **149,-**  
**Fyldte tomater & grøn peberfrugt med ris, løg, persille, mynte, gulerød, aubergine & kartofler.**  
*Stuffed tomatoes & green pepper with rice, onion, parsley, spearmint, carrot, eggplant & potatoes.*

## Græsk Pasta | Greek Pasta

23. **Græsk Pasta Bolognese/ Greek Pasta Bolognese** **135,-**  
**Håndlavet pasta fra Loutraki med græsk bolognese sause.**  
*Handmade pasta from Loutraki with Greek bolognese sauce.*
24. **Oksekød Giouvetsi / Beef Giouvetsi** **139,-**  
**En blanding af græske saftige oksekødstykker i tomatsauce med løg, champignon, peberfrugt, Agiorgitiko rødvin & orzo pasta fra Kastoria.**  
*A mix of Greek juicy beef pieces in tomato sauce with onions, peppers, champignon, Agiorgitiko red wine & orzo pasta from Kastoria.*
25. **Hilopites me Kotopoulo- Græsk Pasta m. Kylling / Greek Pasta w. Chicken** **139,-**  
**Udbenet kyllingelår i tomatsauce med krydderier. Serveres med små græske pasta fra Evia.**  
*Boneless chicken thigh in tomato sauce with spices. Served with small Greek pasta from Evia.*
26. **Garidomakaronada- Rejer m. pasta/ Shrimp Pasta** **159,-**  
**Linguine pasta med pillede rejer fra Ambraciske Golf i ouzotomatsauce med løg, kapers, hvidløg, peberfrugt & persille.**  
*Linguine pasta with peeled shrimps from the Ambracian Gulf in ouzotomatosauce with onion, capers, garlic, peppers & parsley.*

## Hovedretter| Main Dishes

- 27. Pastitsio** **145,-**  
Vores egen hemmelavet opskrift af græske pasta med ragu hakket oksekød, vintomatsauce & bechamel. | *Our own secret recipe with Greek pasta, minced ragu beef, wine tomatosauce & bechamel.*
- 28. Moussaka** **145,-**  
Vores egen hemmelavet opskrift med hjemmelavet bechamel sauce, ragu hakket oksekød, tomat sauce, aubergine & kartofler. | *Our own secret recipe of handmade bechamel, minced ragu beef, tomato sauce, aubergine & potatoes.*
- 29. Vegetarisk Moussaka / Veggies Moussaka** **145,-**  
Vores egen hemmelavet opskrift med hjemmelavet bechamel sauce, ragu grøntsager, tomat sauce, champignon, aubergine & kartofler. | *Our own secret recipe of handmade bechamel, ragu veggies, tomato sauce, champignon, aubergine & potatoes.*
- 30. Kylling Gyros / Chicken Gyros** **159,-**  
Kylling gyros. Serveres med pommes frites, tomat, rødløg, persille, paprika, tzatziki & pitabrød. | *Choose between chicken & pork gyros. Served with french fries, tomato, red onion, parsley, paprika, tzatziki & pita bread.*
- 31. Svinekød Gyros / Pork Gyros** **159,-**  
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.*
- 32. Kalamarakia - Blæksprutteringe / Squid Rings** **169,-**  
Stegte blæksprutteringe. Serveres med pommes frites, taramasalat (torskerogn dip), salat, persille, tzatziki & pitabrød. | *Fried squid rings. Served with fries, taramasalata (cod roe dip), salad, parsley, tzatziki & pita bread.*

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## GR-eat Menu

### pris/price pr. person 299,-

**Hovedret/pasta, lille salat, tzatziki, pitabrød & dagens dessert.**  
*Main dish/pasta, small salad, tzatziki, pita bread & dessert of the day.*

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**Tjek vores kølemontre for dagens desserter**  
Check our display for the desserts of the day

## Kaffe | Coffee

<b>Græsk kaffe</b> / Greek coffee	<b>33,-</b>
<b>Græsk kaffe (dobbelt)</b> / Græsk kaffe (double)	<b>38,-</b>
<b>Nescafe / Frappe</b>	<b>45,-</b>
<b>Espresso</b>	<b>33,-</b>
<b>Cappuccino (dobbelt)/Latte</b> / Cappuccino (double) / Latte	<b>45,-</b>
<b>Americano / Cortado / 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>37,-</b>
<b>Te</b> / Tea	<b>35,-</b>

## Drikkevarer | Drinks

<b>Græsk Orangeade</b>	<b>35,-</b>
<b>Græsk Lemonade</b>	<b>35,-</b>
<b>Coca Cola/ Cola zero</b>	<b>35,-</b>
<b>3cents Pink Grapefruit</b>	<b>35,-</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>42,-</b>

## Vin & Øl | Wine & Beer

<b>Husets vin Rød glas / Flaske 75cl</b>	<b>72,- / 285,-</b>
<small>House wine Red glass / Bottle 75cl</small>	
<b>Husets vin Hvid glas / Flaske 75cl</b>	<b>69,- / 275,-</b>
<small>House wine White glass / Bottle 75cl</small>	
<b>Husets vin Rose / Flaske 75cl</b>	<b>69,- / 275,-</b>
<small>House wine Rose glass / Bottle 75cl</small>	
<b>Premium Græske Vine / Premium Greek Wines 75cl</b>	<b>350,-</b>
<b>Retsina glas-glass / Flaske- Bottle 75cl</b>	<b>49,- / 180,-</b>
<b>Græsk Øl / Greek Beer 33cl</b>	<b>49,-</b>
<b>Græske Øl /Greek Beer 50cl</b>	<b>65,-</b>
<b>Græsk Apperitif / Greek Apperitif</b>	<b>45,-</b>

drinks