

# GR-EAT

## RESTAURANT MENU

### SNACKS

PITA BREAD 22,-

Warm pita bread served with salt & herbs.

OLIVES 49,-

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

TZATZIKI  59,-

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

DOLMADAKIA

Stuffed vine leaves with rice and herbs in lemonsauce. Served with yoghurt-mint dressing. 75,-

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.

SEAFOOD SAGANAKI  99,-

Mix of seafood 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 GIAOURTLOU-GREEK MEATBALLS  99,-

Tender baby Greek meatballs, delicately seasoned with a blend of herbs and cumin served in Agiorgitiko wine tomato sauce atop yoghurt cheese sauce.

### 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 capturing the essence of the Mediterranean cuisine.

BRIAM  159,-

Briam is a medley of onion, zucchini, eggplant, peppers, potatoes, and tomatoes, all baked to perfection with olive oil, garlic, and aromatic herbs. This hearty and flavorful dish is a true celebration of Greece's vibrant flavors.

**Served with pita & feta.**

PASTITSIO 169,-

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. **Served with pita & tzatziki.**

MOUSSAKA 169,-

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. **Served with pita & tzatziki.**

VEGETARIAN MOUSSAKA  169,-

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. **Served with pita & tzatziki.**

GYROS PLATTER (CHICKEN OR PORK) 169,-

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

SQUID RINGS PLATTER 169,-

Six fried squid rings served with fries, tzatziki, tomato, onion, oregano & pita bread.

GARIDOMAKARONADA - 269,-

SHRIMP PASTA

Succulent shrimps simmered in a savory tomato and garlic sauce with a hint of ouzo, tossed with linguine pasta and fresh herbs. A delightful blend of flavors from the sea and the land, capturing the essence of Greek coastal cuisine. **Ideal for 2 people.**

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 / Frappe</b>	<b>45,-</b>
<b>Espresso / Double Espresso</b>	<b>34,- /36,-</b>
<b>Cappuccino (dobbel)/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>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>

drinks