

Welcome to Restaurant



# GENUINE GREEK CHARCOAL GRILL

TEL. NR 026-25 11 51

TODAYS LUNCH

served monday - friday at 11 - 14

Buy a nice gift to give away, a gift card from us!

We also have food to take away.

Open hours

Monday - friday 11 - 22 Saturday 12 - 22

Sunday 12 - 21



TZATZIKI SANDVIKEN

[www.tzatzikiisandviken.se](http://www.tzatzikiisandviken.se)

Allergies? Ask us about the content of the food please.

## STARTERS

<b>GARLIC BREAD</b> pitabread	30:-
<b>HUMMUS</b> thick chickpea paste with bread	40:-
<b>TZATZIKI</b> with bread	40:-
<b>BABA GANNOUGH</b> blended aubergines with bread	40:-
<b>CALAMARES</b> fried squid rings, served with tzatziki and bread	50:-
<b>SCAMPI</b> fried prawns, served with tzatziki and bread	50:-
<b>SAGANAKI</b> breaded and fried feta cheese with tomato sauce	55:-
<b>HALLOUMI</b> fried goat cheese with tomato sauce	55:-
<b>DOLMADES</b> rice wrapped in wine leaves (vegetarian option)	50:-
<b>MEZETALLRIK</b> (V) tzatziki, baba gannough, hummus, dolmades, feta cheese & kalamata olives	89:-

## MAIN COURSES

<b>DOLMADES</b> (V) rice wrapped in wine leaves	99:-
<b>MOUSSAKA</b> (Our own delicate recipe) gratin made with minced beef, potato and aubergine	119:-
<b>PLAICE</b> breaded and fried, served with remoulad sauce	109:-
<b>FISH 'N CHIPS</b> fried fillet of haddock served with french fries & remoulad sauce	109:-
<b>CALAMARES</b> breaded and fried squid rings	109:-
<b>CHICKY BITS</b> fried bits of chicken with mangoraja sauce	99:-
<b>SCAMPI</b> breaded and fried prawns	115:-
<b>SCHNITZEL</b> breaded fillet of pork, with bearnaisesauce & tzatziki	115:-

Served with tzatziki, bread & salad  
Choose between french fries,  
bulgur, potato wedges  
(Does not apply to Moussaka)

## FROM THE GRILL, SOUVLAKI

Served with tzatziki, bread and salad. Choose between french fries, bulgur, potato wedges, rice or green salad. 2 skewers are included in each dish. Extra bearnaise sauce eller parsley butter 10:-	Extra skewer
<b>PORK TENDERLOIN</b>	115:- 38:-
<b>CHICKEN FILLET</b>	115:- 38:-
<b>URFA SKEWER</b> Spicy minced beef served with grilled chilipepper and tomato	115:- 38:-
<b>PORK COLLAR</b> (piece of meat)	115:- 38:-
<b>GIROS</b> Greek kebab made of shredded pork collar served with giros sauce & tzatziki	115:- 38:-
<b>VEGETARIAN SKEWERS</b> (V) Onion, tomatoes, paprika, mushrooms	105:- 30:-
<b>MIX SKEWERS</b> Choose between your favorite two different skewers from the courses above	119:-
<b>HOUSE CHICKEN</b> One skewer with fillet of chicken and one with vegetables	110:-
<b>VEGO SPECIAL</b> (V) vegetarian skewer with halloumi, served with tzaziki & tomato sauce	119:-

## SALAD served with tzatziki och and bread

<b>GREEK SALAD</b> fetacheese, salad, tomato, cuecumber, olives, red onion, paprika, olive oil & vinegar.	110:-
<b>FALAFEL SALAD</b> chickpeaballs (V) salad, tomato, cuecumber, olives, red onion, paprika, fetacheese, corn	105:-
<b>CHICKEN SALAD</b> Grilled fillet of chicken on skewers (2 skewers), salad, tomato, cuecumber, olives, red onion, fetacheese, paprika, corn, oliveoil & vinegar.	115:-
<b>HALLOUMI SALAD</b> (V) fried halloumi served med tzatziki, tomatosauces, salad, tomato, cuecumber, olives, red onion, paprika, corn, olive oil & vinegar (V) = vegetarian option	129:-

## SOUVLAKI special dishes

### 4 SKEWERS INCLUDED

Served with tzatziki, bread and salad.

Choose between french fries, bulgur potato wedges, rice or green salad

### TZATZIKI SPECIAL 195:-

fillet of beef, fillet of lamb, fillet of chicken, vegetable skewer and scampi (fried prawns)

### CHARCOAL GRILL SPECIAL 189:-

fillet of beef, fillet of lamb, fillet of chicken, vegetable skewer and calamares (fried squid rings)

### KRETA SPECIAL 189:-

fillet of pork, fillet of lamb, fillet of chicken, vegetable skewer and scampi (fried prawns)

### OLYMPIA SPECIAL 179:-

fillet of beef, fillet of pork, fillet of chicken, vegetable skewer

### RHODOS SPECIAL 175:-

fillet of pork, urfa (Spicy minced beef), fillet of chicken and vegetable skewer

### KORFU SPECIAL 175:-

fillet of pork, fillet of chicken, lamb chop, vegetable skewer

### KOS SPECIAL 175:-

fillet of chicken, pork collar  
urfa skewer and vegetable skewer

## CHILDRENS MENU

### CHOOSE ANY SKEWER 75:-

FROM THE MENU

served with tzatziki & salad

choose between: french fries, potato wedges, rice or bulgur

### HOT DOG 55:-

with french fries and ketchup

### 90G HAMBURGARE 59:-

with bread, french fries, ketchup and dressing

## À LA CARTE charcoal grilled

Served with bread and salad.

Choose between french fries, bulgur (couscous) potato wedges, rice or green salad.

Choose between parsley butter or bearnaise sauce, tzatziki

### SKEWERED FILLET OF BEEF 149:-

extra skewer 49:-

### SKEWERED FILLET OF LAMB 149:-

extra skewer 45:-

### ENTRECÔTE 169:-

### GRILLED FILLET OF SALMON 145:-

### GRILLED BEEF (striploin) 149:-

### BIFTEKI SPECIAL 135:-

fetacheese baked in minced meat

### LAMB SHOPS 139:-

## DESSERTS

### GENUINE VANILLA ICECREAM 49:-

served with chocolate sauce, caramel sauce or cloudberry jam

### BAKLAWA with genuine vanilla ice cream 49:-

(puff pastry, pistage nuts & sugar syrup)

### BANANA SPLIT 55:-

banana and genuine vanilla ice cream served with cream, honey, chocolate sauce or caramel sauce

### CAMEMBERT 59:-

Breaded and fried camembert,

Served with genuine vanilla ice cream and cloudberry jam & honey

## SOFT DRINKS, LIGHT BEER & WATER 33CL 20:-

cola, cola light, cola zero, fanta, sprite 33CL glasflaska 25:-

milk, orange juice, applejuice, light beer,  
mineral water (lemon, pear, natural) 33CL 22:-

## BOTTLED BEER

◆ MYTHOS GREKISKT LJUS ÖL 4,7% 50CL 56:-

◆ ÅBRO ORIGINAL 5,2% 40CL (tap) 49:-

◆ ZLATOPRAMEN 4,9% 50CL 56:-

◆ BRYGGMÄSTARENS GOLD 5,7% 50CL 59:-

◆ BRYGGMÄSTARENS PREMIUM DARK 59:-  
5,0% 50CL DARK BEER

◆ NEW CASTLE BROWN ALE 69:-  
4,7% 55CL DARK BEER

◆ SMÅLAND 5,2% 50CL 56:-

◆ MARIESTAD 5,0% 50CL 56:-

◆ HEINEKEN 5,0% 33CL 45:-

◆ MELLANÖL ÅBRO 4,5% 33CL 39:-

◆ ALKOHOLFREE BRYGGMÄSTARENS 33CL 39:-

## CIDER (Rekorderlig)

◆ CIDER 50CL 4,5% pear 49:-

◆ CIDER 33CL 4,5% wild berries 39:-

## BACARDI BREEZER

### PREMIXED DRINKS

MANGO PINEAPPLE WATERMELON 49:-

SMIRNOFF ICE 4% 49:-

## COFFE & CHOCOLATE

COFFEE 15:- TEA 14:-

CHOCOLATE 18:- CAPPUCCINO 18:-

KAFFE LATTE 18:- ESPRESSO 18:-

## FROM THE BAR... 18:-/cl

◆ METAXA\*\*\* ◆ VODKA ◆ KAHLUA ◆ GIN ◆ KONJAK

◆ BAILEYS ◆ OUZO ◆ MARTINI BIANCO ◆ XANTÉ

◆ MARTINI EXTRA DRY ◆ COINTREAU ◆ AMARETTO

◆ DRAMBUIE ◆ JOHNNIE WALKER RED LABEL

◆ JAMESSON ◆ JACK DANIELS

◆ FAMOUS GROUSE ◆ BLACK VELVET

◆ FAMOUS GROUSE (smoky black)

◆ JÄGERMEISTER ◆ CAPTAIN MORGAN

## HOUSE DRINKS

4 cl/90:- 6 cl/115:-

◆ PEAR SPLIT

Bacardi Limón, Vodka, Sour Apple  
& Red Bull

◆ ROSA PANTERN

Liqueur 43, milk & grenadin

◆ GIN & TONIC

Beefeater Gin & Tonic

◆ ROM & COLA

Havana Club Rum Blanco & Coca cola

◆ P-2

Absolut vanilla, apple sourz, sprite & lemon

◆ KOWLA

Vanilla vodka, Passoa, apple sourz &  
Red Bull & Sprite

## COFFEEDRINKS 4 cl/90:- 6 cl/115:-

◆ IRISH COFFEE

Jameson Whiskey, coffee,  
brown sugar & cream

◆ SPANISH COFFEE

Liqueur 43, coffee & cream

◆ KAFFE KARLSSON

Cointreau, Baileys, coffe & cream

◆ AMARETTO COFFEE

Amaretto, coffee & cream

◆ KAFFE LEONARD

Cointreau, kahlua,  
coffee & cream

## RED WINE

### HOUSE WINE

**GRAHAM BECK** (South Africa)

1/1 carafe	<b>199:-</b>
1/2 carafe	<b>105:-</b>
Glass	<b>55:-</b>

### **DRAGUNERA NERO DÁVOLA 2013** (Italy)

Warm aroma of berries with hints of dark berries, plumbs. Medium-bodied and a very fruity taste with hints of plumbs and oak.

1/1 carafe	<b>215:-</b>
1/2 carafe	<b>110:-</b>
Glass	<b>57:-</b>

### **PEZOULES CABERNET SAUVIGNON** (Greece)

Medium-bodied and fruity, with polished tannins with hints of herbs and black currants.

Food Pairing: dishes of dark meat, for example, entrecote, fillet of beef or lamb.

1/1 carafe	<b>210:-</b>
Glass	<b>56:-</b>

### **CANTAREUS DES GARRIGUES** Grenache/Syrah (France)

Intense fruit with an aroma and taste of dark cherries, violet and chocolate. Fresh acid and well balanced tannins. Suits most dishes but grilled meat holds an advantage.

1/1 carafe	<b>219:-</b>
------------	--------------

### **CAMDEN PARK Cabernet Sauvignon** (Australia)

Fruity and powerful wine with an aroma and taste of dark cherries and black currants. Good acid, fine tannins and a spicy aftertaste. Excellently suited for meat courses, a real classic.

1/1 carafe	<b>219:-</b>
Glass	<b>59:-</b>

### **5 SENSES RED** (Greece) 1/1 **215:-**

Spicy taste with a character of oak, hints of black currant, cloves, nougat, cherries, chocolate and herbs.

### **AMARONE** della Valpolicella Classico (Italy) 1/1 **419:-**

Full-bodied and flavorful with a hint of dried fruit.

Long and intense aftertaste. Suitable for tasty meat dishes from the grill and dark meat grill dishes

## WHITE WINE

### HOUSE WINE

**GRAHAM BECK RAILROAD WHITE** (South Africa)

1/1 carafe	<b>199:-</b>
1/2 carafe	<b>105:-</b>
Glass	<b>55:-</b>

### **DRAGUNERA GRILLO** (Italy)

Medium-bodied and fresh with a character of orange, nuts and tropical fruit.

1/1 carafe	<b>215:-</b>
1/2 carafe	<b>110:-</b>
Glass	<b>57:-</b>

### **MONTGRAVET Chardonnay** 1/1 **210:-**

Dry, fresh and flavourful wine with hints of tropical fruits  
Food Pairing: fish dishes, chicken and salads.

### **KOURTAKI RETSINA OF ATTICA** 1/1 **210:-**

Spicy taste with a distinct character of resin, elements of rosemary and yellow pear.  
Suitable for Greek dishes of fish or white meat.

### **CANTI ASTI sparkling wine** 1/1 **220:-**

Sweet aromatic wine with hints elderflower and inslag av fläder and citrus.

## ROSÈ WINE

### **MONTEGRAVET ROSÈ** (France)

Dry, fresh and fruity wine with mineral notes. Suitable for poultry, seafood, salad and as a party wine.

1/1 carafe	<b>199:-</b>
Glass	<b>55:-</b>

### **ROSÈ sparkling wine**

Dry, fresh and fruity wine with mineral notes.

1/1 carafe	<b>220:-</b>
------------	--------------

## ALCOHOLFREE WINE

(RED) 1/1 carafe **129:-**

Ask the staff for a variety of types.



## ALCOHOLFREE WINE

(WHITE) 1/1 carafe **129:-**

Ask the staff for a variety of types.



# THE GREEK KITCHEN

The greek kitchen is characterised by Mediterranean typical aromas of oregano, onion, paprika, tomato and garlic.

Throughout history the greeks have had many and long contacts with other societies around the Mediterranean.

This has influenced the greek cuisine, but the greek cuisine has also influenced the cuisine of many other cultures.

Greek cuisine is characterised by the extensive use of fresh vegetables and olive oil.

Cooking is a part of the lifestyle of the greek people, with an emphasis on fresh raw materials such as vegetables, fresh fish direct from the docks and fresh herbs and lemons from the garden.

A large part of our main courses are made on a genuine charcoal grill. This reduces the intake of saturated fats and increases longevity!

We also offer a wide variety of grill dishes, salads etc.

## WELCOME TO THE TABLES!