

Welcome to Restaurant



**GENUINE GREEK
CHARCOAL GRILL
WITH INSPIRATION FROM GREECE**

We also have food to take away
and catering for bigger company

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

Open hours

Monday - friday 11 - 22 Saturday 12 - 22

Sunday 12 - 21



TZATZIKI SANDVIKEN

www.tzatzikiisandviken.se

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

STARTERS

GARLIC BREAD pitabread	30:-
HUMMUS thick chickpea paste with bread	40:-
TZATZIKI with bread	40:-
BABA GANNOUSH blended aubergines with bread	40:-
CALAMARES fried squid rings, served with tzatziki and bread	50:-
SCAMPI fried prawns, served with tzatziki and bread	56:-
SAGANAKI breaded and fried feta cheese with tomato sauce	56:-
HALLOUMI fried goat cheese with tomato sauce	56:-
DOLMADES rice wrapped in wine leaves (vegetarian option)	50:-
MEZEPLATE (V) tzatziki, baba gannoush, hummus, dolmades, feta cheese & kalamata olives	109:-

MAIN COURSES

DOLMADES (V) rice wrapped in wine leaves	109:-
MOUSSAKA (Our own delicate recipe) gratin made with minced beef, potato and aubergine	129:-
PLAICE breaded and fried, served with remoulad sauce	115:-
FISH 'N CHIPS fried fillet of haddock served with french fries & remoulad sauce	115:-
CALAMARES (with Rhode Island dressing) breaded and fried squid rings	115:-
CHICKY BITS fried bits of chicken with mangoraja sauce	109:-
SCAMPI (with Rhode Island dressing) breaded and fried prawns	129:-
SCHNITZEL breaded fillet of pork, with bearnaisesauce & tzatziki	129:-

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
PORK TENDERLOIN	129:- 39:-
CHICKEN FILLET	125:- 39:-
URFA SKEWER Spicy minced beef served with grilled chilipepper and tomato	129:- 39:-
PORK COLLAR (piece of meat)	129:- 39:-
GIROS Greek kebab made of shredded pork collar served with giros sauce & tzatziki	129:- 39:-
VEGETARIAN SKEWERS (V) Onion, tomatoes, paprika, mushrooms	122:- 30:-
MIX SKEWERS Choose between your favorite two different skewers from the courses above	135:-
HOUSE CHICKEN One skewer with fillet of chicken and one with vegetables	125:-
VEGO SPECIAL (V) 1 vegetarian skewer & 1 fried halloumi, served with tzatziki & tomato sauce	129:-

SALAD served with tzatziki och and bread

GREEK SALAD fetacheese, salad, tomato, cucumber, olives, red onion, paprika, olive oil & vinegar.	119:-
FALAFEL SALAD chickpeaballs (V) salad, tomato, cucumber, olives, red onion, paprika, fetacheese, corn	119:-
CHICKEN SALAD Grilled fillet of chicken on skewers (2 skewers), salad, tomato, cucumber, olives, red onion, fetacheese, paprika, corn, oliveoil & vinegar.	125:-
HALLOUMI SALAD (V) fried halloumi served with tzatziki, tomatosauces, salad, tomato, cucumber, olives, red onion, paprika, corn, olive oil & vinegar	135:-

(V) = vegetarian option

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 209:-

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

CHARCOAL GRILL SPECIAL 199:-

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

KRETA SPECIAL 199:-

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

OLYMPIA SPECIAL 195:-

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

RHODOS SPECIAL 195:-

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

KORFU SPECIAL 195:-

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

KOS SPECIAL 195:-

fillet of chicken, pork collar urfa skewer and vegetable skewer

CHILDRENS MENU

CHOOSE ANY SKEWER 89:-

FROM THE MENU

served with tzatziki & salad

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

HOT DOG 65:-

with french fries and ketchup

90G HAMBURGER 75:-

with bread, french fries, ketchup, dressing & cheese

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 159:-

includes 2 skewers - extra skewer 49:-

SKEWERED FILLET OF LAMB 159:-

includes 2 skewers - extra skewer 45:-

ENTRECÔTE 199:-

GRILLED BEEF (striploin) 179:-

GRILLED FILLET OF SALMON 159:-

BIFTEKI SPECIAL 149:-

fetacheese baked in minced meat

LAMB CHOPS 155:-

DESSERTS

VANILLA ICECREAM 49:-

served with chocolate sauce, caramel sauce or cloudberry jam

BAKLAWA with vanilla ice cream 49:-

(puff pastry, pistage nuts & sugar syrup)

BANANA SPLIT 59:-

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

CAMEMBERT 65:-

Breaded and fried camembert,

Served with vanilla ice cream and cloudberry jam, honey and parsley

SOFT DRINKS, LIGHT BEER & WATER

cola, cola zero, fanta, fanta lemon, sprite 33CL bottle 26:-

milk, orange juice, applejuice, light beer,
mineral water (lemon, pear, natural) 33CL 23:-

BOTTLED BEER

◆ MYTHOS GREKISKT LJUS ÖL 4,7% 50CL 63:-

◆ ÅBRO ORIGINAL 5,2% 40CL 63:-

◆ ZLATOPRAMEN 4,9% 50CL 63:-

◆ BRYGGMÄSTARENS GOLD 5,7% 50CL 65:-

◆ BRYGGMÄSTARENS PREMIUM DARK 65:-
5,0% 50CL DARK BEER

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

◆ SMÅLAND 5,2% 50CL 63:-

◆ MARIESTAD 5,0% 50CL 63:-

◆ HEINEKEN 5,0% 33CL 45:-

◆ MEDIUM BEER BRYGGMÄSTARENS 4,5% 33CL 39:-

◆ ALKOHOLFREE 33CL 39:-

CIDER (Rekorderlig)

◆ CIDER 50CL 4,5% pear 55:-

◆ CIDER 50CL 4,5% wild berries/strawberries/lime 55:-

BACARDI BREEZER

PREMIXED DRINKS

MANGO PINEAPPLE WATERMELON 49:-

SMIRNOFF ICE 4% 49:-

COFFE & TEA

COFFEE 16:- (refill +5:-) TEA 14:-

CAPPUCCINO 18:- CAFFE LATTE 18:-

ESPRESSO 20:- DOUBLE ESPRESSO 30:-

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

(Ask the staff about other options)

HOUSE DRINKS

4 cl/99:- 6 cl/125:-

◆ 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/99:- 6 cl/125:-

◆ IRISH COFFEE

Jameson Whiskey, coffee,
brown sugar & cream

◆ SPANISH COFFEE

Liqueur 43, coffee & cream

◆ KAFFE KARLSSON

Cointreau, Baileys, coffe & cream

◆ AMARETTO COFFEE

Amaretto, coffe & cream

◆ KAFFE LEONARD

Cointreau, kahlua,
coffee & cream

RED WINE

HOUSE WINE

CABERNET SAUVIGNON MERLOT (France)

1/1 carafe	219:-
1/2 carafe	118:-
Glass	59:-

COLPASSO NERO D'ÁVOLA 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	239:-
1/2 carafe	130:-
Glass	65:-

PEZOULES MERLOT XINOMOVARO (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	219:-
1/2 carafe	118:-
Glass	59:-

FAIRVIEW SHIRAZ (South Africa)

Shiraz from South African draft offers pepper, dark fruit, viola and tannins. Good acid gives balance to the sun riped fruit.

Food Pairing: grilled and smoked meat.

1/1 carafe	299:-
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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	239:-
1/2 carafe	130:-
Glass	59:-

5 SENSES RED (Greece) 1/1

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

215:-

AMARONE della Valpolicella Classico (Italy) 1/1

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

419:-

WHITE WINE

HOUSE WINE

GRAHAM BECK RAILROAD WHITE (South Africa)

1/1 carafe	219:-
1/2 carafe	118:-
Glass	59:-

MONCARO BIANCO ORGANIC (Italy)

Fresh and fruity with hints of apple, citrus, and minerals. Food Pairing: fish dishes and as a party wine.

1/1 carafe	225:-
1/2 carafe	130:-
Glass	65:-

MONTGRAVET Chardonnay 1/1

214:-

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.

PROSECCO sparkling wine 1/1 (Italy)

289:-

Bottle 20 cl

79:-

Fruity flavour with notes of pear, honeydew and mandarin

BOTANICUM IBERICUM (Spain) 1/1

209:-

ORGANIC WHITE (Ecological)

A fruit driven wine with a mixture of yellow apples, almond and yellow stone fruit in aroma and taste.

Balanced with grapefruit as aftertaste.

ROSÈ WINE

MONTGRAVET ROSÈ (France)

Dry, fresh and fruity wine with mineral notes.

Suitable for poultry, seafood, salad and as a party wine.

1/1 carafe	199:-
Glass	55:-

ROSÈ sparkling wine

Dry, fresh and fruity wine with mineral notes.

1/1 carafe	220:-
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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 have influenced the greek cousine, but the greek cousine have also influenced the cousine of many other cultures.

Greek cousine 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 rawmaterials such as vegetables, fresh frish 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!

GREECE



Welcome to Restaurant

