

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](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	45:-
<b>TZATZIKI</b> with bread	45:-
<b>BABA GANNOUSH</b> blended aubergines with bread	45:-
<b>CALAMARES</b> fried squid rings, served with tzatziki and bread	55:-
<b>SCAMPI</b> fried prawns, served with tzatziki and bread	59:-
<b>SAGANAKI</b> breaded and fried feta cheese with tomato sauce	59:-
<b>HALLOUMI</b> fried goat cheese with tomato sauce	59:-
<b>DOLMADES</b> rice wrapped in wine leaves (vegetarian option)	50:-
<b>MEZEPLATE</b> (V) tzatziki, baba gannoush, hummus, dolmades, feta cheese & kalamata olives	119:-

## MAIN COURSES

<b>DOLMADES</b> (V) rice wrapped in wine leaves	109:-
<b>MOUSSAKA</b> (Our own delicate recipe) gratin made with minced beef, potato and aubergine	135:-
<b>PLAICE</b> breaded and fried, served with remoulad sauce	119:-
<b>FISH 'N CHIPS</b> fried fillet of haddock served with french fries & remoulad sauce	119:-
<b>CALAMARES</b> (with Rhode Island dressing) breaded and fried squid rings	119:-
<b>CHICKY BITS</b> fried bits of chicken with mangoraja sauce	109:-
<b>SCAMPI</b> (with Rhode Island dressing) breaded and fried prawns	135:-
<b>SCHNITZEL</b> 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
<b>PORK TENDERLOIN</b>	135:- 45:-
<b>CHICKEN FILLET</b>	135:- 45:-
<b>URFA SKEWER</b> Spicy minced beef served with grilled chilipepper and tomato	135:- 45:-
<b>PORK COLLAR</b> (piece of meat)	135:- 45:-
<b>GIROS</b> Greek kebab made of shredded pork collar served with giros sauce & tzatziki	135:- 45:-
<b>VEGETARIAN SKEWERS</b> (V) Onion, tomatoes, paprika, mushrooms	125:- 35:-
<b>MIX SKEWERS</b>	139:-
Choose between your favorite two different skewers from the courses above	
<b>HOUSE CHICKEN</b>	129:-
One skewer with fillet of chicken and one with vegetables	
<b>VEGO SPECIAL</b> (V)	135:-
1 vegetarian skewer & 1 fried halloumi, served with tzatziki & tomato sauce	

## SALAD served with tzatziki och and bread

<b>GREEK SALAD</b> fetacheese, salad, tomato, cucumber, olives, red onion, paprika, olive oil & vinegar.	129:-
<b>FALAFEL SALAD</b> chickpeaballs (V) salad, tomato, cucumber, olives, red onion, paprika, fetacheese, corn	129:-
<b>CHICKEN SALAD</b> Grilled fillet of chicken on skewers (2 skewers), salad, tomato, cucumber, olives, red onion, fetacheese, paprika, corn, oliveoil & vinegar.	135:-
<b>HALLOUMI SALAD</b> (V) fried halloumi served with tzatziki, tomatosauces, salad, tomato, cucumber, olives, red onion, paprika, corn, olive oil & vinegar	139:-

(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 235:-

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

### CHARCOAL GRILL SPECIAL 225:-

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

### KRETA SPECIAL 225:-

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

### OLYMPIA SPECIAL 219:-

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

### RHODOS SPECIAL 219:-

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

### KORFU SPECIAL 219:-

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

### KOS SPECIAL 219:-

fillet of chicken, pork collar urfa skewer and vegetable skewer

## CHILDRENS MENU

### CHOOSE ANY SKEWER 95:-

FROM THE MENU

served with tzatziki & salad

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

### HOT DOG 69:-

with french fries and ketchup

### 90G HAMBURGER 85:-

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 199:-

includes 2 skewers - extra skewer 59:-

### SKEWERED FILLET OF LAMB 195:-

includes 2 skewers - extra skewer 59:-

### ENTRECÔTE 219:-

### GRILLED BEEF (striploin) 199:-

### GRILLED FILLET OF SALMON 179:-

### BIFTEKI SPECIAL 169:-

fetacheese baked in minced meat

### LAMB CHOPS 189:-

## DESSERTS

### VANILLA ICECREAM 55:-

served with chocolate sauce, caramel sauce or cloudberry jam

### BAKLAWA with vanilla ice cream 55:-

(puff pastry, pistage nuts & sugar syrup)

### BANANA SPLIT 65:-

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

### CAMEMBERT 69:-

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 27:-

milk, orange juice, applejuice, light beer,  
mineral water (lemon, pear, natural) 33CL 24:-

## BOTTLED BEER

◆ MYTHOS GREKISKT LJUS ÖL 4,7% 50CL 66:-

◆ ÅBRO ORIGINAL 5,2% 40CL 66:-

◆ ZLATOPRAMEN 4,9% 50CL 66:-

◆ BRYGGMÄSTARENS GOLD 5,7% 50CL 69:-

◆ BRYGGMÄSTARENS PREMIUM DARK 69:-  
5,0% 50CL DARK BEER

◆ NEW CASTLE BROWN ALE 59:-  
4,7% 55CL DARK BEER

◆ SMÅLAND 5,2% 50CL 66:-

◆ MARIESTAD 5,0% 50CL 66:-

◆ HEINEKEN 5,0% 33CL 55:-

◆ MEDIUM BEER BRYGGMÄSTARENS 4,5% 33CL 49:-

◆ ALKOHOLFREE 33CL 39:-

## CIDER (Rekorderlig)

◆ CIDER 50CL 4,5% pear 55:-

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

◆ CIDER 33CL 4,5% wild berries 45:-

◆ CIDER 33CL alkoholfri 39:-

## 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/129:-

◆ 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/129:-

◆ 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	239:-
1/2 carafe	130:-
Glass	65:-

#### COLPASSO 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	259:-
1/2 carafe	138:-
Glass	69:-

#### 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	249:-
Glass	69:-

#### 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	269:-
Glass	75:-

#### FAIRVIEW SHIRAZ (South Africa)

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

Food Pairing: grilled and smoked meat.

1/1 carafe	299:-
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#### AMARONE della Valpolicella Classico (Italy) 1/1 459:-

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

#### CHARDONNAY UNOAKED

1/1 carafe	239:-
1/2 carafe	130:-
Glass	65:-

#### 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	239:-
1/2 carafe	130:-
Glass	69:-

#### MONTGRAVET Chardonnay 1/1 (France) 239:-

Dry, fresh and flavourful wine with hints of tropical fruits

Food Pairing: fish dishes, chicken and salads.

#### KOURTAKI RETSINA OF ATTICA 1/1 (Greece) 219:-

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) 1/1 219:-

#### 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

#### MONTEGRAVET ROSÈ (France)

Dry, fresh and fruity wine with mineral notes.

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

1/1 carafe	210:-
Glass	59:-

#### 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 149:-

Ask the staff for a variety of types.

## ALCOHOLFREE WINE

(WHITE) 1/1 carafe 149:-

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!