

EXTRA ADDITIONS 35:-

RESTAURANG AKROPOLIS



STARTERS

KALAMATAOLIVES	65:-	FRIED HALLOUMI	109:-
TZATZIKI	92:-	(greek-cypriotic) with olivemarmelade	
with freshly baked bread		TOAST SKAGEN	149:-
GARLIC BREAD	89:-	with handpeeled shrimps topped with roe	
coated with saganaki and chopped tomato		SHRIMPCOCTAIL	149:-
GREEK SALAD	102:-	PIKELIA	153:- /person
traditional salad with freshly baked bread		Menu Pikelia (can't be varied):	
CALAMARES	109:-	Tzatziki, saganaki, halloumi, calamares,	
fried calamari with garlic dip		dolmades, artichoke, spinach, feta cheese	
PAN FRIED SAGANAKI	109:-	pies and freshly baked bread	
(greek feta cheese) served with tzatziki			

MAIN COURSES

LAMBRACKS	5 pcs 359:-	FILLET OF PORK	
marinated in herbs with	8 pcs 409:-	GORGONZOLA	275:-
yoghurt- and mint sauce, red wine sauce *		with gorgonzolasauce *	
BEEF TENDERLOIN AKROPOLIS	365:-	MIXED GRILL	359:-
our famous Akropolis-sauce with brandy,		chicken- and fillet of pork skewers, lamb-	
feta cheese and cream *		racks and beef tenderloin, potato wedges	
PEPPER FILLET	365:-	FRIED TRED	340:-
beef tenderloin served with bearnaise		with pommes duchesse, lobstersauce	
and red wine sauce *		and shrimp	

GREEK

MAIN COURSES

HALLOUMISALAD	204:-	FILLET OF PORK STAMNAS	209:-
with optional souvlaki skewers and olive dressing		gratin with feta cheese, fresh vegetables,	
MOUSSAKA	209:-	mushrooms, fillet of pork and dijonmustard *	
with ground beef and potato, eggplant,		STIFADO	209:-
bechamelsauce, greek salad and tzatziki		greek beef stew *	
HOMEMADE FALAFEL	209:-	CARROT & ZUCCHINISTEAKS	209:-
vegan, with hummus, salad and potato wedges		vegan *	
SOUVLAKI	209:-		
grilled skewers with fillet of pork and chicken *			

* Served with greek salad, tzatziki and potato wedges

MEZE

STARTER 509:-/person
Saganaki, halloumi, calamares, tzatziki, spanakopita, dolmades, artichoke

MAIN COURSE
Grilled skewers with chicken and fillet of pork, lambracks, beef tenderloin, served with potato wedges, tzatziki, bearnaise, red wine sauce and greek salad.

DESSERT
optional
Can't be varied. Minimum 2 persons.

PASTA

PASTA AKROPOLIS 199:-
Beef fillet, onion, bell pepper, mushrooms, cognac, feta cheese, cream

PLANKS

FILLET OF PORK	265:-	NORWEGIAN SALMON	295:-
BEEF TENDERLOIN	365:-	with skagen, asparagus and roe	
BLACK & WHITE	305:-	VEGETARIAN PLANK	259:-
fillet of pork and beef tenderloin		with halloumi and tzatziki	

The planks above is served with red wine sauce, bearnaise, asparagus in bacon and mashed potatoes

DESSERT

HOMEMADE WIENERNOUGAT	49:-	SORBET OF THE EVENING	119:-
LEMON PIE	119:-	with berries	
with whipped cream		ICECREAM	129:-
CRÈME BRULÉÉ	119:-	with warm cloudberries and whipped cream	
on Bourbon vanilla with fresh berries		CHOCOLATE FONDANT	119:-
BLUEBERRYCHEESECAKE	129:-	with whipped cream	