

RESTAURANG AKROPOLIS

STARTERS

Kalamataolives 45,-

Tzatziki 69,-
with freshly baked bread

Garlicbread 69,-
coated with saganaki and
chopped tomato

Calamares 89,-
fried calamari with garlicdip

Tomatosoup 89,-
with freshly baked bread

Pan fried saganaki 89,-
(greek feta cheese) served with tzatziki

Fried halloumi 89,-
(greek-cypriotisk) with olive marmelade

Spinach with 3 cheeses 89,-
Blue cheese, Gorgonzola and Feta cheese

Toast Skagen 125,-
with handpeeled shrimps topped with roe

Pikelia 139,-/person
tzatziki, saganaki, halloumi,
calamares, dolmades, beans in tomatosauce,
spinach and feta cheese pies, and freshly
baked bread

MAIN COURSES

Lambracks 279,-
marinated in herbs with fried fennel and
red wine sauce *

Poached cod 269,-
with white wine sauce, handpeeled shrimps,
duchesse flavored with dill

Beef Tenderloin
Akropolis 295,-/395,-
our famous Akropolis-sauce with brandy,
feta cheese and cream *
Choose finnish/swedish beef tenderloin

Grilled swordfish 289,-
with tzatziki and capris mayonnaise *

Fillet of pork 239,-
with gorgonzolasauce *

Elk fillet 385,-
with chanterelle and root vegetables, cream
sauce, lingonberry and fried fennel

Mixed Grill 329,-
chicken- and fillet of pork skewers,
lambracks and beef tenderloin *

* Choose roasted root vegetables, potatogratin
or potato wedges

Greek MAIN COURSES

Moussaka 189,-
with ground beef and potato, eggplant and bechamel-
sauce, served with greek salad and tzatziki
Moussaka is also served vegetarian with quorn.

Souvlaki 189,-
grilled skewers with fillet of pork and chicken *

Fillet of pork Stamnas 189,-
a creamy gratin with feta cheese, fresh vegetables,
mushrooms, fillet of pork and dijonmustard *

Carrot- and zucchinisteaks 189,-
(vegan) *

Halloumisalad 179,-
with optionally souvlaki skewers and olive dressing

* Greek main courses is served with greek salad,
tzatziki and potato wedges

PLANKS

Fillet of pork 229,-

Beef Tenderloin 295,-/395,-
Choose finnish/swedish beef tenderloin

Black & White 265,-
Fillet of pork and beef tenderloin

Plank is served with red wine sauce,
bearnaise and asparagus wrapped in bacon,
and mashed potatoes

Norwegian salmon 265,-
with skagen, asparagus, roe
and mashed potatoes

Extra additions 25,-

MEZE

can not be varied

STARTER: saganaki,
halloumi, calamares,
tzatziki, spanakopita,
dolmades, beans in tomato
sauce

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

409,- p.p.
(min. 2 persons)

Dessert

Truffel 25,-
flavored with liqueur of the day

Vanilla Icecream 95,-
with warm cloudberry sauce and whipped cream

Crème bruleé 95,-
on bourbon vanilla with fresh berries

Chocolate fondant 95,-
with whipped cream and fresh berries

Chocolate mousse 89,-
with whipped cream and fresh berries

Cheeseplank 95,-
3 kinds of cheese, olive marmelade,
fig marmelade and crispbread

Take away

Food for take away with
a discount of 10%

Younger than 12 years

Most dishes can be ordered in
childrens portions at a discount of 30%.
We also have pancakes, just in case...

Book your table online
www.akropolisludvika.se

Book a table
on sundays and we will
give you and your company
the starters for free!
(value up to 89,-/person)