RESTAURANG AKROPOLIS

Extra additions 25,-

Younger than 12
Most dishes can be ordered in children's portions with 30% discount.
We also have pancake!

Take Away
Food for take away with 10% discount.

Book your table
easy online:
www.akropolisludvika.se

STARTERS

Kalamataolives *50,-*

Tzatziki *72,-*
with freshly baked bread

Garlicbread *72,-*
coated with saganaki and chopped tomato

Calamares *95,-*
fried calamari with garlic dip

Pan fried saganaki *95,-*
(greek feta cheese) served with tzatziki

Fried Halloumi *95,-*
(greek-cypriotic) with olive marmelade

Beetroot carpaccio *95,-*
beetroot with chèvrecream, walnuts, honey

Shrimp Athena *95,-*
in a sauce of mangochutney, banana, curry

Toast Skagen *130,-*
with handpeeled shrimps topped with roe

Pikelia *139,-/person*
can't be varied:
tzatziki, saganaki, halloumi, calamares, dolmades, artichoke, spinach, feta cheese pies and freshly baked bread

MAIN COURSES

Lambracks *5 pcs 285,- 8 pcs 335,-*
marinated in herbs with red wine sauce *

Lemon sole *285,-*
with lobstersauce, shrimps and dill potatoes

Beef Tenderloin Akropolis *325,-*
our famous Akropolis-sauce with brandy, feta cheese and cream *

Fillet of pork *245,-*
with gorgonzolasauce *

Mixed Grill *335,-*
chicken- and fillet of pork skewers, lambracks and beef tenderloin, served with potato wedges *

*** Choose roasted root vegetables, potatogratin or potato wedges**

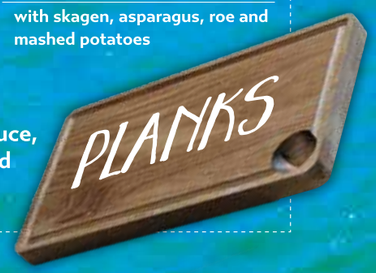
Fillet of pork *239;-*

Beef Tenderloin *325,-*

Black & White *270,-*
fillet of pork and beef tenderloin

Norwegian salmon *270,-*
with skagen, asparagus, roe and mashed potatoes

Planks is served with red wine sauce, bearnaise, vegetables and mashed potatoes



Greek MAIN COURSES

Moussaka *195,-*
with ground beef and potato, eggplant and bechamelsauce, served with greek salad and tzatziki

Souvlaki *195,-*
grilled skewers with fillet of pork and chicken *

Fillet of pork Stamnas *195,-*
gratin with feta cheese, fresh vegetables, mushrooms, fillet of pork and dijonmustard *

Carrot- and zucchinisteaks *195,-*
vegan *

Halloumisalad *190,-*
with optionally souvlaki skewers and olive dressing

*** served with greek salad, tzatziki and potato wedges**

DESSERT

Tryffel *35,-*
flavored with liqueur of the evening

Strawberries in white lake *95,-*
with glass, white chocolate sauce with ginger, lime, cinnamon

Crème bruleé *95,-*
on Bourbon vanilla with fresh berries

Homemade tiramisu *95,-*
made of amaretto liqueur

Citron Gelato *95,-*
a fresh end to a good dinner

Gino *135,-*
fresh fruit gratinated with white chocolate, served with vanilla icecream

MEZE

409,-
per person
min 2 pers.

Can't be varied

STARTERS:
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