

RESTAURANG AKROPOLIS

STARTERS

Kalamataolives 50,-

Tzatziki 72,-
with freshly baked bread

Garlicbread 72,-
coated with saganaki and
chopped tomato

Calamares 95,-
fried calamari with garlicdip

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

Fried halloumi 95,-
(greek-cypriotisk) with olive marmelade

Toast Skagen 130,-
with handpeeled shrimps topped with roe

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

MAIN COURSES

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

Poached cod 275,-
with white wine sauce, handpeeled shrimps,
duchesse flavored with dill

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

Fillet of pork 245,-
with gorgonzolasauce *

Elk fillet 395,-
with chanterelle and root vegetables, cream
sauce, lingonberry and fried fennel

Mixed Grill 335,-
chicken- and fillet of pork skewers,
lambracks and beef tenderloin *

* Choose roasted root vegetables, potatogratin
or potato wedges

Greek MAIN COURSES

Moussaka 195,-
with ground beef and potato, eggplant and bechamel-
sauce, served with greek salad and tzatziki
Moussaka is also served vegetarian with quorn.

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

Fillet of pork Stamnas 195,-
a creamy 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

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

PLANKS

Fillet of pork 239,-

Beef Tenderloin 325,-

Black & White 270,-
Fillet of pork and beef tenderloin

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

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

Extra additions 25,-

MEZE

can't 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

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

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

