

RESTAURANG AKROPOLIS

EXTRA ADDITIONS 35:-



STARTERS

KALAMATAOLIVES	65:-	FRIED HALLOUMI	109:-
TZATZIKI	92:-	(greek-cypriot) with olivemarmelade	
with freshly baked bread		TOAST SKAGEN	149:-
GARLIC BREAD	89:-	with handpeeled shrimps topped with roe	
coated with saganaki and chopped tomato		SHRIMP COCTAIL	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 369:-	FILLET OF PORK	
marinated in herbs with	8 pcs 419:-	GORGONZOLA	285:-
yoghurt- and mint sauce, red wine sauce *		with gorgonzolasauce *	
BEEF TENDERLOIN AKROPOLIS	375:-	MIXED GRILL	369:-
our famous Akropolis-sauce with brandy, feta cheese and cream *		chicken- and fillet of pork skewers, lamb-racks and beef tenderloin, potato wedges	
PEPPER FILLET	375:-	FRIED TRED	350:-
beef tenderloin served with bearnaise and red wine sauce *		with pommes duchesse, lobstersauce and shrimp	
		* Choose between potato wedges or potato gratin	

GREEK

MAIN COURSES

HALLOUMISALAD	214:-	FILLET OF PORK STAMNAS	219:-
with optional souvlaki skewers and olive dressing		gratin with feta cheese, fresh vegetables, mushrooms, fillet of pork and dijonmustard *	
MOUSSAKA	219:-	STIFADO	219:-
with ground beef and potato, eggplant, bechamelsauce, greek salad and tzatziki		greek beef stew *	
HOMEMADE FALAFEL	219:-	CARROT & ZUCCHINISTEAKS	219:-
vegan, with hummus, salad and potato wedges		vegan *	
SOUVLAKI	219:-		
grilled skewers with fillet of pork and chicken *		* Served with greek salad, tzatziki and potato wedges	

MEZE

STARTER 519:-/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	275:-	NORWEGIAN SALMON	305:-
BEEF TENDERLOIN	375:-	with skagen, asparagus and roe	
BLACK & WHITE	315:-	VEGETARIAN PLANK	269:-
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

GINO	129:-	SORBET OF THE EVENING	119:-
LEMON PIE	119:-	with berries	
with whipped cream		ICECREAM	129:-
CRÈME BRULÉÉ	119:-	with warm cloudbberries and whipped cream	
on Bourbon vanilla with fresh berries		CHOCOLATE FONDANT	119:-
BLUEBERRYCHEESECAKE	129:-	with whipped cream	
		SPECIAL OF THE EVENING	119:-
		Ask us about this evenings special!	