

Welcome to Restaurant



# GENUINE GREEK CHARCOAL GRILL

TEL. No. 026-25 11 51

TODAYS LUNCH

served monday - friday at 11 - 14

Buy a nice gift to give away, a gift card from us!

We also have food to take away.

Open hours

Monday - friday 11 - 22 Saturday 12 - 22

Sunday 12 - 21



*TZATZIKI SANDVIKEN*

[www.tzatzikiisandviken.se](http://www.tzatzikiisandviken.se)

Allergies? Ask us about the content of the food please.

## STARTERS

<b>GARLIC BREAD</b> pita bread	30:-
<b>HUMMUS</b> thick chickpea paste with bread	45:-
<b>TZATZIKI</b> with bread	45:-
<b>BABA GANNOUGH</b> blended aubergines with bread	45:-
<b>CALAMARES</b> fried squid rings, served with tzatziki and bread	55:-
<b>SCAMPI</b> fried prawns, served with tzatziki and bread	59:-
<b>SAGANAKI</b> breaded and fried feta cheese with tomato sauce	59:-
<b>HALLOUMI</b> fried goat cheese with tomato sauce	59:-
<b>DOLMADES</b> rice wrapped in wine leaves (vegetarian option)	50:-
<b>MEZE PLATE</b> (V) tzatziki, baba gannough, hummus, dolmades, feta cheese & kalamata olives	119:-

## MAIN COURSES

Served with tzatziki, bread & salad  
Choose between french fries,  
bulgur, potato wedges  
(Does not apply to Moussaka)

<b>DOLMADES</b> (V) rice wrapped in wine leaves	109:-
<b>MOUSSAKA</b> (Our own delicate recipe) gratin made with minced beef, potato and aubergine	135:-
<b>PLAICE</b> breaded and fried, served with remoulad sauce	119:-
<b>FISH 'N' CHIPS</b> fried fillet of haddock served with french fries & remoulad sauce	119:-
<b>CALAMARES</b> breaded and fried squid rings	119:-
<b>CHICKY BITS</b> fried bits of chicken with mangoraja sauce	109:-
<b>SCAMPI</b> breaded and fried prawns	129:-
<b>SCHNITZEL</b> breaded fillet of pork, with bearnaisesauce & tzatziki	129:-

## FROM THE GRILL, SOUVLAKI

Served with tzatziki, bread and salad. Choose between french fries, bulgur, potato wedges, rice or green salad. 2 skewers are included in each dish. Extra bearnaise sauce or parsley butter 10:-	Extra skewer
<b>PORK TENDERLOIN</b>	135:- 45:-
<b>CHICKEN FILLET</b>	129:- 45:-
<b>URFA SKEWER</b> Spicy minced beef served with grilled chilipepper and tomato	135:- 45:-
<b>PORK COLLAR</b> (piece of meat)	135:- 45:-
<b>GIROS</b> Greek kebab made of shredded pork collar served with giros sauce & tzatziki	135:- 45:-
<b>VEGETARIAN SKEWERS</b> (V) Onion, tomatoes, paprika, mushrooms	125:- 35:-
<b>MIX SKEWERS</b> Choose between your favorite two different skewers from the courses above	139:-
<b>HOUSE CHICKEN</b> One skewer with fillet of chicken and one with vegetables	129:-
<b>VEGO SPECIAL</b> (V) vegetarian skewer with halloumi, served with tzatziki & tomato sauce	135:-

## SALADS served with tzatziki och and bread

<b>GREEK SALAD</b> feta cheese, salad, tomato, cucumber, olives, red onion, paprika, olive oil & vinegar.	125:-
<b>FALAFEL SALAD</b> chickpeaballs (V) salad, tomato, cucumber, olives, red onion, paprika, feta cheese, corn	125:-
<b>CHICKEN SALAD</b> Grilled fillet of chicken on skewers (2 skewers), salad, tomato, cucumber, olives, red onion, feta cheese, paprika, corn, oliveoil & vinegar.	129:-
<b>HALLOUMI SALAD</b> (V) fried halloumi served med tzatziki, tomatosauces, salad, tomato, cuucumber, olives, red onion, paprika, corn, olive oil & vinegar (V) = vegetarian option	139:-



## SOUVLAKI special dishes

### 4 SKEWERS INCLUDED

Served with tzatziki, bread and salad.

Choose between french fries, bulgur potato wedges, rice or green salad

### TZATZIKI SPECIAL 219:-

fillet of beef, fillet of lamb, fillet of chicken, vegetable skewer and scampi (fried prawns)

### CHARCOAL GRILL SPECIAL 209:-

fillet of beef, fillet of lamb, fillet of chicken, vegetable skewer and calamares (fried squid rings)

### KRETA SPECIAL 209:-

fillet of pork, fillet of lamb, fillet of chicken, vegetable skewer and scampi (fried prawns)

### OLYMPIA SPECIAL 205:-

fillet of beef, fillet of pork, fillet of chicken, vegetable skewer

### RHODOS SPECIAL 205:-

fillet of pork, urfa (Spicy minced beef), fillet of chicken and vegetable skewer

### KORFU SPECIAL 205:-

fillet of pork, fillet of chicken, lamb chop, vegetable skewer

### KOS SPECIAL 205:-

fillet of chicken, pork collar urfa skewer and vegetable skewer

## CHILDRENS MENU

### CHOOSE ANY SKEWER 95:-

FROM THE MENU

served with tzatziki & salad

choose between: french fries, potato wedges, rice or bulgur

### HOT DOG 69:-

with french fries and ketchup

### 90G HAMBURGARE 85:-

with bread, french fries, ketchup and dressing

## À LA CARTE charcoal grilled

Served with bread and salad.

Choose between french fries, bulgur (couscous) potato wedges, rice or green salad.

Choose between parsley butter or bearnaise sauce, tzatziki

### SKEWERED FILLET OF BEEF 169:-

Includes 2 skewers. Extra skewer 59:-

### SKEWERED FILLET OF LAMB 169:-

Includes 2 skewers. Extra skewer 59:-

### ENTRECÔTE 209:-

### GRILLED FILLET OF SALMON 169:-

### GRILLED BEEF (striploin) 199:-

### BIFTEKI SPECIAL 159:-

feta cheese baked in minced meat

### LAMB SHOPS 169:-

## DESSERTS

### GENUINE VANILLA ICECREAM 55:-

served with chocolate sauce, caramel sauce or cloudberry jam

### BAKLAWA with genuine vanilla ice cream 55:-

(puff pastry, pistage nuts & sugar syrup)

### BANANA SPLIT 65:-

banana and genuine vanilla ice cream served with cream, honey, chocolate sauce or caramel sauce

### CAMEMBERT 69:-

Breaded and fried camembert,

Served with genuine vanilla ice cream and cloudberry jam & honey

## SOFT DRINKS, LIGHT BEER & WATER

cola, cola light, cola zero, fanta, sprite 33CL glass bottle 27:-

milk, orange juice, applejuice, light beer,  
mineral water (lemon, pear, natural) 33CL 24:-

## BOTTLED BEER

◆ MYTHOS GREKISKT LJUS ÖL 4,7% 50CL 63:-

◆ ÅBRO ORIGINAL 5,2% 40CL (tap) 63:-

◆ ZLATOPRAMEN 4,9% 50CL 63:-

◆ BRYGGMÄSTARENS GOLD 5,7% 50CL 65:-

◆ BRYGGMÄSTARENS PREMIUM DARK 65:-  
5,0% 50CL DARK BEER

◆ NEW CASTLE BROWN ALE 59:-  
4,7% 33CL DARK BEER

◆ SMÅLAND 5,2% 50CL 63:-

◆ MARIESTAD 5,0% 50CL 63:-

◆ HEINEKEN 5,0% 33CL 45:-

◆ MELLANÖL BRYGGMÄSTAREN 4,5% 33CL 45:-

◆ ALKOHOLFREE BRYGGMÄSTARENS 33CL 39:-

## CIDER (Rekorderlig)

◆ CIDER 50CL 4,5% pear 55:-

◆ CIDER 33CL 4,5% strawberry - lime 50:-

◆ CIDER 33CL 4,5% wild berries 45:-

## BACARDI BREEZER

### PREMIXED DRINKS

MANGO PINEAPPLE WATERMELON 49:-

SMIRNOFF ICE 4% 49:-

## COFFE & CHOCOLATE

COFFEE 16:- TEA 14:-

CAPPUCCINO 18:- ESPRESSO 20:-

KAFFE LATTE 18:- DOUBLE ESPRESSO 30:-

## FROM THE BAR... 18:-/cl

◆ METAXA\*\*\* ◆ VODKA ◆ KAHLUA ◆ GIN ◆ KONJAK

◆ BAILEYS ◆ OUZO ◆ MARTINI BIANCO ◆ XANTÉ

◆ MARTINI EXTRA DRY ◆ COINTREAU ◆ AMARETTO

◆ DRAMBUIE ◆ JOHNNIE WALKER RED LABEL

◆ JAMESSON ◆ JACK DANIELS ◆ MACLEODS (single malt)

◆ FAMOUS GROUSE ◆ BLACK VELVET

◆ FAMOUS GROUSE (smoky black)

◆ JÄGERMEISTER ◆ CAPTAIN MORGAN

## HOUSE DRINKS

4 cl/99:- 6 cl/129:-

### ◆ PEAR SPLIT

Bacardi Limón, Vodka, Sour Apple  
& Red Bull

### ◆ ROSA PANTERN

Liqueur 43, milk & grenadin

### ◆ GIN & TONIC

Beefeater Gin & Tonic

### ◆ ROM & COLA

Havana Club Rum Blanco & Coca cola

### ◆ P-2

Absolut vanilla, apple sourz, sprite & lemon

### ◆ KOWLA

Vanilla vodka, Passoa, apple sourz &  
Red Bull & Sprite

## COFFEEDRINKS 4 cl/99:- 6 cl/129:-

### ◆ IRISH COFFEE

Jameson Whiskey, coffee,  
brown sugar & cream

### ◆ SPANISH COFFEE

Liqueur 43, coffee & cream

### ◆ KAFFE KARLSSON

Cointreau, Baileys, coffee & cream

### ◆ AMARETTO COFFEE

Amaretto, coffee & cream

### ◆ KAFFE LEONARD

Cointreau, kahlua,  
coffee & cream



## RED WINE

### HOUSE WINE

#### CABERNET SAUVIGNON MERLOT (France)

1/1 carafe	219:-
1/2 carafe	118:-
Glass	59:-

#### COLPASSO NERO DÁVOLA (Italy)

Warm aroma of berries with hints of dark berries, plumbs. Medium-bodied and a very fruity taste with hints of plumbs and oak.

1/1 carafe	239:-
1/2 carafe	130:-
Glass	65:-

#### PEZOULES MERLOT XINOMOVARO (Greece)

Medium-bodied and fruity, with polished tannins with hints of herbs and black currants.

Food Pairing: dishes of dark meat, for example, entrecote, fillet of beef or lamb.

1/1 carafe	219:-
1/2 carafe	118:-
Glass	65:-

#### CAMDEN PARK Cabernet Sauvignon (Australia)

Fruity and powerful wine with an aroma and taste of dark cherries and black currants. Good acid, fine tannins and a spicy aftertaste. Excellently suited for meat courses, a real classic.

1/1 carafe	249:-
Glass	138:-

#### FAIRVIEW SHIRAZ (South Africa)

Spicy taste with a character of oak, hints of black currant, cloves, nougat, cherries, chocolate and herbs.

1/1 carafe	299:-
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#### AMARONE della Valpolicella Classico (Italy) 1/1

Full-bodied and flavorful with a hint of dried fruit.

Long and intense aftertaste. Suitable for tasty meat dishes from the grill and dark meat grill dishes

1/1 carafe	419:-
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## WHITE WINE

### HOUSE WINE

#### MONTGRAVET CABERNET MERLOT (France)

1/1 carafe	219:-
1/2 carafe	118:-
Glass	59:-

#### MONCARO BIANCO ORGANIC (Italy)

Crisp and fruity with tones of apple, citrus and mineral. Goes well with fish and shellfish or simply as it is.

1/1 carafe	239:-
1/2 carafe	130:-
Glass	57:-

#### MONTGRAVET Chardonnay 1/1 (France) 214:-

Dry, fresh and flavourful wine with hints of tropical fruits  
Food Pairing: fish dishes, chicken and salads.

#### KOURTAKI RETSINA OF ATTICA 1/1 (France) 210:-

Spicy taste with a distinct character of resin, elements of rosemary and yellow pear.  
Suitable for Greek dishes of fish or white meat.

#### PROSECCO sparkling wine 1/1 (Italy) 220:-

Sweet aromatic wine with hints elderflower and inslag av fläder and citrus.

#### BOTANICUM IBERICUM ORGANIC WHITE 1/1 (Spain) 209:-

A fruit-driven wine with a mix of yellow apples, almond and yellow stonefruit in both bouquet and flavour.

## ROSÈ WINE

#### MONTGRAVET (France)

Dry, fresh and fruity wine with mineral notes.  
Suitable for poultry, seafood, salad and as a party wine.

1/1 carafe	199:-
Glass	55:-

#### ROSÈ sparkling wine

Dry, fresh and fruity wine with mineral notes.

1/1 carafe	220:-
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## ALCOHOLFREE WINE

(RED) 1/1 carafe

129:-

Ask the staff for a variety of types.



## ALCOHOLFREE WINE

(WHITE) 1/1 carafe

129:-

Ask the staff for a variety of types.



# THE GREEK KITCHEN

The greek kitchen is characterised by Mediterranean typical aromas of oregano, onion, paprika, tomato and garlic.

Throughout history the greeks have had many and long contacts with other societies around the Mediterranean.

This has influenced the greek cuisine, but the greek cuisine has also influenced the cuisine of many other cultures.

Greek cuisine is characterised by the extensive use of fresh vegetables and olive oil.

Cooking is a part of the lifestyle of the greek people, with an emphasis on fresh raw materials such as vegetables, fresh fish direct from the docks and fresh herbs and lemons from the garden.

A large part of our main courses are made on a genuine charcoal grill. This reduces the intake of saturated fats and increases longevity!

We also offer a wide variety of grill dishes, salads etc.

## WELCOME TO THE TABLES!