

# TZATZIKI

SOCIAL DINING



# Καλώς ήλθατε στο Τζατζίκι

*Welcome to Tzatziki. We offer a wonderful environment where you can enjoy delicious Greek snacks, a classic kalamarakia, typically Mediterranean meat, fish dishes and tempting desserts. Enjoy the taste of Greece and the cozy atmosphere.*

*καλή όρεξη (tasty meal!)*

## MENU SUGGESTION 1

TZATZIKI  
FETA CHEESE STIR  
AUBERGINE STIR  
HORIATIKI  
HALLOUMI  
CHILI MARINATED SQUID  
TIROPITAKIA  
GARIDES SFOLIATA

Minimum 2 persons 350:-/person

## MENU SUGGESTION 2

TZATZIKI  
FETA CHEESE STIR  
AUBERGINE STIR  
HORIATIKI  
HALLOUMI  
CHILI MARINATED SQUID  
TIROPITAKIA  
GARIDES SFOLIATA  
PIKILIA MIXED GRILL PLATE

Minimum 2 persons 495:-/person

## COCKTAILS

### **Bellini**

Peach pureé,  
Prosecco

115:-

### **4 Plaza**

**Fyristorg**  
Tsipouro, pineapple  
juice, lemon juice,  
Orgeat, rosé pepper,  
cloves

148:-

### **Greek Mojito**

Metaxa, lime,  
syrup, soda  
water, mint

148:-

### **Strawberry Daquiri**

White rum,  
lime, sugar,  
strawberries, ice

148:-

### **Santorini Sunrise**

Ouzo, grape-  
fruit, grape juice,  
Campari,  
mint, honey

148:-

# MEZEDES

## APPETISERS

<b>GARLIC BREAD</b>	55:-
<b>KALAMATA OLIVES</b> Marinated.	45:-
<b>THREE WONDERFUL STIRS OF THE HOUSE</b>	85:-
Tzatziki, feta cheese stir and eggplant stir.	
<b>ZUCCHINI STEAKS</b>	95:-
With parsley and feta cheese.	
<b>FETA PSITI</b>	95:-
Grilled feta cheese with onions and sundried tomatoes.	
<b>KALAMARAKIA</b>	95:-
Fried squid rings with tzatziki.	
<b>BOUREKI PASTOURMA</b>	95:-
Filo-pastry rolls filled with cheese and spicy Greek salami.	
<b>SAGANAKI</b>	95:-
Fried cheese with honey and rosé pepper.	
<b>PIPERIA GEMISTI</b>	85:-
Red pepper stuffed with a piquant creamy cheese mix.	
<b>PITAKIA ME ELIES</b>	95:-
Filo-pastry pies filled with olive paté and cheese.	

That the same table shares different "Mezedes" is a Greek way of eating. Now you can do it too.

Try, socialize and enjoy!

<b>TIROPITAKIA</b>	95:-
Puff pastry pie filled with cheese topped with honey and walnuts.	
<b>HALOUMI</b>	95:-
Fried Cyprian Goat cheese with sliced beef tomato, topped with olive oil.	
<b>KARPOUZI</b>	85:-
Water melon with feta cheese and mint.	
<b>DOLMADES</b>	85:-
Homemade vine leaf dolma filled with rice and vegetables.	
<b>LOUKANIKO SUCUK</b>	85:-
Spicy sausage cooked with vegetables and tomatosauce.	
<b>OCTOPOS CARPACCIO</b>	95:-
Chilli marinated with vinagre and olive oil.	
<b>GARIDES TIGRIS</b>	125:-
Fried garlic tiger shrimp with chilli and corriander.	
<b>HORIATIKI</b>	185:-
Traditional Greek farmer's salad with feta cheese .	
<b>MEZE PIATO</b>	245:-
Plate with a choise of various "mezedez".	

ASK YOUR WAITER IF YOU ARE ALLERGIC

# KIRIOS FAGITA

## MAIN COURSES

**MOUSSAKAS** 215:-  
A greek classic with eggplant, potatoes, minced beef and béchamel sauce.

**MELITZANA IMAM** 215:-  
Oven-baked eggplant, stuffed with onion, garlic, tomato and parsley served with potatoes.

**SPITIKO BIFTEKI \*** 245:-  
Greek minced beef served with tomato sauce, tzatziki and potatoes.

**SOUVLAKI FILETO \*** 215:-  
Souvlaki on a skewer (choose between pork and chicken) served with tomato sauce, pita bread, tzatziki and potatoes.

**SOUVLAKI BONFILÉ** 295:-  
Fillet of beef on a skewer with tomato sauce, pita bread, tzatziki and potatoes.

**MEDELHAVSFILETO \*** 385:-  
Fillet of beef with a pepper mix sauce served with fried haloumi, tzatziki and potatoes.

**GARIDES SFOLIATA** 265:-  
Deepfried garlic shrimps with pilaff rice and tzatziki (pine nuts).

**PAIDAKIA \*** 365:-  
Grilled lamb racks with tzatziki and potatoes.

**GEMISTA** 215:-  
Pepper and tomato stuffed with rice, vegetables and mint served with tzatziki and potatoes.

**BURGER IPOGRAFI** 225:-  
Signature beef burger with feta cheese, tzatziki and beef tomato, served with potatoes.

**PIKILIA** 295:-  
Greek grill-plate with lamb racks, minced beef, souvlaki (pork), tzatziki and potatoes.

**FILETO ROLO GEMISTO \*** 245:-  
Feta cheese filled fillet of pork with a redwine sauce served with tzatziki and potatoes.

*To all dishes you can switch potatoes for rice or pasta.*

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# GLIKA // DESSERTS



## **BAKLAVA** 105:-

Greek cake served with lightly whipped cream and fresh berries.

## **CRÈME CARAMELE** 105:-

Greek crème caramel with lightly whipped cream and fresh berries.

## **GIAOURTI ME MELI** 105:-

Greek yoghurt with walnuts, honey and fresh berries.

## **CHOCOLATE CAKE** 105:-

Chocolate cake served with raspberry sauce, lightly whipped cream and fresh berries.

## **VANILLA ICE CREAM** 95:-

With raspberry sauce, lightly whipped cream, meringues and fresh berries.

## **HUSETS SORBET** 85:-

One ball of mango and one of raspberry.

# DESSERT WINE

## **Picolit - Italy**

This indigenous vine is grown only in the heart of the Colli Orientali part of Friuli. Its delicate aromas, the sweet, warm and harmonious the taste makes it an excellent meditation wine and combines with dry pastries.

6cl 109:-

# SPARKLING // CHAMPAGNE

## **Prosecco DOC Brut - Italy**

Glass 115:- Bottle 645:-

Light straw yellow in color with an intense, complex, fine, fruity aroma. The taste is wonderfully round, pleasant and fresh.

*Grape: Glera*

## **Mumm Cordon Rouge, Champagne - France**

Glass 165:- Bottle 850:-

Hints of fresh fruit and butterscotch. Long sour aftertaste.

*Grapes: Pinot Noir, Chardonnay, Pinot Menuier*

# HOUSE WINES

Glass 115:- Bottle 450:-

**Vino Rosso Italia, Italy** Deep ruby colour. Intense bouquet of black cherry and hints of balsamic notes. Soft and round palate with aromas of blackberries and plums. A very interesting structure is achieved due to the good balance between the soft tannins and the acidity.

**Pinot Grigio, Italy** Light straw yellow color with aromas of wild flowers and acacia. Dry and tasty with a long aftertaste. Perfect for fish and white meat.

## WHITE / ROSÉ

**Retsina Kourtaki - Greece** Glass 115:- Bottle 450:-  
Traditional Greek wine with a clear taste and aroma of resin.  
Suitable for most Greek dishes - fried or grilled.

*Grape: Savatiano*

**Moschofilero Boutari - Greece** Glass 135:- Bottle 525:-  
Light, fresh taste with delicate fruit with hints of melon,  
apple, citrus and chalky mineral. *Grape: Moschofilero*

**Empire Estate Dry Riesling - USA** Bottle 950:-  
Nyanserad, fruktig doft med inslag av vita blommor, gula  
äpplen, vit persika, grapefrukt och mineral. Torr, frisk och  
fruktig smak med tydligt inslag av mineral, lime, aprikos och  
grapefrukt. *Grape: Riesling*

**Sauvignon Blanc - Italy** Bottle 695:-  
Clear, hay yellow color with shades of green. A complex and  
intense aroma of elderberry, white pulp, lime, tomato tops  
and sage. The floral and green flavors are supported by a  
youthful acidity. *Grape: Sauvignin Blanc*

## RED WINES

**Nemea Boutari - Greece** Glass 125:- Bottle 495:-  
Medium-bodied, fruity and sour taste with a slightly sweet  
berry tone. The wine has hints of plums, cherries and casks.  
*Grape: Agiorgitiko*

**Grifoni Primitivo Rosso - Italy** Glass 135:- Bottle 525:-  
Grifonin has a ruby red color, hints of wild berries stand  
out on the scent and when tasted it is fresh, tasty with a  
pleasant structure. It goes well with dishes with medium-fat  
structure and white meat. *Druva: Primitivo*

**Mercurey Domaine Bourgogne - France** Bottle 950:-  
Aroma of red fruits and mild spices. A full-bodied wine with  
silky tannins. Well-balanced and aromatic with an elegant  
finish. *Grape: Pinot Noir*

**Valpolicella Classico - Italy** Glass 165:- Bottle 650:-  
A well-known and much-appreciated wine. Vibrant ruby  
red color with a few garnet tones. Velvety, elegant scent with  
hints of dry fruit and hay. Rich, full-bodied and smooth in  
taste.

*Grapes: Corvina, Corvinone, Rondinella*

**Masi Mazzano Amarone - Italy** Bottle 3000:-  
Powerful aroma of black currant and blackberry together  
with a faint hint of cedar and cinnamon. The taste gives  
notes of plums and cherries, tobacco, chocolate, cocoa and  
barrels. *Grapes: Corvina, Rondinella, Molinara*

**Joseph Faiveley Bourgogne - France** Bottle 850:-  
The scent contains hints of yellow apples, acacia flowers  
and hazelnuts. A complex and harmonious wine with  
fine acidity and generality. Long, wonderful ending.  
*Grape: Chardonnay*

**Langhe Bianco - Italy** Glass 135:- Bottle 525:-  
Intense scents of peach and acacia flowers, chamomile,  
pineapple and yellow flowers, in the mouth it has a dry,  
elegant, harmonious aroma, with moderate acidity.  
Perfect for seafood, pasta and fish dishes. *Grape: Arneis*  
(Rosé)

**Pinot Grigio Rosé - Italy** Glass 115:- Bottle 450:-  
Copper-colored with rosy tones and with a distinctive,  
fruity and intense scent. Full-bodied and round in taste.  
*Grape: Pinot Grigio*

**Akakies Rosé - Greece** Glass 135:- Bottle 525:-  
Dry and fruity taste with hints of red fruits balanced by  
the acid. The wine has a long fruity finish.  
*Druva: Xinomavro*

**Chianti Governo all'uso Toscano**  
- Italy

Bottle 710:-  
Lively ruby red wine, fragrant and full-bodied, fresh  
and harmonious on the palate with a vinous aftertaste  
that evokes the flavors of the grape harvest. *Grapes:*  
*Sangiovese, Merlot*

**Nebbiolo d'Alba Superiore - Italy** Bottle 750:-  
Bright red color, dry, harmonious and fine fullness.  
Suitable for grilled and long-cooked meat or more com-  
plex pasta dishes. *Grape: Nebbiolo*

**Barbera d'Alba - Italy** Glass 165:- Bottle 650:-  
Purple color, fruity tones of black berries, cherries  
and sweet, red fruits. Perfect for creamy pasta, risotto,  
medium-aged cheeses and meat dishes.  
*Grape: Barbera d'Alba*

**Chateau de Pez Bourdeux - France** Bottle 1500:-  
Deep red color. Aroma of black currants, spicy earthiness  
and soft ripe fruit. *Grapes: Cabernet Sauvignon, Merlot, Cabernet*  
*Franc, Pear Verdor*

**Hacienda Lopez De Haro Rioja**  
- Spain

Glass 135:- Bottle 525:-  
Elegant and spicy wine with hints of red plums, vanil-  
la, chocolate and licorice. *Grapes: Temperanillo,*  
*Gruciano, Garnacha*

**Borgogno Barolo Cannubi - Italy** Bottle 2850:-  
Large, elegant, nuanced aroma with hints of dried  
cherries, licorice, sage and tobacco. Full-bodied,  
elegant, tasty and nuanced wine with hints of dark  
cherries, casks, licorice, tobacco and herbs. Long,  
nuanced aftertaste. *Grape: Nebbiolo*

*Ask your waiter for drinks, cocktails, etc.*

## BEER & SOFT DRINKS

<b>Mythos</b> - bottle greek 50cl	85:-
<b>Eriksberg Export</b> - bottle 50cl	85:-
<b>Staropramen Dark</b> - bottle 33cl	78:-
<b>Brooklyn Lager</b> - bottle 33cl	75:-
<b>Carlsberg Hof</b> - bottle 33cl	72:-
<b>Staropramen Lager</b> - bottle 33cl	72:-
<b>Uppsala Snakehead IPA</b> - bottle 33cl	78:-
<b>Sommersby Pärön</b> - cider 33cl	72:-
<b>Sommersby Sparkling Rosé</b> - cider 33cl	72:-
<b>Carlsberg Non alcoholic</b> - bottle 33cl	65:-
<b>Pripps Blå lättöl</b> - bottle 33cl	45:-
<b>Ramlösa Original</b> - mineral water 33cl	45:-
<b>Pepsi, Zingo, Pepsi Max, 7up, juice</b> - 30cl	45:-

## COFFEE & TEA

<b>Coffee</b>	42:-
<b>Tea</b>	42:-
<b>Espresso</b> single/double	42:-/45:-
<b>Cappuccino</b>	45:-
<b>Caffè Latte</b>	48:-
<b>Greek coffee</b>	45:-

## COFFEE DRINKS

	4 cl	6cl
<b>Irish Coffee</b>	135:-	165:-
<b>Kahlua Coffee</b>	135:-	165:-
<b>Bailey's Coffee</b>	135:-	165:-
<b>Karlsson Coffee</b>	135:-	165:-
<b>Leonard Sachs Coffe</b>	135:-	165:-
<b>Espresso Martini</b>	135:-	165:-

## APERITIF & DRINKS

	4cl	6cl
<b>Ouzo</b>	100:-	155:-
<b>Campari Bitter</b>	90:-	135:-
<b>Martini Vermouth</b>	90:-	135:-
<b>Jägermeister</b>	100:-	155:-
<b>Dry Martini</b>	100:-	155:-
<b>Gin &amp; Tonic</b>	110:-	155:-
<b>Cuba Libre</b>	110:-	155:-

## WHISKEY & COGNAC

	4cl	6cl
<b>House Whiskey</b>	105:-	155:-
<b>Special Whiskey</b>	115:-	165:-
<b>Metaxa</b>	105:-	155:-
<b>Grönstedt Monopol</b>	115:-	165:-
<b>Martell</b>	115:-	165:-
<b>Calvados</b>	115:-	165:-
<b>Xanté</b>	115:-	165:-

## LIQUEUR

	4cl	6cl
<b>Amaretto</b>	100:-	155:-
<b>Grand Marnier</b>	100:-	155:-
<b>Metaxa</b>	100:-	155:-
<b>Bailey's</b>	100:-	155:-
<b>Sambuca</b>	100:-	155:-
<b>Benedictine</b>	100:-	155:-
<b>Cointreau</b>	100:-	155:-
<b>Punch</b>	100:-	155:-

