

TZATZIKI

SOCIAL DINING



Καλώς ήλθατε στο Τζατζίκι

Welcome to Tzatziki. We offer a wonderful environment where you can enjoy delicious Greek snacks, a classic kalamarackia, 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

125:-

4 Plaza
Fyristorg
Tsipouro, pineapple
juice, lemon juice,
Orgeat, rosé pepper,
cloves

155:-

Greek Mojito
Metaxa, lime,
syrup, soda
water, mint

155:-

Strawberry
Daquiri
White rum,
lime, sugar,
strawberries, ice

155:-

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

155:-

MEZEDES

APPETISERS

GARLIC BREAD	65:-
KALAMATA OLIVES Marinated.	45:-
THREE WONDERFUL STIRS OF THE HOUSE	85:-
Tzatziki, feta cheese stir and eggplant stir.	
ZUCCHINI STEAKS	95:-
With parsley and feta cheese.	
FETA PSITI	95:-
Grilled feta cheese with onions and sundried tomatoes.	
KALAMARAKIA	95:-
Fried squid rings with tzatziki.	
BOUREKI PASTOURMA	95:-
Filo-pastry rolls filled with cheese and spicy Greek salami.	
SAGANAKI	95:-
Fried cheese with honey and rosé pepper.	
PIPERIA GEMISTI	85:-
Red pepper stuffed with a piquant creamy cheese mix.	
PITAKIA ME ELIES	95:-
Filo-pastry pies filled with olive paté and cheese.	

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

Try, socialize and enjoy!

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

ASK YOUR WAITER IF YOU ARE ALLERGIC

KIRIOS FAGITA

MAIN COURSES

MOUSSAKAS 225:-

A greek classic with eggplant, potatoes, minced beef and béchamel sauce.

MELITZANA IMAM 235:-

Vegetarian oven-roasted eggplant stuffed with onion, garlic, tomatoes and parsley, topped with feta cheese, served with tzatziki and fried wedge potatoes

SPITIKO BIFTEKI * 245:-

Greek minced beef served with tomato sauce, tzatziki and potatoes.

SOUVLAKI FILETO * 225:-

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 295:-

Deepfried garlic shrimps with pilaff rice and tzatziki (pine nuts).

PAIDAKIA * 365:-

Grilled lamb racks with tzatziki and potatoes.

GEMISTA 235:-

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 * 265:-

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.

ASK YOUR WAITER IF YOU ARE ALLERGIC

GLIKA // DESSERTS



BAKLAVA 109:-
Greek cake served with lightly whipped cream and fresh berries.

CRÈME CARAMELE 109:-
Greek crème caramel with lightly whipped cream and fresh berries.

GIAOURTI ME MELI 109:-
Greek yoghurt with walnuts, honey and fresh berries.

CHOCOLATE CAKE 109:-
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.

HOUSE SORBET 85:-
Two scoops of sorbet. Ask what we are serving today

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.

135:-/glass

SPARKLING // CHAMPAGNE

Prosecco DOC Brut – Italy

Glass 120:- Bottle 650:-

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

Grape: Glera

André Clouet Grande Réserve NV, Champagne – Frankrike

Bottle 895:-

Fresh and fruity with flavors of red winter apples and lemon as well as a nice minerality and notes of freshly baked bread.

Grape: Pinot Noir

HOUSE WINES

Glass 125:- Bottle 525:-

Terre di Mario Rosso, Italy Light straw-yellow. 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.

Terre di Mario Bianco, Italy Fresh and pleasantly soft with hints of golden apple, peach and floral acacia notes.

Harmonic structure, crisp and refreshing, with aromas of citrus and lime, finishing with a pleasant

WHITE / ROSÉ

Retsina Kourtaki - Greece **Glass 125:- Bottle 525:-**
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 145:- Bottle 650:-**
Light, fresh taste with delicate fruit with hints of melon,
apple, citrus and chalky mineral. *Grape: Moschofilero*

Riesling - Italien **Glass 165:- Bottle 750:-**
Flavorful, fresh with excellent mineral-acid balance.
Grape: Riesling

Sauvignon Blanc - Italy **Glass 145:- Bottle 650:-**
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: Sauvignon Blanc*

Joseph Faiveley Bourgogne - France **Bottle 895:-**
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

Chardonnay - Italy **Glass 135:- Bottle 595:-**
Straw yellow with green reflections. The aroma is deli-
cate, pleasantly aromatic, with a fruity note. The taste
is soft and silky, balanced with freshness and taste.
Grape: Chardonnay

(Rosé)
Pinot Grigio Rosé - Italy **Glass 135:- Bottle 595:-**
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 145:- Bottle 650:-**
Dry and fruity taste with hints of red fruits balanced by
the acid. The wine has a long fruity finish.
Druva: Ximomavro

RED WINES

Nemea Boutari - Greece **Glass 125:- Bottle 525:-**
Medium-bodied, fruity and sour taste with a slightly sweet
berry tone. The wine has hints of plums, cherries and casks.
Grape: Agiorgitiko

Primitivo - Italy **Glass 145:- Bottle 650:-**
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 Ripasso - Italy **Glass 165:- Bottle 725:-**
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

Amarone della Valpolicella Riserva 2014 - Italy **Bottle 3200:-**
Full-bodied and with toasted notes in the aftertaste. The
tannins are strong and well-structured, but at the same time
soft.
Grapes: Corvina, Corvinone, Rondinella

Chianti Classico - Italy **Bottle 750:-**
Fresh with a pleasant tannin structure that gives it a
lively and dynamic character. The taste on the palate
is fruity and offers new sensations of ripe cherries
and juicy blood orange, which gives a wonderful taste
experience *Grapes: Sangiovese*

Langhe Nebbiolo - Italy **Bottle 650:-**
Harmonious, medium-bodied, with good structure and
pleasantly rich with tannins.
Grape: Nebbiolo

Barbera d'Alba - Italy **Glass 155:- Bottle 675:-**
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 950:-**
Deep red color. Aroma of black currants, spicy earthiness
and soft ripe fruit. *Grapes: Cabernet Sauvignon, Merlot, Cabernet
Franc, Pear Verdor*

Cotes du Rhone - Frankrike **Glass 145:- Bottle 650:-**
Round, velvety, with notes of ripe fruit and spices and
persistent but well-integrated tannins
Grapes: Shiraz, Syrah, Grenache, Mourvedre

Borgogno Barolo Cannubi 2017 - Italy **Bottle 2900:-**
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

Mythos - bottle greek 50cl	85:-
Eriksberg Export - bottle 50cl	85:-
Falcon - draft beer 40cl	85:-
Staropramen Dark - bottle 33cl	78:-
Brooklyn Lager - bottle 33cl	75:-
Carlsberg Hof - bottle 33cl	72:-
Staropramen Lager - bottle 33cl	72:-
Brooklyn East IPA - bottle 33cl	78:-
Somersby Pear / Sparkling Rosé - cider 33cl	72:-
Carlsberg Non alcoholic - bottle 33cl	65:-
Eriksberg Non Alcoholic - bottle 33cl	65:-
Ramlösa Original - mineral water 33cl	45:-
Pepsi, Zingo, Pepsi Max, 7up, juice - 30cl	45:-

COFFEE & TEA

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

COFFEE DRINKS

Irish Coffee	152:-
Kahlua Coffee	152:-
Bailey's Coffee	152:-
Karlsson Coffee	152:-
Leonard Sachs Coffe	152:
Espresso Martini	152:-

APERITIF & DRINKS

Ouzo	28:-/cl
Campari Bitter	25:-/cl
Martini Vermouth	25:-/cl
Jägermeister	28:-/cl
Dry Martini	135:-
Gin & Tonic	155:-
Cuba Libre	155:-

WHISKEY & COGNAC

House Whiskey	25:-/cl
Special Whiskey	28:-/cl
Metaxa	25:-/cl
Grönstedt Monopol	28:-/cl
Martell	28:-/cl
Calvados	28:-/cl
Xanté	28:-/cl

LIQUEUR

Amaretto	25:-/cl
Grand Marnier	25:-/cl
Metaxa	25:-/cl
Bailey's	25:-/cl
Sambuca	25:-/cl
Benedictine	25:-/cl
Cointreau	25:-/cl
Punch	25:-/cl

