



KUNGSHALLEN

ENGLISH MENU

**WELCOME TO A TASTE EXPERIENCE
FROM THE SUMMER COUNTRY GREECE!**

”Imagine that you are sitting on a nice beach and the sun is shining - you hear the waves in the background while the food is being prepared in the kitchen. You can recognize the classic scents of oregano, rosemary, thyme, garlic and sage. It sizzles on the grill and the tender meat starts to get its golden color and shine. A troubadour sitting relaxed and playing on a bouzouki and sings a beautiful Greek lovesong.

Why not order classics like grilled garlic bread, tzatziki with genuine olive oil, feta cheese, some kalamata olives and an ice cold beverage with lemon as appetizers.

”Souvlaki!” someone shouts - meat and vegetables on skewers served on a fresh plate and your taste buds are dancing happily on Greek manners!

Kali Orexi!
-Bon appetit!



ALLERGY DECLARATION

SCAN THE QR CODE ON THE LEFT FOR MORE INFORMATION.

IF YOU FEEL UNSURE, DO NOT HESITATE TO ASK THE STAFF FOR HELP.

GREKISKA KOLGRILLSBAREN IS A RESTAURANT CHAIN WITH MANY RESTAURANTS IN SWEDEN.
FOR MORE INFORMATION, PLEASE VISIT WWW.GREKISKA.SE

In the Greek food culture you usually start with different starters and enjoy a glass of Ouzo or some other appetizer. This is a way to socialize and increase ones appetite while waiting for the main course.

POTÓ ~ DRINKS

BOTTLED BEER

MYTHOS - Greek beer.	50 CL	72:-
ERIKSBERG	50 CL	69:-
FALCON EXPORT	50 CL	72:-
CARLSBERG HOF	33 CL	49:-
CARLSBERG EXPORT	33 CL	59:-
BROOKLYN EAST IPA	35,5 CL	65:-
BROOKLYN LAGER	35,5 CL	59:-
CORONA	35,5 CL	59:-
GUINNESS	33 CL	59:-
CARLSBERG NON-ALCO	33 CL	39:-
LIGHTBEER - Prippts blå.	33 CL	29:-

DRAUGHT BEER

STAROPRAMEN	40 CL	55:-
STAROPRAMEN	50 CL	67:-

APERITIFS

SAINT TROPEZ - Martini Rosso zingo & pressed orange clove.	79:- /GLAS
MARTINI MINT - Martini Bianco, fresh mint, freshly squeezed lime.	79:- /GLAS
MARTINI METZ - Martini Rosso, ginger ale & a freshly squeezed orange clove.	79:- /GLAS
OUZO	16:- /CL
CAMPARI	14:- /CL
MARTINI ROSSO / BIANCO	14:- /CL
MARTINI - Extra dry.	14:- /CL

CIDER

SOMERSBY CIDER	33 CL	55:-
XIDE	27,5 CL	55:-

SOFT DRINKS

SODA - Pepsi, Pepsi Max, Zingo, 7up.	29:-
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OREKTIKA ~ STARTERS

SKORDOPSOMO - Grilled garlic bread.	45:-
TZATZIKI - Yogurt dip with cucumber, garlic & olive oil.	42:-
MELINTZANOSALATA - Creamy aubergine dip.	49:-
REVITHIA - Creamy chickpea dip.	49:-
KOPANISTI - Mashed spicy feta cheese.	55:-
CHORIATIKI - Greek salad with feta cheese & kalamata olives.	69:-
DOLMADES - Rice stuffed grape leaves.	59:-
ANKINARA - Marinated artichoke hearts.	45:-
TIROPITAKIA - Deep fried feta cheese filled rolls.	59:-
SAGANAKI - Deep fried breaded feta cheese.	69:-
HALLOUMI - Grilled cheese from Cyprus.	75:-
MIDIA - Sautéed green shell mussels in garlic butter.	75:-
SCAMPI - Deep fried torpedo shrimps.	69:-
CALAMARES - Breaded squid rings.	69:-
GARIDES - Grilled garlic marinated tiger prawns.	79:-
PIKILIA ORETIKON - Mix plate with 4 chosen starters: Grilled garlic bread, greek salad, tzatziki & halloumi.	179:- (reg.price 231:-)
PIKILIA THALASSINA - Mix of seafood starters: Calamares, green shell mussels, tiger prawns & garlic bread.	219:- (reg.price 268:-)
PIKILIA TIRI - Mix of cheese starters: Grilled halloumi, saganaki, kopanisti & tiropitakia.	219:- (reg.price 258:-)

KÿRIO PIATO ~ MAIN COURSES

ΣΟΥΒΛΑΚΙ ~ SKEWERS

*Marinated bite-size pieces on a skewer grilled over a charcoal fire.
Served with tzatziki, salad & bread. Choose between rice, bulgur,
French fries or salad. Each portion includes two skewers.
Price for an extra skewer is in parentheses.*

PORK COLLAR	139:- (35:-)
CHICKEN FILLET	145:- (39:-)
MINCED BEEF	149:- (45:-)
SPICY MINCED BEEF - With grilled chili pepper & tomato.	155:- (45:-)
PORK TENDERLOIN	169:- (49:-)
LAMB FILLET	189:- (55:-)
FILLET OF BEEF	219:- (65:-)
MIX - Choose two different options: souvlaki from above (not fillet of beef) salmon fillet souvlaki, vegetable souvlaki, calamares, gyros, halloumi.	169:-
EXTRA VEGETABLE SOUVLAKI	33:-

ΣPECIAL PIATA ~ SPECIAL DISHES

Choose between rice, bulgur, French fries, potato wedges or salad

THE GREKISKA SPECIAL - Lamb fillet souvlaki, pork tenderloin souvlaki, chicken fillet souvlaki, calamares & vegetable souvlaki. Served with tzatziki & tomato salsa.	239:-
AFRODITE - Chicken fillet souvlaki, pork tenderloin souvlaki, minced beef souvlaki, gyros & vegetable souvlaki. Served with tzatziki & tomato salsa.	229:-
BIFTEKI GEMISTO - Feta cheese filled minced beef steak with grilled asparagus & tomato. Served with tzatziki & tomato salsa.	189:-
PAIDAKIA SHARAS - Lambracks with grilled asparagus & tomato. Served with tzatziki.	219:-
BRIZOLA - Rib eye (Aberdeen Black from Australia) with grilled vegetables & garlic butter.	229:-
KONTRA FILETO - Sirloin steak (Aberdeen Black from Australia) with grilled vegetables & garlic butter.	209:-

ΣIDEORDERS

AJVAR (Pepper paste) 15:-	GYROS SAUCE 15:-	TOMATO SALSA 15:-
CHILI AIOLI 15:-	FETA CHEESE 20:-	HALLOUMI 30:-

PIO ZESTÁ PIÁTA ~ MORE DISHES

Choose between rice, bulgur, French fries, potato wedges or salad (not for the Moussaka). Served with tzatziki, salad & bread

GYROS - Shredded pork collar. Served with gyros sauce.	139:-
GYROS KOTOPOULO - Shredded chicken fillet. Served with gyros sauce.	139:-
MOUSSAKA - Traditional Greek aubergine, potato and minced beef gratin with bechamel sauce. Served with tzatziki & feta cheese.	155:-
SPITIKO KOTOPOULO - Grilled chicken breast fillet with vegetable souvlaki.	155:-

THALASSINA ~ FISH & SEAFOOD

Our shrimps are ASC certified, which means that they are fished sustainably. You can, in other words, eat them with a good conscience



Choose between rice, bulgur, French fries, potato wedges or salad

CALAMARES - Breaded squid rings served with chili aioli & grilled lemon.	149:-
SCAMPI - Breaded torpedo shrimps served with aioli & grilled lemon.	149:-
SOLOMOS SOUVLAKI - Salmon fillet souvlaki served with lobster sauce & grilled lemon.	169:-
GARIDES SHARAS - Garlic marinated tiger prawns served with tzatziki or chili aioli.	189:-
POSEIDON - Salmon fillet souvlaki, tiger prawns, calamares, green shell mussels & vegetable souvlaki. Served with tzatziki & chili aioli.	229:-

ΧΟΡΤΟΦΑΓΟΣ ~ VEGETARIAN

Choose between rice, bulgur, French fries, potato wedges or salad. Served with tzatziki, salad & bread

SOUVLAKI LAHANIKON - Two grilled vegetable souvlaki.	129:-
PIATO LAHANIKO - Vegetarian mix with grilled vegetable souvlaki, grilled halloumi & rice stuffed grape leaves.	169:-

ΣΑΛΑΤΕΣ ~ SALADS

CHORIATIKI - Greek salad with feta cheese & kalamata olives.	135:-
HALLOUMI SALATA - Halloumi salad with pine nuts, sunflower seeds & sun dried tomatoes.	149:-
KOTOPOULO SALATA - Chicken salad with two chicken fillet souvlaki.	149:-

ΕΠΙΔΟΡΠΙΑ ~ DESSERTS

KRÉMA - Vanilla ice cream with chocolate- or caramel sauce.	69:-
BAKLAVAS - Walnut filled filo pastry in several layers served with vanilla ice cream.	79:-
SOKOLATA - Hot chocolate cake with fluent chocolate filling served with ice cream & berries.	89:-
COCO KRÉMA - Coconut icecream med grated coconut bits served in half of a coconutshell.	89:-

KAFÉS ~ COFFEE

COFFEE / TEA		25:-
ESPRESSO	Singel / double	25:- / 35:-
CAPPUCCINO		30:-
CAFE MACCHIATO		30:-
CAFE LATTE		35:-

AVEC

GRÖNSTEDT MONOPOLE	5 CL	94:-
XANTÉ - Pearcognac.		86:-
METAXA *****		106:-
CALVADOS		106:-

WHISKEY

FAMOUS GROUSE	5 CL	86:-
J.W. RED LABEL		86:-
J.W. BLACK LABEL		106:-
GLENNFIDDICH		86:-
JACK DANIELS		86:-
CHIVAS REGAL		106:-

LIQUEUR

BAILEYS	5 CL	81:-
COINTREAU		81:-
HAVANA CLUB - Dark.		81:-
KAHLÚA		81:-

COFFEE DRINKS

GREEK COFFEE - Coffee, Metaxa, Ouzo & creme.	5 CL	99:-
IRISH COFFEE - Coffee, Jameson & creme.		99:-
BAILEYS COFFEE - Coffee, Baileys & creme.		99:-

DRINKS

YAMAS - Greece's national drink Ouzo mixed with fresh mint & lime.	5 CL	99:-
DYNAMI - Metaxa served with fresh lime, fresh mint & ginger ale.		99:-
GIN & TONIC		99:-
FIDEL CASTRO - Dark rum, lime juice & ginger ale.		99:-
CUBA LIBRE - Rom & peps.		99:-
SEVEN RAZZ - Bacardi razz, lime & 7up.		99:-
VODKA REDBULL		111:-

Please ask us about other drinks

LISTA KRASION ~ WINE LIST

WHITE

PEZOULES

Glass: 69:- Bottle: 269:-

Peloponnese, Greece

Dry and fruity flavor with hints of green apples, gooseberries, nettles and minerals. Excellent with white fish, salad and seafood. Grapes: Sauvignon blanc and Assyrtiko

DA SERGIO

Glass: 75:- Bottle: 289:-

Sicily, Italy

Generously fruity and very fresh taste with hints of tropical fruit, apricot, tangerine, limes and almonds. Suitable for seafood and chicken. Grapes: Inzolia and Chardonnay

MINERALSTEIN RIESLING

Glass: 79:- Bottle: 299:-

Pfalz, Germany

Delicate dry flavor with crunchy green fruit, citrus fresh acidity and minerals. Suitable as an aperitif or with dishes of fish and seafood. Grape: Riesling

RETSINA BOUTARI

Glass: 75:- Bottle: 289:-

Attika, Greece

Dry and fresh flavor of herbal spice and sharp hint of pine resin in soft and elegant retsina style. Suitable for all traditional Greece food. Grape: Savatiano

CHARDONNAY BOUTARI

Bottle: 329:-

Macedonia, Greece

Medium bodied and mature taste with hints of honey, tropical fruit and roasted nuts cask flavor. Suitable for chicken and fish- & seafood dishes. Grape: Chardonnay

SANCERRE LES BELLES VIGNES

Bottle: 359:-

Sancerre, Loire, France

Dry, fresh taste with a shift between nettles, blackcurrant, lemon, mineral and gooseberry. Suitable for fish and seafood, salads and hal-loumi. Grape: Sauvignon blanc

RED

PEZOULES

Glass: 69:- Bottle: 269:-

Peloponnese, Greece

Well-rounded and fruity taste with polished tannins and hints of herbs and black currant. An excellent wine to all barbecue dishes with meat. Grape: Cabernet Sauvignon

OLD HANDS ROBLE

Glass: 75:- Bottle: 289:-

Yecla, Murcia, Spain

Structured and concentrated wine with long and intensely spicy aftertaste. Excellent with pork, lamb and beef. Grape: Monastrell

BOUTARI CABERNET SAUVIGNON

Glass: 79:- Bottle: 299:-

Macedonia, Greece

Relatively mellow flavor with rich dark berries and toasted barrels of balanced healthy, coarse and well-made tasty style. Suitable for tasty meat dishes of lamb and beef. Grape: Cabernet Sauvignon

BOUTARI NAOUSSA GRANDE RESERVE

Bottle: 349:-

Naoussa, Greece

Medium bodied and balanced flavor, mature and partially dried fruit with herbal spice tone and well integrated cask flavor. Suitable for juicy meat and stored cheese. Grape: Xinomavro

ALPHA ESTATE

Bottle: 439:-

Macedonia, Greece

Wellbalanced and powerful wine with well integrated and light cask character flavor of vanilla. Hints of sourish berries and plum. A perfect wine for lamb, beef and wild meat dishes. Grapes: Syrah, Merlot och Xinomavro

DOMINI VENETI AMARONE CLASSICO

Bottle: 489:-

Veneto, Italy

Mellow, fiery taste with delicious sourish fruit. Balanced and fresh with soft tannins and hints of dark cherry, plum, dried fruit and cask in robust, tasty style perfect for all grill dishes with meat. Grapes: Corvina, Rondinella och Corvinone

ROSE WINE

LA MEDUSA

Glass: 69:- Bottle: 269:-

Amyndeon, Makedonien, Grekland

Dry, fruity flavor with a hint of red fruit balanced by acidic, long and fruity after taste. Suitable as an aperitif or with grilled chicken, salmon and vegetarian dishes.

Grape: Xinomavro

AKAKIES ROSÉ

Bottle: 319:-

Amyndeon, Macedonia, Greece

Dry and fruity flavor with hints of red berries balanced by acidic taste with a long and fruity finish. Suitable as an aperitif or with grilled chicken, salmon and all vegetarian dishes.

Grape: Xinomavro

SPARKLING WINE

BARZA CAVA

Piccolo (20cl): 99:- Bottle: 289:-

Cava, Spain

Dry, fruity flavor with fine persistent mousse and hints of green apples, biscuits and mandarin. Excellent as an aperitif or with fish dishes soups and salads. Grapes: Macabeo, Xarel-lo and Parellada.

PALMER & CO BRUT RÉSERVE

Bottle: 649:-

Champagne, France

Well balanced, barely medium bodied flavor with fresh fruit and acidic attribute. Hints of citrus, roasted bread, hazelnut and nutty chocolate. Suitable as an aperitif and fish and seafood. Grapes: Druvor: Pinot noir, Pinot Meunier och Chardonnay

DESSERT WINE

SAMOS

Glass: 59:- Bottle: 189:-

Samos, Greece

Very sweet and full bodied flavor with balance of delicious freshness of honey and dried fruits. Suitable with desserts and icecream.

Grape: Muscat of Samos

Please ask us about non alcoholic options

LEARN GREEK



REGULAR WORDS

Hello	Yassou
Good morning/day	Kalimera
Good evening	Kalispera
Good night	Kalinichta
Good bye	Andio
Today	Simera
Thank you	Efcharisto
Yes / No	Ne / Oxi
Pardon	Signomi
Water	Nero
beer	Birra
Wine	Krasi
Okay	Endaxi
A question	Ena zito

GOOD TO KNOW

Telephone	Tilefono
Charger	Fortisti
Computer	Ypologisti
Restaurant	Estiatorio
Bathroom	Toualeta

EVERYDAY PHRASES

How are you?	Ti kanis?
Good and you?	Kala esi!
Fine thank you!	Kala efcharisto!
Very good!	Poli kala!
What's your name?	Pos se lene?
My name is...	Me lene...
I am from Sweden	Ime apo ti Souidia
I wish to pay	Thelo na pliroso

FOOD & IN THE RESTAURANT

Barbeque	Psistaria
Sqewer	Souvlaki
Rice	Ryzi
French fries	Patates tiganites
Bulgur	Pligouri
Knife & fork	Machairi kai pirouni
Napkin	Petseta
Plate	Plaka
One glass	Ena potiri
Childrens menu	Paidiko menou
Toys	Paichnidia



08-21 83 25

WWW.GREKISKA.SE

KUNGSHALLEN@GREKISKA.SE

FULLY LICENSED RESTAURANT

