



ALLERGENS
Do you have any allergies?
Please let us know!

Groups

Are you celebrating
something special?

We would be happy to go
over the options with you.

Vino e Pane

More than just a Greek

STARTERS

Pita met kruidenboter <i>Greek bread with garlic butter</i>	4.6
Tzatziki <i>Creamy yoghurt-dip with herbs, garlic and cucumber</i>	7.5
Mezze <i>Greek olives, peperoni and feta cheese</i>	7.5
Bruschetta <i>With fresh tomato, basil and garlic</i>	6.5
Tirokafteri <i>Spicy fetamousse, with Greek bread</i>	7.8
Pikilia <i>Mix of appetizers, cold and warm</i>	16

COLD APPETIZERS

Buratta <i>Soft cheese of mozzarella and cream, sun-dried tomatoes, served with chery tomatoes, balsamico pesto dressing</i>	12
Dolmadakia <i>Grape leaves stuffed with rice</i>	7
Runder Carpaccio <i>Beef tenderloin, arugula, parmesan cheese, capers, pine nuts and dressing (Option: black truffle-oil +2.5)</i>	15
Wagyu Carpaccio <i>Wagyu beef carpaccio, parmesan cheese, arugula, pine nuts, olive oil (Option: black truffle-oil +2.5)</i>	18.5
Griekse salade <i>Greek salad</i>	9.5

SOUP

Tomato-crème	6
Champignon-crème	6

Elliniko Trapezi

37 p.p.

Experience the delicious Greek way of dining.

Our kitchen will prepare a 3-course menu consisting of meat, fish and vegetarian snacks.

Of course we end with a delicious dessert.

MEAT ME MENU

50 p.p.

The dishes listed below are served in stages, each course for two people.

- Beef tenderloin carpaccio
- Beef tenderloin dots
- Rib-eye 250 gr.
- Beef tenderloin 200 gr.
- Mixed desserts

TIP: Pair with our black truffle oil

MIX PLANK

60 p.p.

The dishes listed below are served in stages, each course for four people.

- Calamari
- Greek bread
- Stuffed portobello
- Talagani
- Lamb carre 450 gr.
- Rib-eye 250 gr.
- Bavette 250 gr.
- Tournedos 200 gr.
- Fries and rice
- Garlic and chimichurri sauce
- Mixed desserts

De hierboven genoemde menu's zijn te combineren met een wijnarrangement.

HOT APPETIZERS

Geitenkaas <i>Aged goat cheese, honey, Seasonal fruit, thyme, and fried onions</i>	12
PortoBello <i>Stuffed with feta cheese, cheese and pesto</i>	11
Boujourdi <i>Melted cheese in spicy tomato sauce</i>	9
Saganaki <i>Baked sheep cheese</i>	9
Talagani <i>Greek sheep cheese, honey and sesam seeds</i>	10
Kaaskroketjes <i>Cheese croquette with chili sauce</i>	7.5
Courgetteballetjes <i>Fried zucchini balls with tzatziki dip</i>	9
Gehaktballetjes <i>Meatballs with tomato sauce</i>	8
Ossenhaaspuntjes <i>Beef tenderloin dots baked and flamed with ouzo (Option: black truffle-oil +2.5)</i>	12.5
Kalamaria <i>Fried calamaris (squid rings) with lemon dressing</i>	11
Pikante mosselen <i>Spicy mussels extinguished with ouzo</i>	12.5
Saganaki garides <i>Shrimps in spicy sauce with feta cheese</i>	12.5

FOR THE LITTLE ONES

Gyros with fries and apple sauce	13
Skewer with fries and apple sauce <i>(pork or chicken)</i>	13
Burger with fries and ketchup	16
Spaghetti Bolognese kids	13
Penne Carbonara kids	13
Fried salmon with fries and appel sauce	17

- On Fridays, Saturdays, and Sundays, we require (a minimum of) a two-course menu per person.
- Would you like to order only starters to share? That's possible! (At least) 3 starters count as 1 main course.
- If you have any questions or would like advice, feel free to ask our staff. Thank you for your understanding.

MEAT AND MORE

Food for the soul

PASTA & RISOTTO

Penne alla Vodka	20
<i>Onion, garlic, chili pepper, goat cheese, prosciutto, sauce of vodka, cream and tomato</i>	
Penne Salmone	23
<i>Salmon, cherry tomatoes, dill, spinach, parmesan cheese, sauce of cognac and cream</i>	
Tagliatelle con Gamberetti	22
<i>Shrimps, zucchini, cherry tomatoes, sauce of white wine, tomatoes and cream, fresh herbs (Option: hot peper +1)</i>	
Tagliatelle Bolognese	17.5
<i>With minced meat and tomato sauce</i>	
Penne Buratta	22
<i>With cherry tomatoes, basil, pine nuts, sauce of pesto and cream</i>	
Spaghetti Carbonara	17.5
<i>With bacon, white wine and cream</i>	
Tagliatelle al Filetto	25
<i>Beef, mushrooms, sun-dried tomatoes, garlic, onion, spinach, sauce of tomato and cream</i>	
Risotto ai Funghi	19
<i>Shiitake mushroom, oyster mushroom, mushroom, rucola, white wine (Option: black truffle-oil +2.5)</i>	
Risotto Aurora	23
<i>Lamb fillet, Mediterranean herbs, cherry tomatoes, garlic, lemon, feta, Grana Padano, and white wine (Option: black truffle-oil +2.5)</i>	

OVEN & PAN

Kipfilet	22
<i>Chicken breast with a sauce of Masticha liqueur</i>	
Moussaka	24
<i>Layers of potatoes, eggplant, minced meat and béchamel sauce</i>	
Vegetarische schotel	21
<i>Halloumi, stewed vegetables, stuffed pointed pepper and garnish</i>	
Bekri Meze	26
<i>Sliced beef and pork tenderloin with vegetables, flamed with Metaxa-cognac</i>	
Loukaniko	24
<i>Farmer's sausage made from wild boar, vegetables, lightly spicy sauce, and mashed potatoes</i>	

SAUZEN

Mayonaise / Ketchup / Chili	0.75
Mustard / Sambal / Applesauce	0.75
Truffle mayonaise	1.5
Zwarte truffel-olie	2.5
Garlic	3
Mushroom	3
Peper	3
Feta	3
Tzatziki (small)	3.5
Chimichurri	3.5

Onze favorieten

Ossenhaas	24 - (150 gr)
Beef tenderloin, peper sauce	32 - (200 gr)
	42 - (300 gr)
Rib-eye grain fed chimichurri	32 - (250 gr)
Bavette	30 - (250 gr)
<i>Flank steak, garlic butter, truffle oil</i>	
T-bone	30 - (350 gr)
<i>Calf, garlic butter</i>	
Lams carre chimichurri	34 - (+ 450 gr)
Spalobrizola	33 - (+ 450 gr)
<i>Pork shoulder chop, herbs and garlic butter</i>	
Surf & Turf	37
<i>150 gr beef tenderloin and 3 shrimps, baked with garlic butter and served with mushroom sauce</i>	

The dishes above are served with mashed potatoes, sauce, and coleslaw.

TIP: Pair our steaks with our black truffle oil for the ultimate flavor explosion!

Prime cuts

The following dishes are available from Thursday to Sunday, while supplies last. These dishes are ideal for sharing and served with fries.

TIP: Combine our steaks with black truffle-oil

Rib-eye grain fed	82 - (500 gr)
<i>Black Angus, chimichurri</i>	
Ossenhaas	110 - (700 gr)
<i>Black Angus, chimichurri, truffelolie</i>	
Picanha grain fed	35 - (250 gr)
Tomahawk	110 - (1100 gr)

GRILL

Gyros schotel	20
<i>Tzatziki</i>	
Suzuki schotel	20
<i>Minced meat and tzatziki</i>	
Suflaki schotel	20
<i>4 skewers (pork or chicken)</i>	
Bifteki schotel	20
<i>Minced meat filled with feta cheese</i>	
Hermes schotel	26
<i>Minced meat, gyros, pork skewer, Lamb chop and schnitzel</i>	
Varkenshaas	22
<i>Pork tenderloin with feta sauce</i>	
Lamskoteletten	25.5
<i>Lamb chops</i>	
Pancetta	23
<i>Seasoned pork belly, pita bread, fries, and sauce</i>	

The dishes above are served with coleslaw and rice, unless otherwise indicated.

FISH

Zalm filet	26
<i>Grilled salmon with lemon-olive oil dressing</i>	
Dorade royal filet	25
<i>Grilled royal sea-bream with lemon-olive oil dressing</i>	
Zeebaars (hele vis)	26
<i>Grilled sea Bass with lemon-olive oil dressing and rosemary (whole fish)</i>	
Gamba's	26
<i>5 shrimps, baked in garlic oil with tomato sauce or chili sauce</i>	
Tonijn steak	26
<i>Grilled tuna with lemon-olive oil dressing</i>	

The dishes above are served with couscous made of vegetables, accompanied by vegetables and a light dressing.

SIDES

Fries with mayonaise	4.2
Coleslaw	5
Extra pita bread	2.8
Rice with tomato sauce	4
Gigantes - Big white beans in tomato sauce	5
Extra gyros	8
Steamed vegetables	8
Couscous of vegetables	8