

GREEKZ

Before you look any further...
Check this out!

3-Course menu for 2 (or more)

109. Grand Menu GREEKZ

€ 136,00



You start your evening with a bottle of
Mendoza (red or white)



Starter

Pikilia for 2

a combination of warm and cold Greek starters (mezes)



Main course

Mixed-grill for 2

2 sutzuki, 2 souflaki, 2 filets of chicken and giros
served with tzatziki, French fries, rice and Greek salad



Dessert

Dame Blanche

Food allergy?

In our products different allergens can be present.
Met gebruik van onderstaande symbolen geven wij zo goed mogelijk aan wat u in
de diverse gerechten kunt aantreffen.

If you have any questions about allergens in a product, please ask
a staff member. We will be happy to help you.



EGG



MILK



FISH



GLUTEN



SHELLFISH



NUTS



MUSTARD

GREEKZ

3-COURSE SELECTION MENU

Starters

Authentic greek tomatosoup
Authentic greek chickensoup
Fasolada (traditional greek beansoup)
Greek salad with feta and olive oil
Tomato salad
Cucumber salad
Laganosalade (cabbage salad)
Keftedakia (meatballs in tomatosauce)
Tzatziki (cucumber with garlic in creamy greek yoghurt)
Tirossalata (spicy feta cheese salad (spread))
Melitsanosalata (eggplant salad (spread))
Taramosalata (caviar salad (spread), special from Greece)
Elies en Piperies (olives and peperoni)

€ 34,95
P.p.

Main course

Grilled chicken filet
Ouzo-dish from the grill (souvlaki, sutzuki and gyros)
Souflaki-dish (porc on the spit and gyros)
Gyros (sliced porc)
Gyros Tiganaki (pan with sliced porc meat in hot tomatosauce)
Apollo-schotel (2 sutzuki and gyros)
Fried soles
Calamaris
Mousaka (eggplant, potato, minced meat, topped with bechamel sauce)
Arnaki melitzana (lamb stew with eggplant)
Stifado (lamb stew with echalotes)
Arnaki gigantes (lamb stew with big white beans in tomato sauce)
Arnaki lachanika (lamb stew with mixed vegetables)
Arnaki fasolakia (lamb stew with green beans)
Briam (vegetarian dish with fresh vegetables and potatoes from the oven)
Yemista (vegetarian dish of paprikas stuffed with rice)

Main courses are served with rice, french fries, tzatziki and salad. Fish plates have garlic sauce on the side.

DESSERT

Athene special (yoghurt with honey and walnuts)
Dame Blanche
Mixed ice-cream and whipped cream

Allergens: see symbols with the various dishes on the menu

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Cold starters (mezes)

- | | | |
|---|---|---------|
|    | 1. French bread with 3 sauces | € 8,50 |
|  | 2. Tzatziki - Greek yoghurt with cucumber and garlic | € 7,50 |
|  | 3. Tiroosalata - Spicy feta cheese salad (spread) | € 8,50 |
| | 4. Elies & Piperies - kalamata olives and peppers | € 7,50 |
|   | 5. French bread and garlic butter | € 4,95 |
|  | 6. Melitsanosalata - aubergine salad (spread) | € 9,75 |
| | 7. Dolmadaki vega - wineleaves filled with rice | € 8,75 |
|  | 8. Feta - traditional Greek sheep cheese | € 9,00 |
|  | 9. Feta mixed - feta with tomato, cucumber, olives and peperoni | € 13,95 |
|    | 10. Pikilia Athene (2 persons) - surprising selection of warm and cold starters | € 35,00 |
|   | 11. Taramosalata - Caviar speciality from Greece (spread) | € 9,00 |

We serve French bread with all starters

Soups

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|---|-------------------------------------|--------|
|  | 12. Kotosoupa - Greek chickensoup | € 7,75 |
| | 13. Fasolada - Greek beansoup | € 7,75 |
|  | 14. Ntomatosoupa - Greek tomatosoup | € 7,75 |

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Warm starters (mezes)

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|---|---|---------|
|    | 17. Midia - fried mussels with garlic sauce | € 14,00 |
|   | 18. Midia spicy - fried mussels with spicy sauce | € 14,75 |
|    | 19. Feta saganaki - crispy fried Greek sheep cheese | € 13,75 |
|    | 20. Calamarakia - deep fried squidrings with garlic sauce | € 13,75 |
|   | 21. Kolokithakia - fried courgettes with tzatziki | € 13,75 |
| | 22. Keftedakia - meatballs in tomatosauce | € 10,75 |
|  | 23. Dolmadakia - stuffed wineleaves with minced meat and rice | € 13,75 |
| | 24. Garides pikant - prawns with spicy sauce | € 15,50 |
|  | 25. Piperies yemistes - stuffed peppers with feta and fresh garlic | € 13,75 |
|    | 26. Garides psites - prawns from the grill | € 15,50 |
|  | 27. Feta forno - feta and tomato from the oven prepared with Greek herbs | € 14,25 |

We serve French bread with all starters

Main course salads

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|---|--|---------|
|  | 28. Panzaria salad - salad of red beetroot, cabbage salad, tomato, cucumber with oil dressing and Greek yoghurt | € 14,75 |
|  | 29. Greek salad - farmersalad with feta and olive oil | € 14,75 |

Small salads

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| | 30. Tomato salad | € 8,75 |
| | 31. Cucumber salad | € 8,75 |
| | 32. Laganosalata - cabbage salad | € 8,75 |

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Extras - side dishes

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| 33. Pita bread | € 1,85 |
| 34. Extra rice - rice in tomatosauce | € 4,75 |
| 35. Extra French fries - French fries with mayonaise | € 4,75 |
| 36. Gigantes - big white beans in tomatosauce | € 7,50 |
| 37. Warm vegetables | € 9,00 |
| 38. Melitzana - aubergine | € 7,50 |
| 39. Green beans - in tomatosauce | € 7,50 |
| 40. Extra giros - sliced traditional Greek porc meat | € 11,50 |

Sauces

- | | |
|---|--------|
|  42. Mayonaise / Ketchup | € 1,25 |
|  43. Pepper sauce | € 4,00 |
|  44. Mushroom sauce | € 4,00 |
| 45. Metaxa tomato sauce | € 4,00 |
|  46. Garlic sauce | € 3,00 |
|  47. Small tzatziki | € 2,00 |

Vegetarian dishes

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|   48. Yemista - stuffed pepper with rice, served with tzatziki, French fries, rice and salad | € 22,75 |
|  49. Briam - oven-prepared fresh vegetables and potatoes, served with rice, French fries, tzatziki and salad | € 22,75 |

For the little ones

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|--|---------|
| 50. Mickey Mouse - Pork on the spit with French fries and apple sauce | € 12,95 |
|   51. Spiderman - calamaris with French fries and garlic sauce | € 12,95 |
| 52. Pinoccio - cut pork meat with French fries and apple sauce | € 12,95 |
| 53. Lucky Luke - chicken filet with French fries and apple sauce | € 12,95 |

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Fish dishes

All fish specialties    

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|--|---------|
| 54. Calamaria - fried squidrings | € 23,95 |
| 55. Xifias - grilled swordfish filet | € 32,00 |
| 56. Glosses mikres - fried small soles | € 22,95 |
| 57. Glossa - fried sole | € 36,00 |
| 58. Solomos - fried salmon | € 23,75 |
| 59. Garides - fried King prawns | € 33,50 |
| 60. Tonos - grilled tuna steak | € 32,00 |
| 61. Dorade - slightly fried in oil and finished on the grill with herbs and garlic | € 26,00 |
| 62. Mixed fish - small sole, calamaris and scampi | € 28,50 |
| 63. Fish plate "Special" (for 2) - 2 salmon, 2 small soles, 2 King prawns and calamaris | € 70,00 |
| 64. Bakaljaros - fried codfish (fish & chips) | € 24,75 |

We serve these dishes with rice, French fries, garlic sauce and salad

Greek dishes from the oven

All Greek oven dishes   

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|---|---------|
| 65. Mousaka - traditional Greek dish with egg plant, potato, minced meat, topped with a bechamel sauce | € 24,25 |
| 66. Arnaki melitzana - Greek lamb stew with egg plant | € 25,75 |
| 67. Stifado - Greek speciality, lamb stew with shallots | € 25,75 |
| 68. Arnaki gigantes - lamb with big white beans in tomato sauce | € 25,75 |
| 69. Arnaki fasolakia - lamb with green beans | € 25,75 |
| 70. Arnaki kleftiko - lamb stew with mixed vegetables | € 25,75 |

Served with tzatziki, French fries, rice and salad

GREEKZ

All specials from grill and pan   

Specials from the grill and pan

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|--|---------|
| 73. Vodino piperi - filet of beef with pepper sauce | € 32,50 |
| 74. Vodino manitaria - filet of beef with mushroom sauce | € 32,50 |
| 75. Mati - rib eye Black Angus steak | € 36,00 |
| 76. Chirino manitaria - filet of porc with mushroom sauce | € 28,75 |
| 77. Giros tiganaki - pan with sliced porc meat in hot Metaxa tomatosauce | € 26,00 |
| 78. Mezes tou bekri - pan with filet of chicken in Greek tomatosauce with Metaxa***** | € 31,75 |
| 79. Kotopoulo filet - grilled chicken filet natural | € 22,00 |
| 80. Kotopoulo spicy - grilled chicken filet with spicy tomatosauce | € 22,95 |
| 81. Mixed-souflaki - filet of beef, chicken and porc on a spit with paprika and onion | € 32,00 |
| 82. Souflaki special - filet of porc on a spit with paprika and onion | € 30,00 |
| 83. Souflaki dish - 2 porc filets on spit with giros | € 22,75 |
| 84. Mixed-grill no porc - 3 lamb chops, filet of beef, chicken filet | € 31,50 |

Served with tzatziki, French fries, rice and salad

GREEKZ

Combinations from the grill

All combinations   

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|---|---------|
| 91. Bifteki - spicy minced meat stuffed with feta cheese | € 25,50 |
| 92. Giros - sliced porc meat | € 23,00 |
| 93. Apollo - 2 sutzuki (spicy minced meat) and giros | € 23,00 |
| 94. Farmers plate - sutzuki, chicken filet, souflaki and giros | € 25,00 |
| 95. Ouzo - souflaki, sutzuki and giros | € 23,00 |
| 96. Pidakia (French rack) - grilled lamb chops | € 33,00 |
| 97. Meteora - 2 sutzuki, souflaki and giros | € 24,00 |
| 98. Mykonos - 3 lamb chops, filet of chicken | € 28,75 |
| 99. Hermes - souflaki, sutzuki, schnitzel and giros | € 24,00 |
| 100. Delphi - 2 lamb chops, souflaki and giros | € 25,95 |
| 101. Chef's plate - Hard to choose? Let our chef surprise you (at least 3 varieties) | € 22,00 |
| 102. Rhodos - lamb chop, schnitzel, souflaki and giros | € 24,75 |
| 103. Kreta - mousaka, souflaki and giros | € 24,50 |
| 104. Mixed-grill Athene - lamb chop, souflaki, schnitzel, sutzuki and giros | € 29,75 |

All combinations are served with tzatziki, French fries, rice and salad

Dishes for two

All dishes for 2   

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|---|---------|
| 105. Special - 2 filets of beef, 2 filets of porc, 2 filets of chicken and giros | € 68,00 |
| 106. Olympia - 2 sutzuki, 2 souflaki, 2 lamb chops and giros | € 58,00 |
| 107. Kos plate - 2 sutzuki, 2 souflaki, mousaka and giros | € 58,00 |
| 108. Mixed grill - 2 sutzuki, 2 souflaki, 2 kipfilet en giros | € 54,00 |

Dishes for 2 are served with tzatziki, French fries, rice and Greek salad

GREEKZ

Desserts

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|---|--|---------|
|  | 110. Banane Royale | € 9,75 |
|  | 111. Ice cream with cherries and whipped cream | € 9,00 |
|   | 112. Athene speciality - yoghurt with honey and walnuts | € 9,00 |
|    | 113. Baklava with ice cream and whipped cream | € 9,75 |
|    | 114. Tiramisu | € 9,75 |
|  | 115. Ice cream with pineapple and whipped cream | € 9,00 |
|  | 116. Dame Blanche | € 9,00 |
|  | 117. Ice cream with strawberries and whipped cream | € 10,00 |
|  | 118. Children's ice cream | € 7,00 |
|    | 119. Grand Dessert GREEKZ (2 pers.) - surprise dessert (min. 2 pers.) | € 22,00 |

Special coffees

All coffees  

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| IRISH Coffee - coffee, Jameson, whipped cream | € 8,95 |
| FRENCH Coffee - coffee, Grand Marnier, whipped cream | € 8,95 |
| CORFU Coffee - coffee, Koum Quat, whipped cream | € 8,95 |
| SPANISH Coffee - coffee, Tia Maria, whipped cream | € 8,95 |
| ITALIAN Coffee - coffee, Amaretto, whipped cream | € 8,95 |
| ATHENE Coffee - coffee, Metaxa, whipped cream | € 8,95 |
| DOM Coffee - coffee, Dom Benedictine, whipped cream | € 8,95 |

GREEKZ

Drinks

Non-alcoholic

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|-------------------------|--------|
| Sourcy sparkling | € 3,75 |
| Sourcy flat | € 3,75 |
| Pepsi | € 3,75 |
| Pepsi light | € 3,75 |
| Cassis | € 3,75 |
| Bitter Lemon | € 3,75 |
| Tonic | € 3,75 |
| Sinas | € 3,75 |
| Appelsap | € 3,75 |
| Jus d'Orange | € 3,75 |
| Icetea | € 3,75 |
| Seven-up | € 3,75 |
| Fristi | € 3,75 |
| Chocomel | € 3,75 |
| Bottle of mineral water | € 8,00 |

Alcoholic

GREEK DRINKS

| | |
|-----------------------|---------|
| Bottle of Ouzo 200 ml | € 19,75 |
| Small Ouzo | € 4,00 |
| Small Tsipouro | € 4,00 |
| Ouzo on the rocks | € 6,95 |
| Tsipouro on the rocks | € 6,95 |
| Masticha Chios | € 5,00 |
| Port, white or red | € 5,50 |
| Koum Quat | € 6,25 |

BEER

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|--------------------|--------|
| Draft | € 4,20 |
| Draft 0,5 ltr | € 8,00 |
| Alcohol free beer | € 4,50 |
| Lefte blond | € 5,75 |
| Radler | € 5,50 |
| Mythos, Greek beer | € 5,50 |
| Weissbier 0,5 ltr | € 7,50 |

VARIA

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|---|---------|
| Martini, wit of rood | € 5,25 |
| Vieux / Vodka / Gin | € 6,50 |
| Aperol Spritz/mix | € 9,75 |
| Bacardi / Bacardi Lemon | € 6,50 |
| Whisky | |
| - Jameson/Ballantines/ Famous Grouse/Red Label | € 6,50 |
| - Chivas Regal/Jack Daniels/ Dimple | € 8,50 |
| - Single Malt Singleton | € 11,00 |
| Jonge jenever | € 5,00 |

COGNAC

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|---------------------|---------|
| Cognac Remy Martin | € 9,75 |
| Cognac Martell | € 9,00 |
| Metaxa**** | € 7,00 |
| Metaxa***** | € 8,00 |
| Metaxa 40 years old | € 10,75 |

LIQUORS

| | |
|-----------------|--------|
| Cointreau | € 6,25 |
| Drambuie | € 6,25 |
| Grand Marnier | € 6,25 |
| Tia Maria | € 6,25 |
| Bailey's | € 6,25 |
| Dom Benedictine | € 6,25 |
| Sambuca | € 6,25 |
| 43 | € 6,25 |
| Frangelico | € 6,25 |
| Limoncello | € 6,25 |

Coffee and more

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|--------------------------------|--------|
| Coffee | € 3,50 |
| Decafé coffee | € 3,50 |
| Latte Macchiato | € 5,00 |
| Greek coffee | € 3,00 |
| Frappé (coffee with ice cream) | € 7,00 |
| Tea | € 3,00 |
| Espresso | € 3,25 |
| Cappuccino | € 4,00 |
| Decafé Cappuccino | € 4,00 |
| Hot coco and whipped cream | € 5,50 |

GREEKZ

WINES

Red wine

Merlot Mendoza Argentina € 25,95

Ruby-red wine dominated by fruity aromas of blackberries, plums and strawberries, along with subtle spicy notes.
Rich taste with smooth finish. To go with all meat dishes.

Naoussa Boutari € 25,95

One of the most famous wines from the winehouse 'Boutari'.
Translucent ruby color, smoky notes, hints of tomato, olive and ripe red fruit.
Wine of good quality. Drink it with your grilled dishes.

Alpha Estate 14,5% vol. € 54,00

A very high quality blend of the Greek winehouse Ktima Alpha.
Ruby red colour, powerfull taste full of red fruit.
Goes very well with grilled meat.

Rosé

Rosé Boutari € 25,95

This wine is made of the Xinomavro grape, the only Greek grape suitable for making rosé wine.
Goes with all meat dishes.

Open wines

| | Glass | 0,5 ltr | Liter |
|--------------------------|--------|---------|---------|
| House red | € 5,85 | € 13,95 | € 26,00 |
| Imiglikos | € 5,85 | € 13,95 | € 26,00 |
| Mavrodaphne (Greec port) | € 5,85 | € 13,95 | € 26,00 |
| Rosé | € 5,85 | € 13,95 | € 26,00 |

GREEKZ

White wine

Prosecco (200 ml) € 9,95
Fresh white sparkling wine

Chardonnay € 25,95
A very fruity white wine. Soft taste with lots of fruits.
With fish, chicken and other white meat.

Sauvignon Blanc Mendoza Argentina € 25,95
An attractive, fresh wine with an elegant aroma. Pleasant and accessible with notes of citrus and freshly cut green apple.
Nice with all our fish- and chicken plates.

Moschofilero € 36,00
The most famous wine of the Moschofilero grape that received many medals and easily competes with a lot of French wines.
Delicious with all our fish- and meat plates.

Retsina € 25,75
Retsina is a wine with a typical resinous taste, the wine of the "old Greeks". You have to get used to it, but if you like it you will appreciate it as a refreshing, dry wine. Fits to all Greek dishes.

Champagne

Champagne - Medium dry € 42,00

Open wines

| | Glas | 0,5 ltr | Liter |
|----------------------|--------|---------|---------|
| House white (dry) | € 5,85 | € 13,95 | € 26,00 |
| House white (sweet) | € 5,85 | € 13,95 | € 26,00 |
| Retsina | € 5,85 | € 13,95 | € 26,00 |
| Samos (dessert wine) | € 5,85 | € 13,95 | € 26,00 |