

# A LA CART

#### Main

A diverse range of flavorful dishes which are all sourced daily and locally

# Velute fish soup

Pumpkin sweet potato soup with sea bream and yogurt (Contains: milk,Fish, Melk)

#### NOK 289

## Signature moussaka

Aubergine lam & beef béchamel, tomato sauce, homemade potato chips (Contains: milk.gluten)

#### NOK 295

## Gyro chicken plate

Gyro chicken with green salad, cucumber, greek pita bread, fries and tzatziki. (contains:milk,gluten)

## NOK 289

## Gyro pork

Gyros pork, beetroot green apple salat, greek pita bread, fries & tzatziki (Contains:gluten,milk)

## NOK 289

## Kritharaki Scampi

Risoni with fresh tomato, onion, scampi, confit tomato and feta (contains: Shellfish, gluten, milk)

#### NOK 385

## Giaourtlou ala Vine & Olives

Lam beef kebab with veloute yogurt Greek pita and tomato sauce (Contains:gluten, milk)

#### NOK 295

#### Mediterranean lamb carre

Lam carre with lam sause tirokafteri fries, padron and pita bred (Contains:milk, gluten)

#### *NOK 385*

## Fava octapus

Traditional fava purre yellow peas, octapus topped with onions and capers. (Contains: mollusk)

## NOK 375

## Sea bream

Butterfly sea bream served with olive oil lemon sause kale salat and fries. (Contains:Fish)

## NOK 395

#### Desserts

Our desserts are made in house by our pastry chef

## Deconstructed cheesecake

(Contains:milk,gluten)

## NOK 175

## *Portokalopita*

Traditional Greek dessert with orange (Contains: gluten)

## NOK 175

#### Greek veloute yogurt

Greek veloute yogurt, honey, plum compote and walnuts (Contains:Melk, nuts walnuts, gluten)

### NOK 165