

## Red wine

62. LEYDA RESERVE CARMENÈRE.....325,-  
*This wine is unique. 100% Chile and yet it gets a place in our Greek menu card and hearts. Very rich and deep with an unusually long and smooth after taste. We highly recommend this great wine for Grill Pikilia*
63. DEAKIN SHIRAZ/CABERNET.....208,-  
*Cabernet Sauvignon gives class – Shiraz gives a lovely spiced red wine – Australian meets Greek. Perfect for traditional Greek oven- and casserole dishes, but also for a Bifteki stuffed with feta cheese*
64. NAOUSSA BOUTARI.....196,-  
*The most popular wine in Greece. The Xinomavro Grape and the storage in oak three barrels gives a strong, spicy flavour – typical Greek and absolutely perfect for the traditional Greek kitchen*
65. OINODEIA.....345,-  
*Elegant Cabernet, Agiorgitiko and Syrak combination. A high class wine from the Northern Greece.*
66. GRAND RESERVE BOUTARI.....296,-  
*Xinomavro wine from the Naoussa Region in Northern Greece.. Spoil yourself with the scent of olives, cinnamon and oak. A perfectly balanced wine with a wonderful, long after taste.. No wonder it is called "The King" in Greece!*

## Coffee – Tea

45. COFFEE.....22,-
46. TEA.....22,-
47. GREEK COFFEE. 22,-
48. FRAPPÉ (popular cold Nescafe).....35,-
49. FRAPPÉ with vanilla ice-cream..... 48,-
50. IRISH COFFEE..... 52,-
51. METAXA COFFEE..... 52,-
52. POSEIDON COFFEE..... 55,-  
(with Metaxa and Kahlua)

## Dessert wine

67. SAMOS, 8 cl white.....29,-
68. MAVRODAPHNE, 8 cl red.....29,-

## Aperitifs

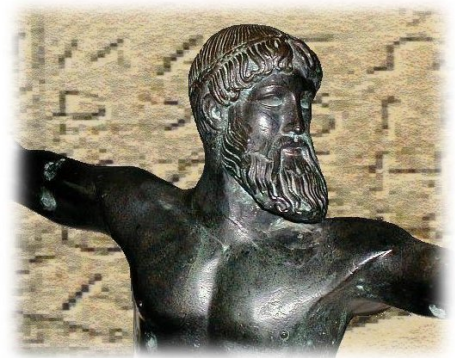
69. OUZO LEMON.....48,-
70. MAVRODAPHNE COOLER..... 48,-
71. SAMOS FIZZ.....48,-
72. METAXA COCKTAIL..... 55,-
73. SPIRITS 2 CL.....35,-
74. LIQUOR 2 CL..... 35,-
75. VERMOUTH 4 CL.....35,-

## Beer and soda

76. MYTHOS, Greek beer, 0,33 l..... 32,-
77. DRAUGHT BEER 0,25 l (Classic).....30,-/34,-
78. DRAUGHT BEER 0,50 l (Classic).....48,-/54,-
79. DRAUGHT BEER 0,75 l (Classic).....65,-/72,-
80. FIZZY LEMONADE 0,25 l..... 25,-
81. FIZZY LEMONADE 0,50 l.....36,-  
*Coca-Cola, Fanta orange, Lemon, Sprite*
82. SODA/JUICE 0,25 L/0,5, L.....25,-/36,-

# POSEIDON

THE GREEK RESTAURANT



Nørrebro 2  
6400 Sønderborg  
Tel. +45 74 43 50 51

*Opening hours*  
Monday-Sunday  
17.30- 24.00 o'clock  
The kitchen closes at 22 o'clock

## Summer Offers

### Menu 1)

**Horiatiki** – Greek farmer salad with Feta cheese and olives

**Bifteki Gemisto** – Greek minced beef patty from Grill. Stuffed with Feta cheese and served with French fries and Tzatziki

Kr. 178,-

### Menu 2)

**Dip plate** – Tzatziki, Melitzanosalata and Taramosalata. Served with bread

**Grill Pikilia** – Selection of Greek grill courses. 4 pcs. meat. Served with Greek farmer salad oregano potatoes from oven  
**Irish Coffee or Greek yogurt with honey and fresh fruit**

Kr. 269,-

### Menu 3)

**Eight tempting bites** – tempting selection of traditional Greek dishes. We start of by serving four starters and we finish of with four main courses. Our absolute "best seller"(min. two persons)

Kr. 179,-/per person

## Salads and first courses

1. TZATZIKI.....54,-  
*Greek yoghurt with cucumber and garlic*
2. HORIATIKI.....65,-  
*Greek farmer salad with feta and olives*
3. FETA IN OVEN.....65,-  
*With tomatoes, pepper, onions and olives*
4. GARIDES SAGANAKI.....68,-  
*Shrimps in spicy tomato sauce with feta*
5. KALAMARIA TIGANITA.....59,-  
*Squid breaded and deep fried with Tzatziki.*
6. SPANAKOPITTA.....59,-  
*Greek Spinach Pie with Filo dough*
11. DIP PLATE.....59,-  
*Tzatziki, Melitzanosalata and Taramosalata*
12. MEZES (ONE PERSON).....79,-  
*A tasty selection of Greek first courses*
13. MEZES (TWO PERSONS).....152,-  
*A tasty selection of Greek first courses*

*To all first courses we serve home baked French loaf with garlic butter*

## Fish Dishes

17. KALAMARIA TIGANITA.....138,-  
*Squid breaded and deep fried with Tzatziki, salad and French fries.*
24. TODAYS FISH.....Varies  
*Please ask your waiter*
25. SOLOMOS SHARAS.....168,-  
*Grilled salmon cutlet served with Skordalia (Greek garlic mousse)*
26. PSARI PLAKI.....146,-  
*Pangasius fillet baked in the oven with tomato, onion, garlic and paprika*

## Traditional Greek main courses

9. SOFRITO.....179,-  
*Sirloin steak in garlic sauce. Speciality from Corfu*
18. STIFADO.....148,-  
*Veal with pearl onions in red wine sauce with cinnamon and clove*
19. KLEFTIKO ARNI.....158,-  
*Roasted leg of Lam in own sauce*
20. KOTOPOULO GEMISTA.....138,-  
*Chicken fillet stuffed with tomato, Feta cheese and Oregano. Served with delicious Feta cheese sauce*
21. MOUSSAKA.....138,-  
*Eggplant and potatoes overlapped with minced beef and Bechamelsauce. Served with Tzatziki*

## Greek grill courses

28. BIFTEKI (stuffed with Feta + kr. 10,-).....138,-  
*Greek minced beef patty from grill. Served with Tzatziki and French fries*
30. GYROS.....118,-  
*Marinated pork served with French fries and Tzatziki*
31. SOUVLAKI HIRINO.....148,-  
*Two grill spears with pork served with Tzatziki*
32. FILETO KATO SAMIKO.....179,-  
*Tender sirloin steak. Vegetable of the day and Mavrodaphne sauce*

## Grill plates

33. MIX GRILL.....169,-  
*Gyros, Souvlaki and Bifeki. Served with Tzatziki and Greek farmer salad*
34. SOUVLAKI PIKILIA.....169,-  
*3 skewers with chicken, sirloin and pork. Served with Tzatziki and Greek farmer salad*
35. GRILL PIKILIA.....179,-  
*An exiting selection of Greek grilled dishes with Four pieces of meat. Greek farmer salad and Tzatziki*

## Children's favourites

36. CHILDRENS SOUVLAKI..... 65,-  
*Grill spear with pork and French fries*
37. KALAMARIA WITH FRENCH FRIES..... 65,-  
*Squid breaded and deep fried*
38. GYROS WITH FRENCH FRIES..... 65,-
39. CHILDRENS BIFTEKI..... 65,-  
*Grilled hamburger with French fries*
40. CHILDRENS ICE-CREAM..... 45,-

## Desserts

41. GREEK JOGURT ..... 59,-  
*With honey and fresh fruits*
42. KARIDOPITTA.....59,-  
*Homemade Greek Walnutcake served with vanilla Ice cream*
43. POSEIDON PAGOTO.....65,-  
*Ice collection with four scoop of ice and fresh fruit*
44. MILO STO FOURNO.....59,-  
*Apple baked in cinnamon syrup with Grand Marnier and Metaxa. Served with vanilla ice cream*

## Wine of the House

NEMEA SPECIAL, red or white

53. 0,75 L.....146,-
54. 0,375 L.....88,-
55. Per glass.....35,-

## Retsina

The typical Greek white wine with the special smell and taste of gum

56. 0,75 L.....149,-

## White wine

57. MAKEDONIKOS TSANTALI.....186,-  
*Tasty Greek semidry white wine. Fresh and fruity. Perfect for Mezes and other first courses*
58. LEYDA SAUVIGNON BLANC.....218,-  
*Dry Chile white wine. Nice crispy aroma gives associations to elderflower and black currant. Perfect companion to fish- and poultry dishes*
59. VILLA MARIA PRIVATE BIN RIESLING.....295,-  
*Top wine from the highest rewarded wine house in New Zealand. A semidry Riesling at its best! Fresh and irresistible with aromas from apple, lemon, passion fruit and pineapple*

## Rosé wine

60. CALLIGAS ROSÉ.....208,-  
*We can give this semidry rosé wine from Greece our warmest recommendation. Enjoy it outside on our terrace with one of our summer courses – but take*
61. 2007 PONT NEUF ROSÉ.....208,-  
*Aromatic, French rosé wine. Beautiful scent of forrest berries and cherries. We recommend this wine for fish- and poultry dishes*