

MENÚ

GREEK-O RICO

MYTHOLOGICAL

EL GRIEGO DE HUERTAS

WWW.GREEKORICO.COM

YOUR GASTRONOMIK ODYSSEY STARTS HERE



 Gluten

 Eggs

 Dairy

 Chesses

DEGUSTATION MENU

Selection of the most typical Greek dishes to share
(Minimum two people)

MYTHOLOGICAL

STARTERS

GREEK SALAD

Tomatoes, green peppers, cucumber, onions, olives and feta cheese.

TYROPITA

Hojaldre Warm millefeuille filled with an assortment of greek cheeses.

SPANAKOPITA

Warm millefeuille filled with spinach and feta cheese.

GREEK TAPAS

Tzatziki, humus, melitzanosalata, humus...

TO SHARE

MOUSAKA

Baked eggplant, potatoes and ground beef topped with bechamel.

DOLMADES

Grape leaves stuffed with rice and minced meat.

GYROS

Roasted pork meat with garnish and tzatziki.

EXOHIKÓ

Greek pie with roasted chicken/lamb, vegetables and cheese.

INDIVIDUAL DESSERT

(Choose one)

GREEK YOGHURT

GREEK YOGHURT
ICE CREAM

35€ per person

beverage not included

STARTERS

Griegozatelo from minute 1.
The breakfast of the Spartans



The Odyssey can begin on your palate thanks to our appetizers. Travel to the Greek islands with just one bite of our delights, such as our Hitapodi.

PITA'S BREAD 1,30

FETA GRILLED
 MUST

Greek sheep cheese with oregano, Kalamata olives and fresh tomato.
13,00



SPANAKOPITA

Warm millefeuille filled with spinach and feta cheese. **13,00**



TYROPITA

Warm millefeuille filled with an assortment of greek cheeses. **12,00**



GREEK STYLE GRILLED OCTOPUS.

Let yourself be surprised by the perfect grilling of this delicious Greek-style octopus. It's a dish that we're used to, but in southern Greece, they prepare it with a special flavor and the perfect crispy texture. **25,00**



MEZEDES

Greek tapas.

HUMUS

Chickpea cream or Red pepper cream. **9,70**

MELITZANOSALATA

Eggplant cream. **9,70**

TARAMÁ

Cream of fish with lemon juice. **9,70**

FALAFEL

Chickpea croquettes. **9,70**

TZATZIKI

Yogurt cream with cucumber and garlic. **9,70**

KOLOKITHOKEFTEDES

Zucchini cheese and basil croquettes. **9,70**

DOLMADAKIA

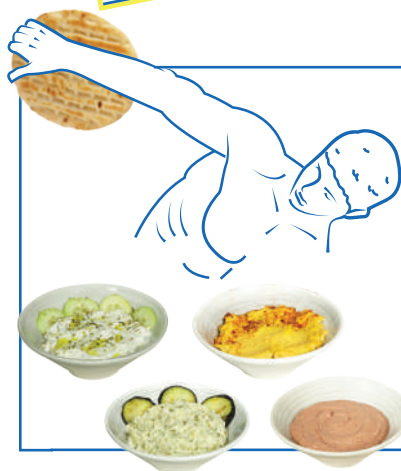
Stuffed grape leaves with rice. **9,70**

TOMATOKEFTEDES

Tomato and feta cheese croquettes Santorini style. **9,70**

KROQUETO-KEFTEDES

Gourmet Tasting of our Greek Croquettes. **13,00**



PIKILÍA

ASSORTMENT OF GREEK TAPAS

Enjoy the best of gastronomy in exquisite and tasty bites that will whet your appetite and awaken your desire to taste our main dishes. Ready to get started?

One person **13,00** / Two people **22,00**



SALADS

The perfect combination of fresh ingredients: Kalamata olives and the legendary feta cheese that will make you feel like you're on Mount Olympus.



GREEK SALAD

Tomatoes, green peppers, cucumber, onions, olives and feta cheese. **13,00**

CYPRLOT SALAD

Mixed lettuce with grilled Cypriot cheese and croutons. **13,00**

SANTORINI-STYLE TOMATO

Garden fresh tomato with feta snow, basil dressing and extra virgin olive oil "Oro de Bailén". **13,00**



MYKONOS

Mixed green salad with shrimps, avocado, salmon, vinaigrette and taramá. **15,00**



VEGGIE DISHES



GREEK-O-RICO VEGGIES



It may seem like a myth, but our vegetarian dishes will not make you miss meat at all.

IMÁN

Aubergine stuffed with vegetables.

14,50



ΓΕΜΙΣΤΆ

Peppers stuffed with rice and vegetables.

14,50



VEGGIE MOUSAKA

Aubergine, potato and zucchini layer stopped with bechamel.

16,00



GREEK SPECIALTIES

PURE GREEK FLAVOR



BAKED EGGPLANT, POTATOES AND GROUND BEEF TOPPED WITH BECHAMEL



Layers of eggplant and zucchini with minced meat ragu, bechamel, all gratinated in the oven. Our hallmark is a Greek-style 'lasagna' with eggplant as a delicious substitute for pasta and a juicy filling that will make you cry with perfection in every bite. **16,50**



SANTORINI PLATE

A little bit of everything - Moussaka, Soutzoukakia, and Gyros. **20,50**



SOUTZOUKAKIA

Spicy beef meatballs in tomato sauce.

15,50



PAPOUTSAKIA

Aubergine stuffed with minced veal meat with bechamel sauce. **15,00**





DOLMADES

Stuffed grape leaves with rice and minced meat, seasoned with a light yogurt and lemon sauce. Enjoy one of the most surprising and authentically Greek dishes with its unique presentation. The balanced mixture of well-minced meat and Greek rice with the perfect touch of sauce. **15,00**



GREEK PIE WITH ROASTED CHICKEN/LAMB, VEGTABLES AND CHEESE.

The puff pastry that drives Greeks crazy. A crispy crust that encloses the perfect mix of protein for carnivores, green vegetables, and Greek cheese inside. Very, very Greek-o.

Lamb **18,00** / Chicken **17,00**



GIANNIOTIKO

Mountain-style stewed lamb with eggplant and a side of rice

18,50



GIΟΥVETSΙ

Greek pasta and veal meat in a tomato sauce, grated with feta cheese. **16,00**



GREEK PASTA

Our selection of pastas will not leave you indifferent. Do you dare, or are you tasteless?



HILOPITES (TAGLIATELLE)

Tomato, olives, oregano and feta cheese sauce. **15,00**



HILOPITES WITH VEGETABLES (TAGLIATELLE)

16,00



PASTIKHIO

Greek macaroni with ground beef and bechamel.

16,00



MEAT

Savor with pleasure the best spiced meats such as our Gyros, with different sauces or our Greek-style chicken, with preparations that will not leave you indifferent and will make you believe in the gods again.



GYROS GYROS

Roasted pork meat with garnish and tzatziki. **16,00**



BIFTEKI GEMISTÓ

Hamburger stuffed with tomato and feta cheese with french fries (without bread). **15,50**



GREEK CHICKEN

Grilled boneless free-range chicken quarter with mustard sauce vegetables and potatoes.

15,00



LAM SOUVLAKI

2 lamb brochette with peppers and oven-baked potatoes. **17,50**



SOUVLAKI BEEF / CHICKEN

2 beef/chicken brochette with peppers and oven-baked potatoes.

16,00



GREEK MEAT GRILL

Veal and chicken brochettes, soutsoukakia, gyros, lamb pork chops and tzatziki (for two person).

39,00



FISH

Indulge in the pure taste of the Aegean Sea with our extraordinary Monkfish seasoned with feta cheese or our delicious prawns that transport you to the Greek coast with just a whiff of their aroma.



RAPÉ

Greek style monkfish with tomato, garlic and feta cheese. **16,50**



MIKROLIMANO PRAWNS

Mikrolimano style fried prawns, cooked with ouzo and feta cheese. **18,00**



BEVERAGES

WATER 1L. **2,50**

WATER 1/2 L. **1,70**

CARBONATED WATER 1L. **3,70**

CARBONATED WATER 1/2 L. **2,50**

SOFT DRINKS. **3,50**

JUICES. **3,50**

TINTO DE VERANO. **5**

FIX BEER. **4,50**

MYTHOS. **4,50**

BEER 0,0 **3,50**

BEER CAÑA. **3,90**

BEER PITCHER. **5**

MAGNA TOSTADA 0,0. **4**

COPAZO **8,00**



GREEK WINES

WHITE

CHARDONNAY PAPANOUI

Wine with a pale yellow color, fruity and with good acidity, with slightly unripe notes reminiscent of green apple.

 **20,50**  **5**

BIO APOSTOLAKIS

Roditis, Assyrtiko & Ugni Blanc wine with a bright color, fresh and dry, balanced acidity and elegant fruity aftertaste with notes of citrus.

 **22,00**

RED

ST GEORGE AGORGITICO

100% Agiorgitiko Red wine with a dark red color and a balanced aroma of red fruits. Rich and balanced with a velvety finish.

 **22,00**  **5**

GREEK-O RICO WINES

JAR OF WINE

Roditis, Assyrtiko & Ugni Blanc wine. Bright in color, fresh and dry, balanced acidity and elegant fruity aftertaste with notes of citrus.

 **3,50**  1/2 L **10,50** / 1L **19,00**

RETSINA

Pine resin, with a golden and shiny yellow color.

 **4**  1/2 L **11,50** / 1L **21,00**



SPANISH WINES

WHITE

VERDEO TORRES

100% Verdejo-D.O.P Rueda. It has a pale yellow color with greenish reflections. On the palate, it is a fresh, unctuous wine with a long aftertaste.

 **19,00**  **4,00**

RED

CELESTE BODEGAS TORRES

100% Tempranillo grape from D.O.P. Ribera del Duero. Dark cherry color. Intense and powerful notes of red fruit with a spicy undertone. Juicy and fresh.

 **22,00**  **4,60**

ALTOS IBÉRICOS BODEGAS TORRES

100% Tempranillo D.O.P Rioja. Wine with a purple color. Aroma of bright red cherries and light vanilla Wood.

 **21,00**  **4,50**

PROTOS CRIANZA

High aromatic intensity, with ripe fruit aromas well integrated with the wood, which provides sweet spices and pleasant toasted notes.

 **27,00**  **5**

EMILIO MORO

Deeply covered cherry red color. On the nose, it exhibits remarkable intensity, reflecting its highly expressive character. On the palate, it is fully-bodied and voluminous, with a pleasant passage and a strong personality. The finish is long and persistent.

 **33,00**

CAVA & SPARKLING WINES

LAMBRUSCO

 **15,00**

DESSERTS

Do you doubt if there is anything more delicious than our dishes?
Stop doubting and try our exquisite selection of desserts.



BAKLAVA

Greek millefeuille pastry in honey
and cinnamon syrup. **7,00**

FIG CAKE

7,00

GREEK YOGHURT

 **MUST**



SPARTA CAKE? If there is a famous
dessert in Greek cuisine, it is
yogurt. Forget about other
desserts and let yourself be
amazed by this dessert with its
crunchy biscuit and blueberry
coulis. **7,50**

GREEK YOGHURT

Authentic greek yogurt with honey and
nuts. **6,50**

GREEK YOGHURT ICE CREAM

choose your toppings: honey, blueberry
sweet. **6,50**

MOSAICO

Homemade biscuit brownie &
vainilla ice cream. **6,00**

HALVAS

Greek nougat candy made of almonds & bitter chocolate
ice cream. **7,00**





COFFEE

BLACK COFFEE. **2,30**

WHITE COFFEE. **2,60**

AMERICAN COFFEE. **2,50**

CORTADO COFFEE. **2,50**

GREEK COFFEE. **3,50**

CARAJILLO WITH BAILEYS. **3,70**



ICE COFFEE

Frappé GREEK-O RICO. **4,70**

FRAPPÉ GREEK-O RICO & BAILEYS **6,00**



GREEK LIQUORS

TSIPOURO

Greek pomace brandy.  **28,00**  **6**

OUZO

Anise liqueur.  **25,00**  **6,50**

MAVRODAFNE

Cherry liqueur.  **20,00**  **6**

SAMOS

Sweet Muscat wine.  **20,00**  **6**



SANTORINI MENÚ

FIRST

GREEK TAPAS

Tzatziki, chickpeas Humus, red beans Humus
rojas, Meitzanosolata, dolmadakia, feta
cheese and falafel.

SECOND

DEGUSTATION DISH

Mousaka, soutsoukakia and gyros.

DESSERT OR COFFEE
(choose one)

29€



MENU VEG



Do you want to enjoy Greeko Rico without skipping your vegetarian option?
We have an exquisite menu specially designed for you to enjoy to the fullest.

FIRST (Choose one)

GREEK TAPAS

Tzatziki, humus, melitzanosalata,
red beans humus.

GREEK SALAD

Tomatoes, green peppers,
cucumber, onions, olives
and feta cheese.

SECOND (choose one)

IMAN

Aubergine stuffed with
vegetables.

GEMISTÁ

Peppers stuffed with rice
and vegetables.

VEGGIE MOUSAKA

Aubergine, potato and zucchini layers topped with bechamel.

26€

DESSERTS (choose one)
Ask our team.

GROUP MENU

Are you coming in a group to enjoy Greek-o Rico?
We have the perfect menu for you to savor our best
dishes at very special prices.

(Minimum of 8 people)

FIRST (for sharing)

GREEK SALAD

Tomatoes, green peppers,
cucumber, onions, olives
and feta cheese.

GREEK TAPAS

Tzalkizi, chickpeas Hummus , red
beans Hummus, Meitzanosalata,
dolmadakia, feta cheese and
falafel.

SPANAKOPITA

Warm millefeuille filled
with spinach and feto
cheese.

TIROPITA

Warm millefeuille filled with an
assortment of greek cheeses.

SECOND (choose one)

MUSAKA

Baked eggplant , potatoes and
ground beef topped with
bechamel.

GIOUVETSI

Greek pasta and veal meat
in a tomato sauce, grated
with feta cheese.

CHIKEN EXOHIKÓ

Greek pie with roasted chicken,
vegetables and cheese.

RAPÉ

Greek style monkfish with
tomato, garlic and
feta cheese.

BIFTEKI GEMISTÓ

Hamburger stuffed with tomato and
feta cheese (without bread).

IMÁN

Aubergine stuffed with
vegetables.

GYROS (DISH) GYRSOS

Roasted pork meat with garnish and tzatziki.

35€

PIKILIA DESSERT

Assorment of Greek desserts.

(2 drinks per person)

CHILDREN MENU

15€

FIRST

HILOPITES (TAGLIATELLE)

with tomato sauce and cheese

SECOND (choose one)

GRILLED CHICK WITH FRIES

BEER BURGER WITH FRIES

DESSERT

ICE CREAM



GREEK-O
RICO



elgriegodehuertas

C/ del León 17. 28014
Madrid

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