

# MENÚ

GREEK-O RICO

MYTHOLOGICAL

EL GRIEGO DE HUERTAS

[WWW.GREEKORICO.COM](http://WWW.GREEKORICO.COM)

# YOUR GASTRONOMIC 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

33€

per person

beverage not included

# STARTERS

**Griegozatelo from minute 1.**  
The breakfast of the Spartans



MYTHOLOGICAL

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.

## FETA GRILLED



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

11,00



### SPANAKOPITA

Warm millefeuille filled with spinach and feta cheese. **11,00**

### TYROPITA

Warm millefeuille filled with an assortment of greek cheeses. **11,00**



### 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 textura. **23,00**



# MEZEDES

Greek tapas.

## HUMUS

Chickpea cream or Red beans cream. **8,50**

## MEΛITZANOSALATA

Eggplant cream. **8,50**

## FALAFEL

Chickpea croquettes. **8,50**

## TZATZIKI

Yogurt cream with cucumber and garlic. **9,00**



## KOLOKITHOKEFTEDES

Zucchini cheese and basil croquette. **8,50**



## DOLMADAKIA

Stuffed grape leaves with rice. **8,50**

## TIROKAFTERÍ

Feta cheesecream, slightly spicy. **8,50**

## TARAMÁ

Cream of fish with lemon juice. **8,50**



## PIKILÍA

### ASSORMENT 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 **11,50** / Two people **19,00**

# 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.



## CYPRriot SALAD

Mixed lettuce with grilled Cypriot cheese and croutons **12,00**

## GREEK SALAD

Tomatoes, green peppers, cucumber, onions, olives and feta cheese. **11,50**



## MYKONOS

Mixed green salad with shrimps, avocado, salmon, vinaigrette and taramá. **14,00**



# VEGGIE DISHES



## GREEK-O-RICO VEGGIES



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

<h3>IMÁN</h3> <p>Aubergine stuffed with vegetables.</p> <p><b>13,50</b></p> <p></p>	<h3>GEMISTÁ</h3> <p> <b>MUST</b></p> <p>Peppers stuffed with rice and vegetables.</p> <p><b>13,50</b></p> <p></p>
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## VEGGIE MOUSAKA

Aubergine, potato and zucchini layer topped with bechamel.

**15,50**



# GREEK SPECIALTIES

## PURE GREEK FLAVOR



 <p><b>MOUSAKA</b></p>	<h3>BAKED EGGPLANT, POTATOES AND GROUND BEEF TOPPED WITH BECHAMEL</h3> <p>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. <b>15,00</b></p>
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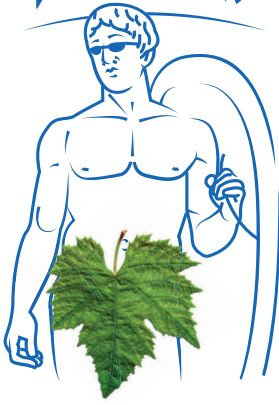
## SANTORINI PLATE

A little bit of everything - Moussaka, Soutzoukakia, and Gyros. **18,00**



<h3>SOUTZOUKAKIA</h3> <p>Spicy beef meatballs in tomato sauce.</p> <p><b>14,00</b></p> <p></p>	<h3>PAPOUTSAKIA</h3> <p>Aubergine stuffed with minced veal meat with bechamel sauce. <b>13,50</b></p> <p></p>
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## ΔΟΛΜΑΔΕΣ



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. **14,00**



## GREEK PIE WITH ROASTED CHICKEN/LAMB, VEGETABLES 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 **15,50** / Chicken **14,00**

## ΓΙΑΝΝΙΟΤΙΚΟ

Greek style lamb caserole with aubergines and rosemary.

**15,50**



## ΓΙΟΥΒΕΤΣΙ

Greek pasta and veal meat in a tomato sauce, grated with feta cheese. **15,00**



# 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. **13,50**



## HILOPITES WITH VEGETABLES

**13,00**



## PASTICHIO

Greek macaroni with ground beef and bechamel.

**14,00**



# 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



Roasted pork meat with garnish and tzatziki. **14,00**



## BIFTEKI GEMISTÓ

Hamburger stuffed with tomato and feta cheese (without bread). **13,00**



## GREEK CHICKEN

Half a chicken, grilled and boned, with mustard sauce, vegetables and potatoes..

**13,00**



## LAM SOUVLAKI

2 lamb brochette with peppers and oven-baked potatoes. **16,00**



## SOUVLAKI BEEF / CHICKEN

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

**14,00**



## GREEK MEAT GRILL

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

**29,00**



# 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. **15,50**



## MIKROLIMANO PRAWNS

Mikrolimano style fried prawns, cooked with ouzo and feta cheese. **16,00**





# BEVERAGES

WATER 1L. **2,70**

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

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

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SOFT DRINKS. **3,00**

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JUICES. **3,00**

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FIX BEER. **4,00**

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MYTHOS. **4,00**

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SAN MIGUEL CAÑA. **3,00**

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BEER PITCHER. **4,50**

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MAGNA TOSTADA 0,0. **3,50**

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# GREEK WINES

## WHITE

### CHARDONNAY PAPANOUI

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

**19,90** **5**

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### BIO APOSTOLAKIS

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

**20,90**

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## 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.

**21,00** **5**

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### KITMA PAPANOUI

100% Agiorgitiko wine with a dark violet hue. Pronounced aromas, flavor of plums, oak, and blackcurrant, with a long finish and persistent.

**23,50**

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### BIOAPOSTOLAKIS

Xinomavro & Syrah wine with an intense red color, rich body and subtle tannins, strong fruity aroma with a balanced and long-lasting charm.

**25,00**

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## GREEK-O RICO WINES

### JAR OF WINE

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

 1/2 L **9,00** / 1 L **14,00**

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### RETSINA

Greek resin white wine. Dry wine with pine resin, with a golden and shiny yellow color.

 **4**  1/2 L **8,50** / 1 L **15,00**

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# 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.

 **17,00**  **4,00**

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## 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.

 **20,00**  **4,50**

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### ALTOS IBÉRICOS BODEGAS TORRES

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

 **18,00**  **4,50**

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### JUAN GIL ETIQUETA PLATA D.O. JUMILLA

100% Monastrell grapes and its sweetness and spicy and smoky notes that leave a pleasant long finish stand out. An intense wine in sight, in the mouth and on the nose. Spicy, juicy and fresh.

 **26,00**

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## CAVA & SPARKLING WINES

### LAMBRUSCO

 **13,50**

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# 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. **6,50**

## FIG CAKE

**7,00**

GREEK  
YOGHURT



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. **7,00**

## GREEK YOGHURT

Authentic greek yogurt with honey and  
nuts. **5,50**

## GREEK YOGHURT ICE CREAM

choose your toppings: honey, blueberry  
sweet. **6,00**

## ICE CREAM

Ask our team. **5,00**

## KARIDOPITA

Chocolate and walnut  
pie. **6,00**

## MOSAICO

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

## HALVAS



Greek nougat candy made of almonds & bitter chocolate  
ice cream. **6,50**



## COFFEE

BLACK COFFEE. **1,80**

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WHITE COFFEE. **2,20**

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AMERICAN COFFEE. **1,80**

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CORTADO COFFEE. **2,00**

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GREEK COFFEE. **2,60**

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CARAJILLO WITH BAILEYS. **2,60**

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## ICE COFFEE

Frappé GREEK-O RICO. **3,80**

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FRAPPÉ GREEK-O RICO & BAILEYS. **4,00**

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## GREEK LIQUORS

### TSIPOURO

Greek pomace brandy. **5,00**

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### OUZO

Anise liqueur. **5,00**

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### MAVRODAFNE

Cherry liqueur. **5,00**

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# SANTORINI MENÚ

## FIRST

### GREEK TAPAS

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

## SECOND

### TASTATION DISH

Mousaka, soutsoukakia and gyros.

25€

DESSERT OR COFFEE  
(choose one)



# 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.

22€

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.

28€

### PIKILIA DESSERT

Assorment of Greek desserts.

# CHILDREN MENU

12€

## FIRST

### HILOPITES (TAGLIATELLE)

with tomato sauce and cheese

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## SECOND (choose one)

GRILLED CHICKEN WITH FRIES

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BEER BURGER WITH FRIES

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## DESSERT

ICE CREAM

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# GREEK-O RICO



elgriegodehuertas

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Madrid

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