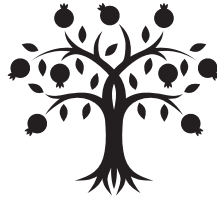


- Ⓞ Gluten Free
 Ⓟ Vegetarian



EL MAGRANER BOIG

cuina grega

STARTERS - DIPS - APPETIZERS

Tzatziki Ⓟ	5'5
<i>Dip / Sauce made of Greek yogurt, cucumber, garlic, olive oil and aromatic herbs</i>	
Tirokafteri Ⓟ	5'5
<i>Dip / Sauce made of Feta cheese D.O. greek yogurt green pepper, chili flakes and olive oil.</i>	
Melitzanosalata agioritiki Ⓟ	5'5
<i>Dip / Sauce made of roasted aubergine, garlic, peppers, olive oil and vinegar</i>	
Assortment of dips Ⓟ	6'6
<i>Tzatziki, Tirokafteri, Melitzanosalata.</i>	
Greek Yogurt Ⓟ	4'2

SALADS

Greek Ⓞ Ⓟ	7'2
<i>Tomatoes, cucumber, green pepper, feta cheese D.O. kalamata olives, oregano, olive oil</i>	
Dakos Ⓟ	6'9
<i>Dry bread of barley, feta cheese D.O., olive oil</i>	

TAPAS

Tigania Ⓞ	7'6
<i>Pork meat fried in lemon sause, olive oil and aromatic herbs</i>	
Kokinisto Ⓞ	7'8
<i>Greek style beef stew, cooked in Greek wine</i>	
Piperies gemistes Ⓞ Ⓟ	6'4
<i>Baked green peppers stuffed with feta D.O. cheese, and sundried tomatos</i>	
Keftedakia	6'8
<i>Meatballs made of groundbeef and rmint</i>	
Kolokithokeftedes Ⓟ	6'8
<i>Fried zucchini balls with dill and olive oil</i>	
Saganaki Ⓟ	6'5
<i>Fried Kefalotiri D.O. cheese</i>	
Feta mpougourdi Ⓞ Ⓟ	6'8
<i>Feta D.O. cheese in the oven with tomatoes, red peppers, olive oil and aromatic herbs</i>	
Loukaniko sxaras	7'2
<i>Traditional Greek sausage on the grill</i>	
Dolmadakia Ⓞ Ⓟ	6'8
<i>Grape leaves stuffed with rice and aromatic herbs</i>	

Haloumi cheese Ⓞ Ⓟ	6'5
<i>Tradicional cheese from Cyprus on the grill</i>	
Feta cheese Ⓞ Ⓟ	4'5
Olives from Kalamata Ⓞ Ⓟ	2'5
French fries hand-cut Ⓟ	2'8

MAIN DISHES

Keftedakia	9'2
<i>Meatballs made of ground beef and mint served with hand-cut French fries.</i>	
Musaka	9'7
<i>Typical Greek dish with beef ragout, potatoes, and fried aubergine covered with bechamel sauce</i>	
Musaka Vegetariano Ⓟ	9'7
<i>Typical Greek dish with mushroom ragut, potatoes, aubergine and zucchini covered with bechamel sauce</i>	
Kokinisto Ⓞ	10'4
<i>Greek style beef stew, cooked in Greek wine served with hand-cut French fries</i>	
Arnaki Frikase Ⓞ	11'4
<i>Lamb stew with lettuce, spring onions, and aromatic herbs served with "avgolemono" sauce (Egg and lemon sauce)</i>	
Arnaki Fournou Ⓞ	11'8
<i>Lamb with potatoes in the oven</i>	

DESSERTS

Karidopita	5'2
<i>Walnut Cake with syrup covered with chocolate</i>	
Mosaico	4'8
<i>Chocolate and cookies dessert</i>	
Kataifi	3'8
<i>Angel hair pastry stuffed with nuts and syrup</i>	
Greek yogurt	4'6
<i>Served with nuts and honey or grape jam or sour cherry jam or rose jam.</i>	

BEERS

Estrella Damm pot 300ml	2'3
Estrella Damm small pot 220ml	1'8
Estrella Damm pint 500ml	3'8
Estrella Damm bottle 330ml	2'5
Voll Damm bottle 330ml	2'9
Free Damm no alcohol bottle 330 ml	2'5
Fix Mediana (Greece) 330ml	3,2

WINES

White

Thessalikos	12
Moschofilero Tsantali	16
Retsina Kechribari 500ml	8'7

Rosé

Creta	12
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Red

Nemea Tsantali	13
Mandilari	17
El Coto crianza Rioja	16

Copa de vino Greece	3'2
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SPIRITS

Drinks	6
Special Drinks	7
Vermout glass	3
Tsipouro Apostolakis glass 50ml	2'5
Tsipouro Apostolakis bottle 200ml	9'2
Ouzo Tsantali glass 50ml	2'5
Ouzo Tsantali bottle 200ml	9'2

SOFT DRINKS

Coca Cola 237ml	2
Coca Cola zero 237ml	2
Fanta lemon 200ml	2
Fanta Orange 200ml	2
Vichy 250ml	2'2
Water 250ml	1'6
Water 1 lt	2'8

COFFEE

We use 100% organic "arabica" coffee grain from Honduras, Santa Babara Region. Its toasted by Cafe De Finca toasters in Barcelona, Spain.

Café solo	1'2
Cortado	1'4
Café con leche	1'5
Carajillo	2
Café Frappe frio	2'5
Café Greek small	1'5
Café Greek double	2'5
Freddo espresso	2'2
Freddo capuchino	2'5