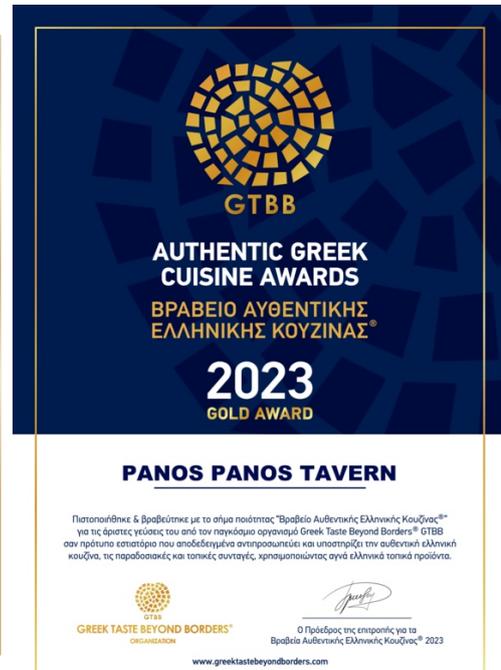


A warm welcome to Panos Panos Tavern!

Here we cook all food from scratch with carefully selected ingredients. The food is prepared with a lot of love and unique recipes to ensure that we achieve those authentic Greek flavours everybody loves. We pride ourselves in that Panos Panos is the only Tavern in the Nordics holding two of the most prestigious gastronomic awards that a Greek restaurant can receive.

We are grateful for your trust and we wish you a delightful meal!

- Panos and the Team



Feel free to follow our tasty journey on Instagram [panospanos.tavern](#) and Facebook [PANOS PANOS Tavern](#) and don't forget to tag us in your photos!



Pre Dinner Cocktails

| | |
|---|-----|
| Panos Drink | 135 |
| <i>Ouzo, strawberry liqueur, lime, lemon, egg white</i> | |
| Rum Martini | 127 |
| <i>Havana 7, Grand Marnier, Douchebag Bitter</i> | |
| Classic Daiquiri | 127 |
| <i>Havana 3, Cointreau, sugar, lime</i> | |
| Rum Old Fashioned | 127 |
| <i>Diplomatico Reserva Exclusica, Douchebag Bitter, sugar</i> | |
| Rum Roy 127 | 127 |
| <i>Doorly,s XO, Antica Formula, Angostura Bitter, sugar</i> | |

Cocktails

| | |
|-------------------|-----|
| French 75 | 165 |
| Old Fashioned | 145 |
| Dry Martini | 145 |
| White Lady | 145 |
| Elderflower bliss | 145 |
| Margarita | 145 |
| Metaxa Negroni | 145 |
| Metaxa Sour | 145 |
| Whiskey Sour | 145 |
| Espresso Martini | 145 |



Cold appetizers

Sharing is caring... so go ahead and share those delicious appetizers amongst yourselves. Let the dining table be filled with a wonderful mix of both cold and appetizers, just like it's done in Greece. The starters come to your table as soon as they are ready. Don't forget to taste our amazing tzatziki!

- Panos

| | |
|---|-----|
| Panos Tzatziki | 75 |
| <i>Creamy tzatziki with a bit of apple in it (veg)</i> | |
| Melitzanosalata | 75 |
| <i>A stirred mix of roasted aubergine, garlic & paprika (veg)</i> | |
| Tirokafteri | 65 |
| <i>Feta cheese cream with paprika & chili</i> | |
| Feta | 69 |
| <i>Sheep's cheese with olive oil and oregano (veg)</i> | |
| Fava | 65 |
| <i>Pea stir-fry on yellow peas with cherry tomatoes & crispy capers</i> | |
| Elies | 59 |
| <i>Herb marinated Greek olives</i> | |
| Horiatiki | 130 |
| <i>Greek farm salad with cucumber, tomato, onion, olives & feta</i> | |



Warm appetizers

The starters reach you as soon as they are off the hot plate.

| | |
|--|-----|
| Garides Saganaki 🐟 | 155 |
| <i>Vannamei prawns in spicy tomato sauce & sheep's cheese</i> | |
| Tiri Saganaki | 95 |
| <i>Fried ladotiri (hard cheese) with the house's fig marmalade</i> | |
| Kalamarakaia 🐟 | 95 |
| <i>Fried squid rings, served with lemon</i> | |
| Kolokithokeftedes | 75 |
| <i>Small juicy zucchini plates (veg)</i> | |
| Panos Pita | 79 |
| <i>Homemade pita filled with long-baked leg of lamb, lemon yoghurt & pomegranate</i> | |
| Husets Pita | 50 |
| <i>Homemade pita with olive oil, feta & oregano (veg)</i> | |
| Tavernans pommes | 65 |
| <i>Served with crumbled feta & oregano (veg)</i> | |
| Skordopsomo | 59 |
| <i>Grillat vitlöksbröd (veg)</i> | |
| Halloumi | 89 |
| <i>Breaded halloumi from Cyprus with spicy sauce</i> | |
| Htapodi 🐟 | 140 |
| <i>Grilled squid with confit tomato & aubergine puree</i> | |

If you have any allergies, please inform the staff.



Hot dishes

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|---|-----|
| Souvlaki | 219 |
| <i>Grilled skewers of pork loin, served with lemon potatoes & red wine sauce</i> | |
| Kotopoulo | 219 |
| <i>Grilled skewers of chicken thigh fillet, served with lemon potatoes & Red wine sauce</i> | |
| Moussaka | 209 |
| <i>A Greek classic with delicious aubergine & Swedish ground beef</i> | |
| Pidakia | 329 |
| <i>Our famous grilled lamb racks, served with lemon potatoes, Greek herb sauce & red wine sauce</i> | |
| Bifteki | 199 |
| <i>Feta-filled ground beef in homemade pita, tzatziki, spicy tomato & paprika puree</i> | |
| Stifado | 219 |
| <i>Spicy Greek slow-cooked beef stew with flavours of cinnamon, served with fries</i> | |
| Panos Pasta | 229 |
| <i>Kritharaki (Greek variant of risoni) with long-baked leg of lamb, cherry tomatoes & feta cheese</i> | |
| Ksifias 🐟 | 289 |
| <i>Grilled swordfish with tabbouleh of quinoa, skordalia (Greek mix flavored with garlic & walnuts) & herbal oil</i> | |
| Scampi 🐟 | 219 |
| <i>Ouzo-tossed vannamei prawns, served with kritharaki (Greek variation to risoni) confit cherry tomato & feta cheese</i> | |
| Kalamarakia 🐟 | 199 |
| <i>Fried squid rings, served with salad, parsley mayo & lemon</i> | |

Vegetarian

| | |
|--|-----|
| Kolokithokeftedes (veg) | 189 |
| <i>Zucchini patties with tabbouleh salad & lemon yogurt</i> | |
| Risotto ala grek (veg) | 189 |
| <i>Greek-style risotto with a lovely mix of vegetables, pine nuts & feta cream</i> | |

For our little guests

| | |
|--|----|
| Kotopoulo souvlaki | 99 |
| <i>Grilled skewers of chicken thigh fillet with fries & tzatziki</i> | |
| Kritharaki (veg) | 99 |
| <i>(Greek variant of risoni) with a lovely mix of different vegetables</i> | |



Desserts & Garnishings

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|--|----|
| Homemade ice cream & sorbet | 35 |
| <i>Ask about the flavor of the evening</i> | |
| Chocolate truffle with Metaxa | 35 |
| Portokalopita | 95 |
| <i>Our famous homemade orange pie with vanilla ice cream</i> | |
| Feta pannacotta | 95 |
| <i>A Greek variant, served with pistachio ice cream</i> | |

Sweet wines

| | |
|-----------------|-----|
| Rivesalte Ambre | 105 |
| Moscato de Asti | 95 |

Coffee Drinks

| | |
|-----------------|-----|
| Metaxa coffee | 139 |
| Karlsson Coffee | 139 |
| Cafe Dom | 139 |
| Irish coffee | 139 |



Coffee

| | | |
|---------------------|-----------------------|----|
| Coffee | | 35 |
| Espresso | Single 34 / Double 38 | |
| Americano | | 38 |
| Cappuccino | | 42 |
| Latte | | 42 |
| Macchiato / Cortado | Single 34 / Double 38 | |
| Tea | | 35 |

Avec

| | |
|--------------------------------------|----------|
| McAllan 12y | 35 kr/cl |
| Laphroaig 10y (smokey & good) | 30 kr/cl |
| Grants blend | 25 kr/cl |
| Makers Mark (bourbon) | 26 kr/cl |
| Zacappa 23 (dark rum) | 34 kr/cl |
| Plantation Grande Reserva (dark rum) | 28 kr/cl |
| Don Julio Reposado (dark tequila) | 32 kr/cl |
| Pierre Ferrand Ambre (cognac) | 26 kr/cl |
| Metaxa 5 star (greek brandy) | 28 kr/cl |
| Daron (calvados) | 32 kr/cl |
| Baileys | 22 kr/cl |
| Cointreau | 24 kr/cl |
| Drambuie | 24 kr/cl |

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