



GRECO HOTEL

ENTRADAS/STARTERS

COUVERT GRECO / 21

Variedad de panes, paté del día y manteca de hierbas.

Mixed breads, pâté of the day, and herb butter.

CEVICHE / 89

Cubos de pescado crudo marinados en leche de tigre, mango, maíz peruano, cebolla morada en rodajas y chips de plátano.

Cubes of white fish marinated in tiger's milk, mango, Peruvian corn, red onion and crispy plantain.

TRILOGIA DE BRUSCHETTAS / 67

POMODORINI

Pan de masa madre tostado, tomates cherry, albahaca, ajo y aceite de oliva.

Sourdough bread, sweet grape tomatoes, basil and olive oil.

CRUDO

Pan de masa madre tostado, stracciatella de búfala, jamon crudo, reducción de vinagre balsámico y microvegetales.

Sourdough bread, Parma ham, stracciatella cheese, balsamic glaze and sprouts.

ZOLA

Pan de masa madre tostado, queso gorgonzola, granola salada y miel.

Sourdough bread, gorgonzola, savory granola and honey.

MIX GRECO / 49

Pan pita, salsa tzatziki, pasta de berenjena y aceitunas griegas sazonadas.

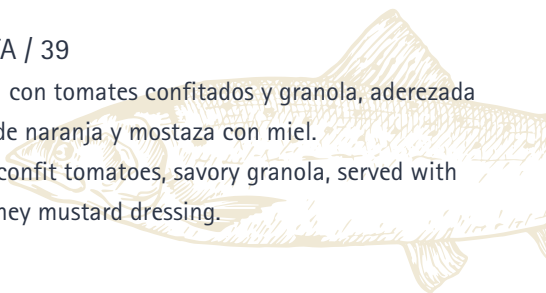
Pita bread, tzatziki sauce, eggplant paste, and seasoned Greek olives.

ENSALADAS/SALADS

SALADA MISTA / 39

Ensalada mixta con tomates confitados y granola, aderezada con vinagreta de naranja y mostaza con miel.

Mixed greens, confit tomatoes, savory granola, served with orange and honey mustard dressing.





GRECO HOTEL

SALADA CAESER / 49

Lechuga romana, crutones, pechuga de pollo a la plancha en cubos, virutas de parmesano y aderezo caesar.

Romagna lettuce, croutons, diced grilled chicken breast, parmesan shavings and caesar dressing.

SALADA GRECO / 65

Pepino, tomates cherry, cebolla morada, pimiento amarillo, queso feta, aceitunas negras, orégano, aceite de oliva, sal y pimienta.

Cucumber, cherry tomatoes, red onion, yellow bell pepper, feta cheese, black olives, oregano, olive oil, salt, pepper.

SALADA DE POLVO / 95

Pulpo picado, mezcla de pimientos, cebolla, apio, aceitunas.

Acompaña pan de fermentación natural.

Chopped octopus, bell pepper mix, onion, celery, olives.

Served with naturally leavened bread.

APERITIVOS/ APPETIZERS

LINGUICINHA DE CORDEIRO / 89

Chorizo de cordero con salsa tzatziki y pan pita.

Lamb sausage with tzatziki sauce and pita bread.

BATATAS BRAVAS / 42

Patatas fritas rústicas con salsa de pimentón picante y alioli.

Rustic fried potatoes with spicy "brava" sauce and aioli sauce.

FILÉ APERITIVO COM GORGONZOLA / 99

Lomo de res, pétalos de cebolla, servido con pan de ajo y salsa gorgonzola.

Strips of beef tenderloin, sautéed with onions, served with gorgonzola sauce and garlic bread.

DADINHO DE TAPIOCA / 55

Cubos de tapioca y queso fritos, servidos con marmelada de pimiento.

A typical Brazilian appetizer, made with tapioca flour and cured cheese. Served with red pepper jelly.

BOLINHO DE BACALHAU / 65

Frituras de bacalao/ Codfish balls



GRECO HOTEL

CAMARÃO CROCANTE À THAI / 125

Camaron rebozado en harina panko y coco, servidas con salsa de mango y curry.

Fried shrimp with panko and coconut flakes.

Served with mango curry sauce.

GURJÃO DE PEIXE / 89

Cubos de pescado rebozados, servidos con salsa tártara.

Crispy fried fish with tartar sauce.

PORÇÃO DE PASTÉIS (6 Uni.)

Carne picada con aceitunas / Ground beef with olives / 59

Queso Minas con orégano o mozzarella / Minas cheese with oregano or mozzarella / 49

Caponata / 49

Camaron / Shrimp / 89

SOPAS/SOUP

SOPA GREGA (KREATO SOUPA) / 39

Sopa de carne cocida con hierbas, patatas, zanahorias, apio y limón siciliano.

Cooked meat soup with herbs, potatoes, carrots, celery, and Sicilian lemon.

SOPA DE CEBOLA GRATINADA / 52

Sopa de cebolla francesa tradicional, pan de masa madre y queso Gruyère.

French onion soup with sourdough bread and gratinated Gruyère cheese.

PASTA

ELIGE TU PASTA / CHOOSE YOUR PASTA:

FETTUCCINE / 28

PENNE / 22

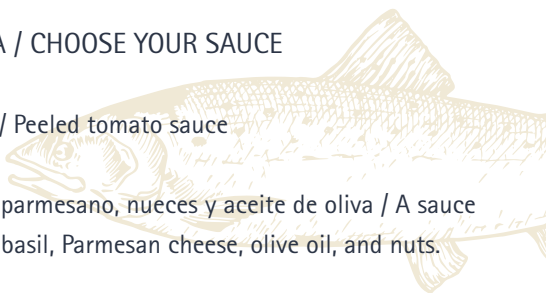
ELIGE TU SALSA / CHOOSE YOUR SAUCE

SUGO / 25

Salsa de tomate / Peeled tomato sauce

PESTO / 30

Albahaca, queso parmesano, nueces y aceite de oliva / A sauce made with fresh basil, Parmesan cheese, olive oil, and nuts.





GRECO HOTEL

BOLONHESA / 40

Tomate y carne picada / Tomato sauce with slow-cooked ground beef.

4 QUEUOS / 42

Gorgonzola, Parmesano, Mozzarella y Catupiry / Gorgonzola, catupiry, gruyere, parmesan

FUNGHI / 42

Setas secas, nata fresca, vino tinto y queso parmesano /
Dried mushrooms, fresh cream, red wine, and Parmesan cheese

RISOTOS

RISOTO DE ABÓBORA / 79

Cubo de calabaza caramelizada, fondue de gorgonzola y semillas de calabaza.

Pumpkin risotto with gorgonzola fondue and pumpkin seeds.

RISOTO DE CAMARÃO / 99

Camarones, mandarina fresca y aceite de albahaca.

Shrimp, fresh tangerine and basil oil.

RISOTO DE MIGNON / 99

Lomo de res, espárragos y puerro crujiente.

Beef tenderloin with jabuticaba sauce and arracacha aligot.

PLATOS PRINCIPALES / MAIN COURSES

CHURRASCO MISTO (Para 2/For 2) / 149

Filete de chuletón, medallón de muslo de pollo deshuesado, salchicha artesanal de cerdo, solomillo de cerdo. Servido con arroz blanco, vinagreta de piña, farofa al ajillo y ensalada de patata.

Ribeye steak, boneless chicken thigh with bacon strips, artisanal pork sausage, pork

tenderloin, served with white rice, pineapple

vinaigrette, garlic farofa and brazilian potato salad.



GRECO HOTEL

SALMÃO AO BEURREBLANC / 79

Filete de salmón a la plancha sobre una cama de cebolla en vino de Oporto, cubierto con aceitunas negras en salsa beurre blanc, servido con milhojas de patata.

Grilled salmon fillet on a bed of potato mille-feuille, onion in Porto wine, beurre blanc sauce, and azapa olive powder.

MIGNON AO MOLHO DE JABUTICABA / 89

Medallón de mignon servido con papa baroa.

Beef tenderloin with jabuticaba sauce and arracacha aligot.

SOBRECOXA RECHEADA / 59

Muslo de pollo relleno de ciruela, zanahoria y manzana, en salsa roti, servido con arroz con castañas y hierbas
Boneless chicken thigh stuffed with prunes, carrots and apples, baked and served with roti sauce and chestnut and herb rice

MOUSSAKA / 42

Capas de berenjena, carne especiada, salsa de tomate, puré de patatas y bechamel

Layers of eggplant, spiced ground meat, tomato sauce, smashed potato and béchamel

FILÉ DE PEIXE COM LEGUMES / 77

Filete de mero a la plancha con mantequilla de limón siciliano, servido con verduras de temporada salteadas.

Grilled fish fillet served with a mix of vegetables sautéed in butter.

MOQUECA BUZIANA (Para 2) / 189

Filete de pescado y camarones con pimientos, tomates y cebollas cocinados en leche de coco y aceite de palma.

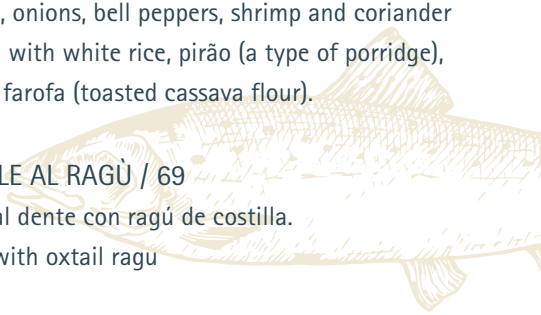
Se sirve con arroz, pirão y farofa de plátano.

A traditional fish stew made with coconut milk, palm oil, tomatoes, onions, bell peppers, shrimp and coriander leaves served with white rice, pirão (a type of porridge), and plantain farofa (toasted cassava flour).

PAPPARDELLE AL RAGÙ / 69

Pappardelle al dente con ragù de costilla.

Pappardelle with oxtail ragu





GRECO HOTEL

CAMARÃO TROPICAL / 139

Piña rellena de camarones en una cremosa salsa de coco y pimientos rojos.

Shrimp in a creamy sweet and sour sauce with pineapple, red bell pepper, onion, and coconut milk.

BRASILEIRO

Arroz, frijoles, papas fritas, farofa (harina de yuca tostada), ensalada de lechuga y tomate con su elección de carne a la parrilla:

White rice, black beans, farofa (cassava flour and garlic), french fries, lettuce and tomato salad with your choice of grilled meat.

POLLO/CHICKEN

RES/BEEF

CERDO/PORK

PESCADO/FISH

PIZZAS

MARGUERITA / 79

Mozzarella, albahaca y tomates cherry.

Tomato sauce, mozzarella, tomatoes, and basil.

CALABRESA / 79

Mozzarella, chorizo calabrés en rodajas, cebolla roja y orégano.

Tomato sauce, mozzarella, slices of cured and smoked sausage, and onion slices.

FRANGO E CATUPIRY / 90

Tomato sauce, mozzarella, shredded chicken breast, and creamy Brazilian Catupiry cheese.

PORTUGUESA / 89

Mozzarella, jamón, pimientos, cebolla, huevo duro y guisantes.

Tomato sauce, mozzarella, ham, onion, bell pepper, and chopped hard-boiled egg.



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PIZZAS

MARGUERITA / 79

Mozzarella, albahaca y tomates cherry.

Tomato sauce, mozzarella, tomatoes, and basil.

CALABRESA / 79

Mozzarella, chorizo calabrés en rodajas, cebolla roja y orégano.

Tomato sauce, mozzarella, slices of cured and smoked sausage, and onion slices.

FRANGO E QUESO CREMOSO / 90

Salsa de tomate, mozzarella, pechuga de pollo desmenuzada y queso cremoso.

PORTUGUESA / 89

Mozzarella, jamón, pimientos, cebolla, huevo duro y guisantes.

Tomato sauce, mozzarella, ham, onion, bell pepper, and chopped hard-boiled egg.

SANDWICHES

SANDUÍCHE NATURAL / 24

Pan integral, mayonesa, zanahoria rallada, lechuga, pollo desmenuzado y manzana rallada.

Cold sandwiches made with sliced loaf bread, shredded chicken breast, mayonnaise, carrot, apple, and lettuce.

CROQUE MADAME / 48

Sándwich gourmet con pan brioche, relleno de jamón y queso Gruyère, cubierto con salsa bechamel y coronado con un huevo frito.

A classic French toasted sandwich layered with ham and melted Gruyère, topped with a creamy béchamel sauce and a fried egg.

HAMBÚRGUER DA CASA COM FRITAS / 69

Pan brioche, hamburguesa artesanal de 150 g, queso mozzarella, lechuga americana, tomate y cebolla encurtida. Servida con mayonesa verde de la casa.

Brioche bun, artisanal hamburger patty, mozzarella cheese, lettuce, tomato, and pickled onions. Served with homemade herb mayo.



GRECO HOTEL

GYROS / 69

Sándwich en pan pita relleno de lomo de res, tomate, cebolla, lechuga y salsa tzatziki.

Acompañado de papas fritas.

Sandwich in pita bread, filled with filet mignon, tomato, onion, lettuce, and tzatziki sauce.

Served with french fries.

GYROS VEGETARIANO / VEGETARIAN / 55

Sándwich en pan pita relleno de champiñones frescos, tomate, cebolla, lechuga y salsa tzatziki.

Acompañado de papas fritas.

Sandwich in pita bread, filled with fresh mushrooms, tomato, onion, lettuce, and tzatziki sauce.

Served with french fries.

SOBREMESAS

SALADA DE FRUTAS / 45

Ensalada de frutas servida con yogur natural y granola

Fruit salad served with natural yogurt and granola

CHEESECAKE BASCA COM CARAMELO SALGADO / 39

Tarta de queso vasca con salsa de caramelo salado

Basque cheesecake with salted caramel sauce

PUDIM / 19

Flan con salsa de caramelo

Milk pudding with caramel sauce

BANANA FLAMBADA COM SORVETE DE CANELA / 39

Plátano flambeado con helado de canela

Banana Flambée with cinnamon ice cream

CARPACCIO MANGA BRULÉE COM SORVETE DE GENGIBRE / 39

Carpaccio brûlée de mango con helado de jengibre

Mango carpaccio brûlée with ginger ice cream

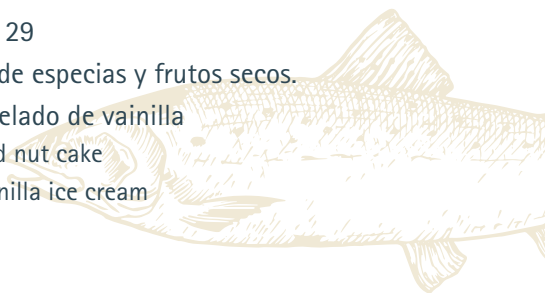
KARIDOPITA / 29

Pastel griego de especias y frutos secos.

Servido con helado de vainilla

Greek spice and nut cake

Served with vanilla ice cream





GRECO HOTEL

BEBIDAS/BEVERAGES

AGUA SIN GAS / STILL WATER / 5

ÁGUA CON GÁS / SPARKLING WATER / 6

ZUMOS NATURALES / JUICE / 12

ELIGE TU SABOR / CHOOSE YOUR FLAVOR:

Naranja, Sandía, Limón, Piña, Maracuyá / Orange, Watermelon,
Lemon, Pineapple, Passion Fruit

REFRESCOS / SOFT DRINKS / 9

ÁGUA TÔNICA / TONIC WATER / 9

CAFÉ / COFFEE / 8

Café, Espresso, Capuchino, Café con leche, Chocolate caliente /
Coffee, Espresso, Cappuccino, Coffee with milk, Hot chocolate

RED BULL / 24

HEINEKEN / 17

HEINEKEN ZERO / 18

STELLA ARTOIS / 18

STELLA ARTOIS SEM GLÚTEN / 18

CORONA / 17

BUDWEISER / 14

DOSIS/SHOTS

CACHAÇA MAGNÍFICA / 26

GIN SEAGERS / 16

GIN TANQUERAY / 35

RUM OURO / 16



GRECO HOTEL

RUM PRATA / 16

TEQUILA OURO / 33

VODKA ABSOLUT / 30

VODKA APTK / 18

WHISKY BLACK LABEL / 42

WHISKY JACK DANIEL'S / 38

WHISKY RED LABEL / 33

LICOR DOSIS / SHOT OF LIQUOR

CAMPARI / 22

CURAÇAU BLUE / 24

FERNET / 40

AMARETO / 33

COINTREAU / 40

DRAMBUIE / 49

LIMONCELLO / 35

DRINKS

AMARETTO SOUR / 45

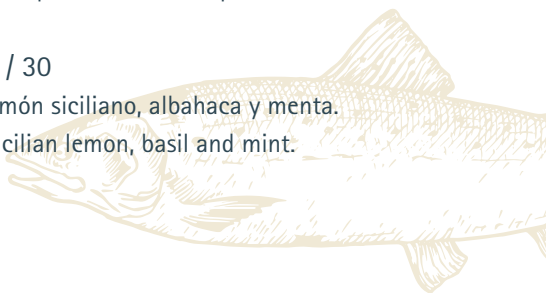
Zumo de lima de Tahití, licor de almendras Squadra

Tahiti lime juice, Squadra Almond Liqueur

BASIL SMASH / 30

Dry gin APTK, limón siciliano, albahaca y menta.

Dry gin APTK, sicilian lemon, basil and mint.





GRECO HOTEL

BELLINI / 42

Puré de melocotón y vino espumoso

Peach puree and sparkling wine

DRY MARTINI / 48

Dry gin APTK, vermut seco y aceitunas verdes.

Dry gin APTK, dry vermouth and green olives.

EXPRESSO MARTINI / 38

Café expreso, vodka APTK y licor de café.

Espresso coffee, APTK vodka, and coffee liqueur.

KIR ROYAL / 48

Crema de cassis y vino espumoso

Crème de cassis and sparkling wine

NEGRONI / 48

London dry gin, vermú circollo rosso y campari

London dry gin, circollo rosso vermouth and campari

NEW YORK SOUR / 38

Bourbon (whisky americano), limón siciliano y vino tinto

Bourbon (American whiskey), sicilian lemon and red wine

BRASILEIRINHO / 35

Vodka APTK o cachaça plateada, leche de coco, leche condensada, zumo de naranja y caramelos de cacahuete.

APTK vodka or silver cachaça, coconut milk, condensed milk, orange juice, and peanut candy.

CAIPI SILVESTRE / 48

Vodka APTK o cachaça plata y mermelada de frutos rojos con ají

APTK vodka or silver cachaça and a selection of red berries with chili pepper.

CAIPI CAJU AMIGO / 48

Vodka APTK o cachaça de plata, anacardos, jarabe de anacardos y crocante de cacahuete

APTK vodka or silver cachaça, cashew, cashew syrup, and peanut brittle

BOULEVARDIER / 42

Bourbon (whisky americano), vermut circollo rosso, amargo italiano

Bourbon (American whiskey), circollo rosso vermouth, Italian bitters



GRECO HOTEL

CLERICOT / 48

Dry gin APTK, Cointreau, vino espumoso, cítricos y frutos rojos variados.

Dry gin APTK, Cointreau, sparkling wine, citrus and mixed red berries

COSMOPOLITAN / 42

Vodka APTK, zumo de limón siciliano, licor Cointreau y sirope de arándanos

APTK vodka, Sicilian lemon juice, Cointreau liqueur, and cranberry syrup

FITZ GERALD / 45

Dry gin, APTK y limón siciliano.

Dry gin, APTK, and sicilian lemon.

MOSCOW MULE / 30

Lima tahitiana, jarabe de jengibre, cítricos y espuma de jengibre

Tahitian lime, ginger syrup, citrus, and ginger foam

OLD FASHIONED / 45

Bourbon (whisky americano) y amargo de angostura

Bourbon (American whiskey) and Angostura bitters

BATIDINHA DE CÔCO / 45

Leche de coco, vodka APTK, leche condensada, agua de coco, licor de coco squadra y lima de Tahití

Coconut milk, APTK vodka, condensed milk, coconut water, coconut squadra liqueur, and Tahiti lime

SUGERENCIA / SUGGESTION

SPLASH TÔNIC / 45

Circollo rosso, miel, licor de miel y agua tónica

Circollo rosso, honey, honey liqueur and tonic water

PRAIANO / 48

Circollo bianco, agua de coco y limón siciliano

Circollo bianco, coconut water and Sicilian lemon

