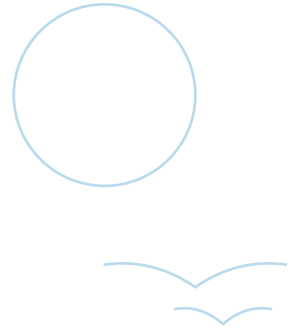


THE TRADITIONAL GREEK FEAST

Tasting sharing menu | €35.00 per person | Minimum for 2 persons



COLD MEZZE

SKORDALIA (N)

A smooth dip of roast garlic, potatoes, olive oil and almonds

MELIZANOSALATA (N)

Mashed aubergines with lemon juice, garlic, extra virgin olive oil, coriander, parsley and garnished with marinated olives

GREEK SIDE SALAD (M)

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

HOT MEZZE

KOLOKITHOKEFTEDES (M, G, E)

Crispy zucchini fritters with red onion, feta, and fresh herbs

ARNAKI GIOUVETSI (G, M)

Baked risoni pasta with slow-cooked lamb shoulder, tomato sauce, onions, red peppers, and melted graviera cheese

MAIN COURSE

CHICKEN SOUVLAKI (MD, M, G)

Charcoal-grilled chicken thighs, marinated in spiced yoghurt, served with tzatziki, dill, parsley, smoked paprika, and charred lemon

PANSÉTA (M, S)

Brined pork belly, charcoal-grilled with garlic, rosemary, and thyme, served with tzatziki

POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

DESSERT

YOGHURT ICE CREAM (E, M, G, N, SE)

G - Gluten CS - Crustaceans E - Eggs F - Fish P - Peanuts S - Soya M - Milk N - Nuts
CY - Celery MD - Mustard SE - Sesame MS - Molluscs  Vegetarian  Vegan  Fish, Seafood

Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

