

## COLD MEZZE

### GREEK HOUMOUS (SE)

Smooth chickpea dip blended with tahini, lemon, and garlic, garnished with parsley and smoked paprika

### TZATZIKI (M)

Creamy Greek yoghurt infused with crisp cucumber, fresh mint and a hint of garlic, garnished with pickled cucumber and herb oil

### GREEK 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

### SHEFTALIES (G)

Grilled Cypriot pork sausages

### 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 (M, MD, 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

### TRADITIONAL MOUSSAKA (CY, M, G)

Baked layers of aubergines, zucchini, potatoes, and a savoury lamb ragù, with béchamel sauce and feta cheese

### POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

## DESSERT

### REVANI (M, G, E, N)

Greek semolina cake soaked in orange syrup, served with lemon curd

### TRADITIONAL SARAGLI (G, M, N, E, SE)

Rolled baklava, topped with grated pistachios



## UPGRADE TO FREE-FLOWING BEVERAGES

€10 PER PERSON (OPTIONAL)

### WINE, BEER, SOFT DRINKS, AND MINERAL WATER

Service of the beverages will start once all guests are at the table and will end once the dessert is served

#### - ALLERGY NOTE -

(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

*Should you have any dietary requirements or suffer from any allergies, kindly inform us while placing your order.*