

SET MENU BANQUET

minimum 2 people

\$55 per person

Trio of Dips

served with our home baked bread

Saganaki Cheese

grilled kefalograviera cheese

Chef's choice of 3 different mezedes (appetizers)

Seafood

fried or char-grilled calamari, char-grilled prawns & fish of the day

Meat

lamb cutlets, loukaniko and chicken & lamb gyros

Horiatiki (Greek) Salad

tomato, cucumber, peppers, dodoni feta & olives

Dessert

Baklava or Galaktoboureko or Loukoumades

served with fresh fruit

Basic Tea or Coffee

HOME MADE DIPS

**all served with our daily home baked bread*

Taramosalata	<i>fish roe/caviar</i>	9
Tzatziki	<i>yoghurt, garlic, cucumber, dill</i>	9
Melitzanosalata	<i>eggplant, garlic, grilled peppers</i>	9
Trio of dips	<i>a selection of the above dips</i>	16

MEZEDES – APPETIZERS

Zucchini Chips	<i>pan fried zucchini with natural yoghurt aioli</i>	12
Lima Beans/Gigandes	<i>lima beans baked with tomatoes, onion & herbs</i>	12
Dolmades/Dolmadakia	<i>vine leaves stuffed with rice & herbs drizzled with yoghurt dressing</i>	10
Stuffed Mushrooms/Manitaria Gemista	<i>mushrooms stuffed with ricotta & feta</i>	14
Sauteed Mushrooms/Manitaria Agria	<i>sautéed wild mushrooms with garlic, spring onion & a touch of chili</i>	15
Peppers/Piperies	<i>char grilled peppers topped with feta</i>	15
Zucchini Fritters/Kolokithokeftedes	<i>zucchini, feta & herb fritters</i>	14
Fried Feta/Feta Pasteli	<i>sesame coated feta, pan fried & drizzled with honey</i>	16
Saganaki	<i>grilled kefalograviera cheese</i>	14
Whitebait/Marida	<i>lightly fried whitebait</i>	13
Octopus/Htapodi sti skara	<i>char grilled octopus</i>	22
Calamari	<i>lightly fried or char-grilled</i>	22
Mussels	<i>steamed mussels with a tomato-based sauce</i>	20
Beef Rissoles/Soutzoukakia	<i>baked beef rissoles in a fresh tomato saltsa</i>	15
Loukaniko	<i>chargrilled Greek sausage with leek</i>	14

MAINS

**all served with garnish & oven potatoes (excluding moussaka)*

Stuffed Capsicum/Yemista	<i>stuffed capsicum with rice & herbs</i>	25
Moussaka	<i>layered eggplant, potato, beef mince & béchamel sauce</i>	29
Gyros	<i>lamb or chicken off the spit</i>	33
Lamb Cutlets/Paidakia	<i>char grilled lamb cutlets</i>	34
Mesa Tigani	<i>prawns, calamari, mussels & fish with tomato, garlic, white wine & a touch of chilli & feta</i>	37
Mesa Prawns	<i>char-grilled prawns</i>	—
Mesa Fish	<i>fish of the day</i>	—
Mesa Calamari	<i>lightly fried or char-grilled</i>	—
Mesa Seafood	<i>a platter of char-grilled prawns, fish of the day & calamari</i>	39

TO SHARE

**for 2 people or more*

Meat Platter for 2	<i>lamb cutlets, mixed gyros, grilled beef rissoles & loukaniko</i>	79
Seafood Platter for 2	<i>fish of the day, prawns, calamari, octopus, mussels & whitebait</i>	110
Vegetable Platter for 2	<i>zucchini fritters, gigandes, piperies, patates</i>	59

SALATES KAI SYNOTHEFTIKA - SALADS & SIDES

Greek/Horiatiki	<i>tomato, cucumber, peppers, dodoni feta & olives</i>	15
Marouli	<i>lettuce, dill, spring onions & vinaigrette</i>	11
Pantzari	<i>beetroot with garlic yoghurt & roasted walnuts</i>	14
Horta	<i>steamed seasonal greens with lemon juice & extra virgin olive oil</i>	14
Chips/Patates Tiganites	<i>hand cut potato chips</i>	9

DESSERTS

Baklava	<i>filo pastry layered with nuts & syrup</i>	9
Galaktoboureko	<i>custard in filo pastry</i>	7.5
Loukoumades	<i>Greek donuts with honey, crushed walnuts & cinnamon</i>	12
Baklava Ice-Cream	<i>Home-made baklava ice-cream & drizzled with honey & nuts</i>	14
Fruit Plate	<i>seasonal fruit</i>	14