

Lunch Menu

LUNCH SET MENU BANQUET

\$25 per person
minimum 2 people

Trio of Dips - *served with our home baked bread*
Mezedes (appetizers) - *Zucchini Fritters, Lima Beans, Fried Calamari*
Meat - *mixed gyros & beef rissoles in tomato sauce*
Horiatiki (Greek) Salad - *tomato, cucumber, peppers, dodoni feta & olives*
Dessert - *mini baklava served with ice-cream*

HOME MADE DIPS

**all served with our daily home baked bread*

Taramosalata 7
fish roe/caviar

Tzatziki 7
yoghurt, garlic, cucumber, dill

Melitzanosalata 7
eggplant, garlic, grilled peppers

Htipiti 7
capsicum, feta & chili

Trio of dips 13
a selection of the above dips

Pita 3
grilled pita bread

MEZEDES – APPETIZERS

Zucchini Chips 10
pan fried zucchini with natural yoghurt aioli

Zucchini Fritters/Kolokithokeftedes 12
zucchini, feta & herb fritters

Lima Beans/Gigandes 8
lima beans baked with tomatoes, onion & herbs

Dolmades/Dolmadakia 9
*vine leaves stuffed with rice & herbs
drizzled with yoghurt dressing*

Saganaki 12
grilled kefalograviera cheese

Beef Rissoles Soutzoukakia 13
baked beef rissoles in a fresh tomato saltsa

MAINS

**all served with garnish/ salad and & chips*

VEGETARIAN

Stuffed Capsicum/Yemista 19
stuffed capsicum with rice & herbs

Stuffed Mushrooms/Manitaria Gemista 16
mushrooms stuffed with ricotta & feta

Zucchini Fritters/Kolokithokeftedes 15
zucchini, feta & herb fritters

SEAFOOD

Mesa Calamari 15
lightly fried or char-grilled

Mesa Fish 16
fish of the day

MEAT

Souvlaki Wrap 13.50
lamb/chicken/mixed

Beef Rissoles Biftekia 15
chargrilled beef rissoles

Lamb Cutlets/Paidakia 20
char grilled lamb cutlets

Gyros Fresh off the Spit 17
lamb

chicken 15

mixed 16