APPETIZERS
Tomato Tart
Vine ripened tomatoes over thyme scented caramelized onions with feta cheese and olives baked on a flakey crust.
Tzatziki
Traditional Greek yoghurt spread flavored with cucumbers, garlic and fresh dill.
Tyrokafteri
Roasted red peppers and feta cheese whipped into a smooth spread and flavored with a touch of hot peppers.
Dolmades
Traditional bites of rice with raisins, mint, scallions, dill and pine nuts wrapped in tender vine leaves in a tangy lemon sauce.
Traditional Greek Salad
Summers freshest tomatoes, cucumbers, peppers and feta cheese dressed in fragrant olive oil and sea salt with a hint of fresh oregano.
Briam
A delightful seasonal mix of Greek summer vegetables, oven baked with tomato, garlic, parsley and olive oil.

FIRST COURSE
Choice of two of the following:
Moussaka
Famous Greek casserole dish with spiced minced meat, eggplant, creamy béchamel sauce and tangy cheese.
Stuffed Vegetables
Traditional Greek summertime meal of ripe tomatoes, peppers and zucchini, stuffed with rice, minced meat, onions and parsley and baked to perfection.
Giant Great North Beans
Oven baked giant beans in a rich tomato and olive oil sauce, seasoned with bay leaves.
Grilled Eggplant
Rounds of grilled eggplant served with a fresh spicy tomato sauce, topped with Greek yoghurt and fresh basil leaves.

MAIN COURSE
Choice of one of the following:
Calamari
Grilled with fresh lemon, olive oil and parsley sauce or
Stuffed with spinach, scallions and local cheese
Shrimp Saganaki
Shrimp baked in a light, fresh tomato sauce seasoned with dill, splashed with ouzo and topped with crumbled feta cheese.
Shrimp Constantino
Shrimp in a tangy lemon and white wine sauce with peppers, cherry tomatoes, and fresh parsley, served with a choice of pasta.

CHOICE OF DESSERT
*Price – 50 euro per person not including beverages
Minimum 4 persons