

Greek Menu

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