

\$150
per guest

Starters

Greek Salad

Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, fresh Mount Taygeto's oregano, evoo

Beets Skordalia

Oven roasted golden and blood beets, served with almond garlic purée

Zucchini croquettes

Crispy zucchini croquettes, graviera & feta cheese, mint evoo, served with tzatziki dip

Burger-akia

Ground sirloin mini burgers, tzatziki sauce

Calamari

Grilled with lemon & olive oil emulsion sauce or crispy with lemon caper aioli

Main course

Salmon

Pan-seared drizzled with spinach purée

Half chicken

Pan-seared, finished with fresh lemon & butter, served with Dijon yogurt sauce

Skirt Steak

Roasted garlic-oregano butter, touch of lemon zest

Mediterranean Pasta

Linguine, tossed in garlic, fresh tomato & basil sauce with pistachio pesto & goat cheese
(Available without goat cheese and prepared with extra-virgin olive oil)

Sides

Roasted lemon potatoes
Mediterranean Ratatouille

Mashed potatoes

Dessert

Yiaourti

Double strained Greek yogurt dressed in walnuts crumbs and Greek honey

Walnut cake

Dipped in honey cinnamon syrup

