

\$200
per guest

Starters

Five Spreads Assortment Five traditional Greek spreads, served with pita

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

Ammos Chips Crispy thin-cut mixed vegetables, saganaki bites, served with yogurt garlic sauce

Shrimp Saganaki Jumbo shrimp sautéed with fresh tomatoes, garlic & sweet onion, finished with ouzo, topped with warm creamy feta & parsley, served with pita

Burger-akia Ground sirloin mini burgers, tzatziki sauce

Main course

Market Fish Fresh catch of the day, chef's special preparation

Seafood Pasta Linguini pasta tossed with calamari, shrimp, octopus and chopped clams in garlic, basil and tomato sauce, finished with clam broth and butter

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

Skirt Steak Roasted garlic-oregano butter, touch of lemon zest

Lamb Chops Grilled rack of lamb, Mediterranean herbs, lemon & olive oil emulsion

Sides

Crispy Onions
Wild mushrooms sauté

Roasted lemon potatoes
Sauteed spinach

Dessert

Baklava Mixed nuts layered in phyllo dough dipped in cinnamon honey syrup

Walnut cake Dipped in honey cinnamon syrup

Yogurt Flan Chilled Greek yogurt infused with seasonal berries, served with Greek honey & sour cherries

