

the MENU

SALADS AND APPETIZERS



BEET SALAD WITH YOGURT
BEETROOT, YOGURT, WALNUTS AND
MAYONNAISE

GREEK SALAD

CUCUMBER, TOMATO, ONION,
PEPPERS, OLIVES, FETA CHEESE,
OREGANO AND OLIVEOIL





LENTILS WITH AVOCADO AND VEGETABLES

LENTILS, AVOCADO, PEPPER, SPRING ONION, PARSLEY AND TOMATOES

TABBOULEH

CHOPPED PARSLEY, WITH TOMATOES, MINT, ONION, SOAKED UNCOOKED BULGUR, AND SEASONED WITH OLIVE OIL, LEMON JUICE, SALT AND SWEET PEPPER AND LETTUCE



GRILLED VEGETABLES

PEPPERS, EGGPLANTS, MUSHROOMS, ZUCCHINI AND BALSAMIC VINEGAR



AUTHENTIC GREEK FAVA

MADE FROM YELLOW SPLIT
PEAS, SERVED WITH PITA
BREAD

SEAFOOD DISHES

FISH ON THE GRILL
SERVED WITH SALAD AND
FRESH LEMONS



SQUID STUFFED
WITH RICE, ONION AND PEPPER

SEAFOOD

**LLINGUINE AND PRAWNS IN
RED SAUCE**



MEAT DISHES



**LAMB IN THE OVEN
SERVED WITH POTATOES**

LEMONATO" STEW

**SERVED WITH MASHED
POTATOES**





PORK CASSEROLE
SERVED WITH POTATOES

**SOFRITO WITH MASHED
POTATOES**



PASTITSADA
BEEF IN TOMATO SAUCE
WITH PASTA

**CHICKEN ROLL STUFFED
WITH VEGETABLES
PEPPERS, CHEESE AND
BACON**



**GRILLED CHICKEN FILLET
SERVED WITH PEAS AND RICE
OR POTATOES**

GEMISTA

TOMATOES AND PEPPERS STUFFED
WITH RICE AND MEAT,
SERVED WITH POTATOES



BON APPETIT