



STARTERS

BRUSCHETTES

Served with prociutto and cream cheese or smoked salmon and cream cheese

SELECTION OF GREEK DIPS

(Tzatziki, hummus, spicy cheese, taramosalata, olives served with bread sticks or a variety of fresh bread)

COLD CUTS PLATTER

Served with local cheese with honey & marmalade /chutney and Bread Sticks

GREEK SALAD

With feta cheese ,cucumber, chopped onions ,tomatoes and olive oil

MIXED SALAD

Lettuce, rocket, spring onions, dill, cottage cheese, smoked salmon, shrimps and caviar

GARDENER'S SALAD

With fresh seasonal vegetables

GREEK DACO

Speciality from the greek island of Crete

Served with fresh chopped tomatoes and feta ,topped with cappers, oregano and basil

ROCKET SALAD

Mixed with baby spinach, avocado ,nuts , Parmesan flakes ,balsamic vinegar with honey sauce and olive oil

GRILLED VEGETABLES

Daily Fresh from the market



LUNCH / DINNER

PASTITSIO

The traditional pastitsio / Pasticcio recipe has a deep layer of tubular pasta, a delicious, aromatic beef ragu and is topped off with a thick and velvety béchamel sauce.

GEMISTA

Gemista or yemista (which in Greek means ‘filled with’) is a traditional recipe for Greek stuffed tomatoes and/or other vegetables that are baked, until soft and nicely browned.

LOBSTER SPAGHETTI

An indulgent pasta dish made up of simple flavours. The luxurious lobster spaghetti recipe brings together garlic, chillies, parsley and a glug of olive oil.

GARLIC SHRIMPS SPAGHETTI

Garlic shrimp tossed in a delectable and light dressing, served with golden pasta

GIOUVETSI

A traditional Greek meat and pasta casserole that you bake in the oven. It is traditionally made with veal, lamb or beef and the meat is cooked in a tomato broth with pasta.

Traditionally, **Orzo** pasta is used, the one that looks a lot like rice. **MOUSAKA**
Moussaka is a traditional Greek eggplant casserole made with baked or pan fried eggplants (aubergines) and potatoes, a rich, tomatoey beef or lamb mince sauce and topped off with a deliciously creamy bechamel sauce.



DESSERTS

GALAKTOBOUREKO

Galaktoboureko is a traditional Greek dessert made with layers of golden brown crispy phyllo, sprinkled with melted butter, filled with the most creamy custard and bathed in scented syrup.. Simply amazing!

KARIDOPITA

Greek walnut cake recipe, scented with the aromas and blends of cinnamon and grounded clove. This is the traditional Greek walnut cake recipe which calls for galeta (powdered breadcrumbs) instead of flour and is infused with a cinnamon flavoured syrup served with vanilla ice cream

MOSAIKO

Chocolate dessert made with butter, confectioners' sugar, cocoa powder, tea cookies, and Port wine.

YOGOURT

Served with home made fruit compote or fresh fruits and honey