





SAMPLE MENU

Appertizers

- Spinnach pie with xinotiri and fresh herbs
- Focaccia bread with olive pasta and variety of greek local cheece
- Greek bouyiourdi with green bull's horn pepper ,cherry tomatoes, feta and kasseri cheece
- Shrimp tartare with lime,colliander and pitas

Salads

- Greek cabbage salad (politiki)
- Greek salad with pesto dressing
- Green salad smoke tuna with seasonal fruits and nuts
- Smoked salmon pasta salad with cherry tomatoes,mint spinnach and parmesan cheece

Main Courses

- Stuffed canelloni with lamp,dry tomotoes and feta cheece
- Seabass roasted with sweet potatoes puree
- Gemista (stuffed pepper and tomatoes) with raisins,fresh herbs and roasted tomatoes
- Veal stew with greek mountain tea flavour
- Tomato chicken stew with traditional hilopites pasta

Desserts

- Galaktobureko
- Battered ice cream with spoon's weet cherry
- Orange pie with ice cream vanilia
- Baklava
- Variety of cakes