

## DINE-IN DEGUSTATION MENU

### *Salad & Spreads*

#### Horiaitiki (V, D)

Greek salad, tomatoes, cucumbers, onion, feta cheese, olives sprinkled with oregano and olive oil

#### Melitzanosalata (V, D)

Roasted eggplants, parsley, tomato, green capsicum, olive oil, lemon juice, garlic and feta

#### Tyrokafteri (V, D)

Feta cheese, oven roasted green & capsicum chili

#### Tzatziki (V, D)

Greek yogurt sauce with cucumbers and fresh garlic

### *Appetizers*

#### Spanakopita (V, G, E, D)

Twist rolled homemade crusty dough, spinach, herbs and feta cheese

#### Keftedakia (G, D)

Crispy Greek meatballs with tzatziki dip

#### Dolmades Avgolemono (E)

Vine leaves, rice, minced meat with traditional "avgolemono" sauce (egg and lemon)

### *Main Courses*

#### Arni Gastras, Patates Ladorigani - **Signature**

Slow Cooked braised lamb shank with potatoes and oregano

#### Sofrito (D)

Beef Escalope with garlic and parsley sauce, mashed potatoes

#### Greek Moussaka (G, E, D)

Layers of potato, eggplant, spiced ground meat & tomato sauce, cheese and béchamel

#### BBQ Kebab (G)

Greek Kebab flavored with cinnamon and capsicum paste served with pita bread

#### Patates Fournou (V)

Oven baked potatoes

### *Desserts*

#### Ekmek kadaifi (V, G, E, D)

Layer of syrupy shredded phyllo pastry (kataifi), one layer of cool custard cream (ekmek), and one layer of airy whipped cream on top, sprinkled with pistachios

#### Mosaiko (V, G, E, D)

Chocolate and biscuits served with vanilla ice cream and chocolate sauce

PRICE PER 2 GUESTS - BD18 NET