

# MENU

## Degustation Menu (mezzedes)

\$46 per person minimum 4 people

Starters of a selection of dips w/ Greek pita bread & Greek salad followed by-

**Combination of dolmades & keftedes** w/ tzatziki

**Kalamaraki** w/ skordalia & aioli

**Spanakopita** baked spinach & ricotta in filo pastry

**Grilled Cyprus Haloumi Cheese** w/ lemon, olive oil

**Sizzling Prawn Saganaki** flamed in white wine, shallots, feta cheese & tomato salsa

**BBQ Souvlaki** mixed plate of lamb & chicken w/ Greek pita bread, tzatziki & finely diced salad of continental parsley, tomato & onion

**Kleftiko** slow-roasted lamb shoulder w/ roasted potatoes & lemon, olive oil

## Breads

**House Baked Bread** w/ extra virgin olive oil \$6

**Garlic Bread** \$6 (2 slices)

**Dips** \$9 each or a selection of 3 for \$16 all served w/ Greek pita bread

**Taramosalata** caviar

**Tzatziki** yoghurt, cucumber & garlic

**Tyrocafteri** feta cheese, semi-dried tomatoes, sweet chilli, ricotta & yoghurt

**Melinzanosalata** eggplant & garlic puree

**Skordalia** potato, garlic & lemon, olive oil

## Entrees

**Combination of dolmades & keftedes** w/ tzatziki \$16

**Spanakopita** baked spinach & ricotta in filo pastry \$15

**Chicken Livers** panfried w/ Spanish onions, pilaf rice & greek style yoghurt \$15

**Grilled Cyprus Haloumi Cheese** w/ asparagus spears, vine-ripened tomato, baby endive & balsamic olive oil \$18

**Char-Grilled Octopus** w/ lemon, olive oil & oregano \$18

**Kalamaraki** fried & served w/ skordalia & aioli \$17

**Pan-Fried Eggplant** w/ skordalia \$13

**Sizzling Prawn Saganaki** flamed in white wine, shallots, feta cheese & tomato salsa \$19

**Cabbage rolls** cabbage leaves filled w/ mince & rice served w/ avgolemono sauce \$15

**Saganaki cheese** pan-fried kasseri cheese w/ fresh lemon \$15

**Moussaka** layers of eggplant, potato, mince & béchamel \$17

**Loukanika** smoked pork sausages in cracked pepper & red wine \$16

**Crispy-Fried Whitebait** w/ fresh parsley & lemon \$15

ask your waiter for our seasonal daily specials

## Sides

**Anchovies** \$7

**Feta Cheese** \$8

**Pan-fried Kalamata Olives** \$8

**Fries** \$6

**Pickled Green Peppers (mild)** \$6

## Salads

**Greek Salad** \$15

**Rocket & Shaved Kasseri Cheese** w/ balsamic, olive oil \$12

**Beetroot, Walnut & Feta Cheese** w/ mixed leaves & apple cider vinaigrette \$15

## Mains

**Kleftiko** slow-roasted lamb shoulder w/ roasted potatoes & lemon, olive oil \$29

**BBQ Souvlaki** lamb or chicken souvlaki w/ Greek pita bread, tzatziki & finely diced salad of continental parsley, tomato & onion \$28

**Char-Grilled Quails** w/ wilted English spinach, roasted potatoes & lemon olive oil \$28

**Lamb Casserole** delicately simmered in a fresh tomato salsa w/ green beans & roasted potatoes \$29

**Beef Stifado** stewed beef w/ caramelised onions, red wine vinaigrette & chat potatoes \$26

**Char-Grilled Lamb Cutlets** w/ creamy mash & lemon olive oil \$35

**Fish of the Day** market price

## Desserts

**Loukoumades** Greek honey puffs w/ cinnamon & icing sugar \$12 (allow 20 mins)

**Milopita** caramelised apples in filo pastry, oven-baked & served w/ vanilla bean ice-cream \$12

**Rizogalo** rice pudding w/ cinnamon & fresh fruit compote \$10

**Malt Biscuit Sandwich** w/ honeycomb, marshmallow ice-cream \$13

**Baklava Ice-Cream** caramelised walnuts, cinnamon, vanilla bean ice-cream & crispy layers of filo pastry \$13

**Crème Brûlée** baked crème w/ caramelised toffee \$12

**Affogato** w/ a scoop of ice-cream & a shot of coffee \$6

optional shot of Frangelico liqueur extra \$9

**Selection of Espresso Coffee** \$4

&

**Loose Leaf Tea** \$4

**Selection of Ports & Liqueurs**