



CHEF ANDREAS LAGOS

tasting menu

THREE COURSE APPETIZERS

HALOUMI CROQUETTE WITH A WATERMELON VINEGRAITTE

SHRIMP KEBAB WITH HERBAL TOMATO SALSA, FETA, MINT AND NUTMEG

LAMB PAPOUTSAKI WITH GREEK YOGURT SAUCE

SALAD

A TWIST ON THE VILLAGE SALAD WITH FETA CREME AND OLIVE VINEGRAITTE

MAIN COURSE

choice of

CHICKEN MARINATED IN YOGURT, TOPPED WITH BUTTERMILK SAUCE , PINE NUTS
AND SMOKED EGGPLANT

BRONZINO MARINATED IN BEETS WITH LEMONY SPINACH AND AROMATIC GREEK YOGURT

BEEF TALIATA TOPPED WITH GRAVIERA CREME AND ROAST ONIONS

LAMB SOUVLAKI WITH PETIMEZI MOLLASSES OVER SMOKED EGGPLANT MOUSSE

DESERT

choice of

BOUGATSA WITH ROSEWATER SYRUP

CHOCOLATE ISLAND WITH CARAMELIZED WALNUTS TOPPED WITH A GREEK HONEY,
OYZO AND THYME SYRUP

\$55 - \$70 depending on choice of entree