



### **MENU 3**

First course

melitzanaournou, shrimp over tarama,  
calamari with skordalia, and feta saganaki

Second Course

**HORIATIKI SALAD**

tomatoes, cucumbers, onions,  
kalamata olives and feta cheese

or

**PANTZARIA FOURNOU**

Marinated beets over arugula topped with almonds  
and kefalograviera cheese

main course choose from

**LAVRAKI**

Whole Mediterranean bronzino cooked with olive  
oil and lemon served with broccolini and potatoes

**SEA BASS**

chilean sea bass broiled with pure olive oil and  
lemon served over spanakorizo

**FILETO ME PATATES**

sautee filet mignon with mavrodafni wine sauce  
topped with mushrooms and served  
potatoes and asparagus

**ARNI YOUVETSI**

Lamb shank braised in wine tomato sauce served  
over Greek style orzo

dessert

a variety of Greek desserts