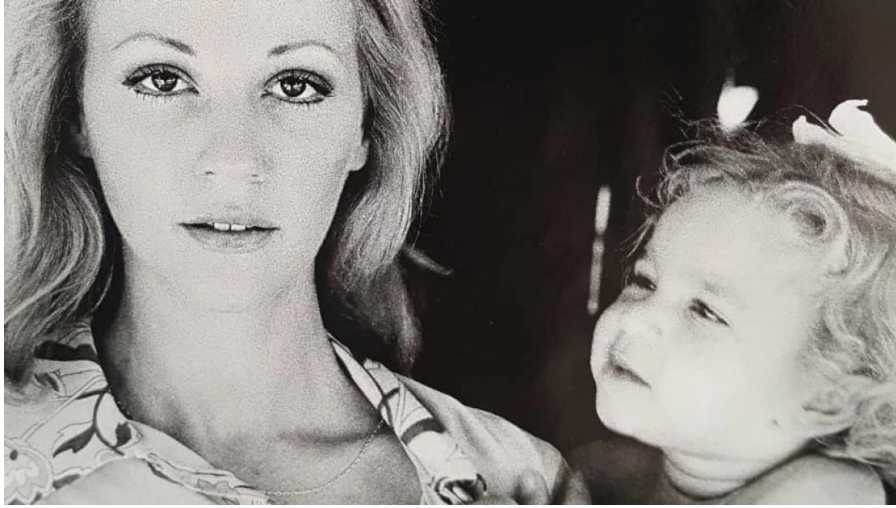


HAPPY MOTHER'S DAY!



First course

shrimp over tarama, cod over beets and scordalia, tyrokafteri, spanakopita

Second Course

Horiatiki Salad: tomatoes, cucumbers, onions, Kalamata olives, capers and feta cheese

or

Pantzariaournou: marinated beets with arugula, goat cheese, oranges and caramelized walnuts

Main Course choose from..

ARNI YOUVETSI lamb shank braised in wine tomato sauce served over orzo 88

KREATOMEZES meat sampler of lamb chop, chicken thigh and filet mignon skewer, served with roast potatoes and grilled asparagus 88

HALIBUT FILLET Sautéed with lemon, wine sauce and capers, topped with baby portobello mushrooms and served over celeriac puree 88

ORZOTO ME THALASSINA shrimp, calamari, octopus, mussels, fish of the day and orzo cooked in a light tomato sauce with a touch of ouzo and dill 88

VEGETARIAN PLATTER vegetarian mousaka, stuffed pepper with rice and herbs, gigantes (lima beans) topped with feta cheese, roast potatoes and asparagus 88

CHILEAN SEA BASS roasted with pure olive oil and lemon served over spanakorizo 98

LAVRAKI whole Mediterranean bronzino broiled with pure olive oil and lemon served with Swiss chard and potatoes 98

FILETO ME PATATES sautéed filet mignon with mavrodafni wine sauce topped with mushrooms and served with potatoes and grilled asparagus 98

PAIDAKIA grilled lamb chops served with roast potatoes and grilled asparagus 98

Dessert

galaktobouriko and baklava or portokalopita with ice cream