

### **First course**

*Kolokythokeftes (zucchini fritter), tyropitaki (cheese pie),  
Dolmadaki yialantzi over tzatziki, (stuffed grape leave with rice and herbs ),  
and melitzanaournou (baked eggplant)*

### **Second Course choose from..**

*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..**

*KOTOPOULO semi -boneless grilled half chicken marinated in olive oil and  
oregano served with baby carrots and potatoes 85*

*MOUSAKA Layers of potatoes, eggplant and ground beef topped with bechamel sauce 85*

*VEGETARIAN PLATTER vegetarian mousaka, stuffed pepper with rice and  
herbs, string beans and spanakopita 85*

*ARNAKI FOURNOU roasted leg of lamb served with string beans and potatoes 92*

*ARNI YOUNVETSI lamb shank braised in wine tomato sauce served over orzo 92*

*KREATOMEZES meat sampler of lamb chop, chicken thigh and filet mignon  
skewer, served with roast potatoes and grilled asparagus 92*

*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. 92*

*HALIBUT LEMONATO sautéed with lemon, wine sauce and capers, topped with  
baby portobello mushrooms and served over celeriac puree 99*

*LAVRAKI whole Mediterranean bronzino broiled with pure olive oil and lemon  
served with Swiss chard and potatoes 99*

*FILETO grilled filet mignon skewers served with homemade fries 99*

*PAIDAKIA grilled lamb chops served with roast potatoes and grilled asparagus 99*

### **Dessert**

*Galaktoboureko, baklava and chocolate mousse*