

3 COURSE TABLE D'HÔTE

FIRST COURSE

CHOICE OF

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|-------------------------------|--------------------|
| Chef's Lentil Soup | Fried Zucchini |
| Salad <i>(Greek or House)</i> | Fried Calamari |
| Vegetarian Dolmades | Mix of 4 Spreads |
| Greek Feta and Olives | Grilled Portobello |

SECOND COURSE

CHOICE OF

(Served with rice and roasted potatoes. Replace rice and oven roasted potatoes by grilled vegetables for 6\$)

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|------------------------|-----------------------------|
| Grilled Octopus 52 | Filet of Sole 42 |
| Cretan Moussaka 44 | Angus Rib Steak 52 |
| Chicken Brochette 38 | Chef's Spanakopita 38 |
| Two Lamb Skewers 39 | Grilled Lamb Chops 52 |
| Grilled Salmon Pavé 49 | Grilled Chicken + Shrimp 50 |

THIRD COURSE

CHOICE OF

(Served with tea, tisane, coffee, Greek coffee or espresso.)

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|------------------------|--------------------------|
| Homemade Baklava | Yia Sou Carrot Cake |
| Chocolate Mousse Cake | Classic Key Lime Pie |
| Cheesecake of the Week | Chef's Baklava Ice Cream |

All platters above are subject to a 6,79\$ sharing charge, which will include an extra soup or salad of your choice

