

*ADOPT THE GREEK EATING CULTURE OF SHARING – MEZZE STYLE*

VILLAGE SALAD TOMATO CUCUMBER ONION FETA OLIVES	15
TARAMASALATA WHITE COD ROE DIP	9
TIROKAFTERI SPICY FETA DIP	9
TZATZIKI YOGHURT GARLIC CUCUMBER DIP	9
TRIO OF DIPS	19.5
HALOUMI BALSAMIC REDUCTION LEMON OLIVE OIL	15.5
SAGANAKI KEFALOGRAVIERA CHEESE LEMON HONEY SESAME SEEDS	15.5
FETA OVEN BAKED CHILLI OREGANO PEPPER GRAPE TOMATOES	15.5
GARLIC MUSHROOMS LEEK ESCHALOTS TRUFFLE OIL	15
EGGPLANT FRIED HERB YOGHURT DRESSING	13.5
ZUCCHINI FRITTERS SHALLOTS RED ONION FETA MINT PARSLEY	15
LIMA BEANS TOMATO ONION GARLIC THYME	13.5
CHICKEN LIVERS GREEN OLIVES SAGE GARLIC TOMATO	14.5
PORK SAUSAGES SERVED WITH YELLOW CAPSICUM ONIONS	14.5
BEEF MEATBALLS TOMATO SALSA	14.5
WHITE BAIT SWEET PAPRIKA LEMON GARLIC AIOLI	16.5
CALAMARI SALT PEPPER GARLIC AIOLI	19.5
BBQ OCTOPUS OREGANO LEMON OLIVE OIL	23
PRAWNS SAGANAKI TOMATO FETA	27.5
MOUSSAKA POTATO EGGPLANT BEEF BECHAMEL	24.5
CHICKEN SKEWERS SERVED WITH LEMON MANESTRA	24
GOAT STIFADO ESCHALLOTS TOMATO SPICES RED WINE	27.5
LAMB SLOW BAKED SHOULDER	31.5
FISH OF THE DAY	29.5