

Appetizers

Soupa Avgolemono

Rich chicken soup finished with egg and lemon

Saganaki

Crispy graviera cheese

Oktapodi Sharas

Charcoal grilled, red wine marinated octopus

Calamarakia Tiganita

Crisp calamari, baby greens and garlic sauce

Horiatiki Salata

Salad of tomatoes, feta, cucumber, red onions, olives and oregano

Keftedakia Saltsa

Greek meatballs stewed in tomato sauce

Psita Manitaria

Charcoal grilled oyster mushrooms

Patzaria Skordalia

Red and Yellow Beets with garlic sauce

Spanakopita, Tiropita, Kolokithokeftedes

Spinach pie, cheese pie and zucchini fritter

Fava Kremidaki

Puréed yellow split peas with red onion, lemon and olive oil

Taramosalata, Melitzanosalata, Tzatziki Salad

Caviar mousse, grilled eggplant purée & cucumber with yogurt and dill, pita bread

Main Courses

Solomos Exohiko

Salmon baked in phyllo with spinach

Grilled Branzino

Whole fish or filet, grilled, olive oil, lemon juice

Garides Psites

Grilled shrimp with pilaf, sautéed vegetables

Souvlaki Kotopoulo

Grilled chicken and fennel kebab with vegetable couscous extra virgin olive oil

Arni Youvetsi

Braised lamb shank with tomato orzo stew

Pidakia Thedrolivano

Charcoal grilled lamb chops, roast potatoes, fresh rosemary

Mousakas

Casserole dish with layers of eggplant, ground lamb, béchamel sauce

Kouneli Stifado

Rabbit stewed in tomato with red wine and pearl onions

Filet Mignon

Charcoal grilled kebab of filet mignon served with rice and string beans

Sides Choice of:

Asparagus, Horta, Okra, Sautéed Green Beans, Lemon Potatoes