

Appetizers

Soupa Avgolemono

Rich chicken soup finished with egg and lemon

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 Saltza

Greek meatballs stewed in tomato sauce

Psita Manitaria

Charcoal grilled oyster mushrooms

Pazaria 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

Gigandes Skordalia

Giant beans with garlic sauce

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

Paidakia Thedrolivano

Charcoal grilled lamb chops, roast potatoes, fresh rosemary

Mousakas

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

Filet Mignon

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

Sides

Choice of:

Asparagus, horta, okra, sautéed green beans, potatoes