

2017 Weekend Lunch Menu

\$29.00

Appetizers

Beluga Lentil Soup

or

Salmon Tartare

or

Seafood Brochette with cous cous

or

The Mediterranean Meze Plate - Taramosalata, hummus, tzatziki, spinach pie and Greek olives

or

Our Tomato Salad, served with olives and feta cheese, seasoned with sea salt and extra virgin olive oil

or

Fried Calamari fresh lightly fried squid

or

Grilled Octopus - Sashimi quality Mediterranean octopus, charcoal-broiled (\$10 supplementary)



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Main Course

Lavraki baked in sea salt (serves 2)

or

Dorade Royale, Grilled Mediterranean Sea bream served with steamed crown broccoli

or

Faroe Islands Sustainable Organic Salmon, simply grilled, served with Santorini piazzis beans

or

Crabcake and Grilled Shrimp

or

Tuna burger, daicon radish salad and lightly fried zucchini sticks

or

Fresh Roast Leg of Lamb open face sandwich served with French Fries and Cole Slaw

or

Greek style charcoal Chicken served with Greek fries

or

Lamb chops charbroiled served with mixed vegetables (\$10 supplementary)

or

Lobster pasta in a light garlic tomato sauce (choice of organic farro low calorie pasta or semolina) (\$15 supplementary)

or

Lobster Salad (\$15 supplementary)

Dessert

Tasting of Greek Desserts