



STARTERS

Choice of:

SALMON TARTARE

With Greek yoghurt and Spanish caviar

POIKILIA

Tarama, tzatziki, hummus, tyropitaki, pita and raw vegetables

GREEK SALAD

With olives and feta cheese, seasoned with sea salt and extra virgin olive oil

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MAIN COURSE

Choice of:

DORADE ROYAL

Grilled Mediterranean Sea bream, served with steamed crown broccoli

ORGANIC SALMON

Faroe Islands, sustainable, simply grilled, served with Piazzi style beans

LAMB

Fresh grilled lamb chops, served with Greek fried potatoes

CHICKEN

Roasted Corn fed chicken breast with a Greek yoghurt glaze, seasonal horta and a Beluga lentil salad

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DESSERT

Choice of:

KARIDOPITA

Walnut cake scented with orange and spices

GREEK YOGHURT MARTINI

Our own strained yoghurt with today's selection of spoon sweets

BAKLAVA

Layered filo with pistachios, walnuts and almonds, honey and cinnamon

SEASONAL FRESH FRUIT

Choice of coffee will be served along with the dessert