



GREEK SET MENU

OREKTIKA / MEZEDES (APPETIZERS)

Tzatziki / Yogurt and Cucumber Dip with Garlic and Olive Oil

Imám Baidí / Stuffed Eggplants with Onion and Tomato

Patzarosalata / Beetroot Salad Dip with Greek Yogurt

Tirokafterí / Spicy Feta Cheese with Fresh Red Chilli Dip

*Khtapódi Marináto / Marinated Octopus with Onion
Caramelize and Capers*

Fáva Santorínis / Yellow Split Pea Olive Oil Purée, Santorini Style

SOUP

Kakavia

Greek Fisherman's Seafood Soup

MAIN COURSE

Stifádo

*Slow Cooked Beef Stew with Shallots and Blend
of Aromatic Spices Served With Mashed Potato*

OR

Greek Lemon Chicken

*Roasted Chicken Thigh Marinated with Lemon and
Extra Virgin Olive Oil On Potato Gratin*

OR

Fish Souvlaki

*Grilled Catch of the Day Fish Skewers Served with
Cuttlefish Orzo Pilaf*

DESSERT

Galaktoboúreko

Phyllo and A Custard Filling with A Touch of Cinnamon