

MENU

MEZES

- Tzatziki
- Green and black Kalomon olives
- Semi-dried tomatoes olives and anchovies
- Hummus
 Greek farmhouse
 bread

STARTERS

- Greek salad
- Garlic-fried octopus with lemon and rosemary
- Fish stew made with hake, tomatoes and lemon served with sage butter

MAIN DISHES

- Greek veal patties with olives and halloumi
- Loin of pork skewers
- Flank steak

With: Oven-baked artichokes and cauliflower, kale sautéed with sun-dried tomatoes and pine nuts, fetacheese creame with chili, red wine sauce and roasted potatoes

DESSERTS

- Ouzo-flavoured semolina dream, pistachio crust, yoghurt pannacotta with honey and almond biscuits
- Optional dessert:

 Ouzoflavoured fruit salad
 with pomegranate seeds
 and raspberry sorbet

Subject to changes