

SELECTION OF STARTERS

VELVETY SMOKED EGGPLANT BLENDED WITH GARLIC, LEMON, AND OLIVE OIL

JUICY, HERBED MEATBALLS

GRILLED PATRON PEPPERS

GOLDEN FILO PASTRY FILLED WITH WARM FETA AND SPINACH, FRESH HERBS

DELICATELY SAUTEED SQUID RINGS WITH A ZESTY LEMON-GARLIC DIP

PLUMP PRAWNS SAUTÉED IN GARLICKY BUTTER AND WHITE WINE

CRISPY ZUCCHINI FRITTERS WITH FETA AND DILL SERVED WITH A COOL YOGHURT DIP

CHOICE OF MAIN COURSES

PAN ROAST AUBERGINE STUFFED WITH SEASONAL VEGETABLE

SKEWERED CUBES OF LAMB MARINATED WITH LIME, GARLIC AND RED PEPPER PURÉE

GRILLED LAMB AND CHICKEN CUBES, MINCED LAMB SERVED WITH RICE AND SALAD

GRILLED FILLET OF SEABASS SERVED WITH ROCKET SALAD

SPICED CHICKEN FILLED WITH VEGETABLES COOKED WITH CHESTNUT SAUCE

DESSERT

BAKLAVA SERVED WITH VANILLA ICE CREAM