



# GREEK DINNER MENU

165 GEL PER PERSON

## WELCOME

**FRIED FETA CHEESE SESAME AND HONEY  
MARINATED OLIVES**

## COLD STARTER

**PITA BREAD ON THE CHARCOAL WITH DIP PLATER**  
(TZATZIKI, EGGPLANT SALAD, SMOKED FETA, TARAMA)

### **GREEK SALAD**

TOMATO, FETA ,OLIVES, PEPPERS, RUSKS, CUCUMBER

## HOT STARTER

### **GIGANTES PLAKI**

GIANT WHITE BEANS IN TOMATO SAUCE AND OLIVE OIL

### **SPANAKOPITA**

SPINACH PIE WITH GREEK YOGHURT AND HERBS

### **SHRIMP SAGANAKI**

TOMATO SAUCE AND FETA

### **OCTOPUS**

WITH LEMON OIL DRESSING, FAVA BEAN, CARAMELIZED ONIONS



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## **MAIN COURSE**

### **KEFTEDES**

MEATBALLS WITH YOGHURT AND TOMATO SAUCE

### **SOUVLAKI**

TZATZIKI ,TOMATO,ONION, PAPRIKA

### **MOUSSAKA**

SAUTED EGGPLANT, MINCED MEAT, BECHAMEL

## **DESSERT**

### **GREEK YOGHURT MOUSSE**

WITH WHITE CHOCOLATE AND RED BERRIES

### **GALAKTOBOUREKO**

CUSTARD AND FILO PASTRY

### **KARYDOPITA**

WALNUT CAKE

### **SLICED FRUITS**