

Greek Evening

MENU 2017

STARTER

- Horiatiki Salata Classic Greek Salad -Tomato, pepper, red onion, cucumber, olives, feta, lemon, oregano, olive oil and sprinkling of pepper and salt.
- Dolmadakia Stuffed vine leaves served hot, on a bed of baby leaf salad
- Meze selection Pitta bread served with olives, hummus, (chickpea dip), tzatziki (yoghurt, cucumber and garlic dip) and salsa

MAIN COURSE

- Gyros Minced lamb and beef, formed as a patty, cooked with chopped onions, garlic and herbs. Served with rice, pitta bread, side salad and Tzatziki
- Stifatho Beef and onion stew. Beef marinated in herbs, tomatoes, spices and garlic cooked slowly and served with rice.
- Moussaka Minced lamb and beef, cooked with chopped onions, garlic and herbs, layered with aubergines and potatoes and topped with a rich cheese sauce. Served with rice and side salad.
- Stuffed Peppers Peppers filled with a mixture of rice, tomatoes, onions, herbs and Feta. Served with bread side salad
- Kotopoulo Lemonato Chicken cooked in a lemon sauce with herbs celery and carrots. Served on a bed of rice

A selection of Wines and Beers are available.