

Christmas

SPECIALS

AVAILABLE IN DECEMBER FOR GROUP BOOKINGS (12+ GUESTS)

2 COURSES 28 | 3 COURSES 36

Christmas Sharing Platter (V)

Leafy rocket salad with pasteli, fruits, balsamic pomegranate dressing | red pepper hummus | tzatziki
beetroot mousse | mix marinated olives | greek pita
filo parcels | fried halloumi

Mains

Lamb Souvlaki (GF): served with salad, rice, spicy feta dip

Frikasse Solomos (GF): creamy spinach & salmon fillet

Stifado Manitarion (VG/GF): mushroom & plums stew in a sweet red wine sauce

Kotopoulo Metaxa: chicken fillet in a Metaxa, creamy mushroom sauce, served with rice

Desserts

Greek Raisin & Walnut Semolina Cake (VG)

Flourless Chocolate & Olive Oil Cake (GF)

Ekmek Kataifi (V): syrup soaked shredded filo base topped with vanilla custard and chantilly