



DINNER MENU

OPA!

FIRST COURSE

SERVED FAMILY STYLE

TAPAS SAMPLER

SPANAKOPITA, ARANCINI, DOLMADES, FALAFEL, GREEK FRIES AND DATES

SECOND COURSE

HORIATIKI

GREEK SALAD OF TOMATOES, CUCUMBERS, ONIONS, FETA, OLIVES AND PEPPERS WITH GARLIC OREGANO DRESSING
OR

AVGOLEMON SOUP

TRADITIONAL GREEK CHICKEN AND LEMON SOUP WITH EGG AND RICE

MAIN COURSE

CHOICE OF:

RACK OF LAMB

OVEN ROSTED RACK OF LAMB WITH HERBS CRUST, SERVED WITH A RICE STUFFED ZUCCHINI, SAUTEED BABY
VEGETABLES AND CARAMELIZED PEARL ONIONS

OR

TAVUK SARMA

WOOD OVEN ROSTED HALF CHICKEN WITH TURKISH PILAF RICE AND SEASONAL VEGETABLES

OR

FILETMIGNON

GRILLED SERVED WITH BEETS, GREEN BEANS, EGGPLANT MASHED POTATOES AND A YOGURT SOUBISE

DESSERT

SERVED FAMILY STYLE

SOKOLATINA

RICH CHOCOLAE CAKE WITH GANACHE, AND VANILLA ICECREAM

