



DINNER MENU

OPA!

FIRST COURSE

SERVED FAMILY STYLE

THEA SAMPLER

HUMMUS, HTIPITI, TZATZIKI AND MELITZANOSALATA SERVED WITH HOMEMADE PITA BREAD

SECOND COURSE

GREEN SALAD

MIXED GREENS TOSSED WITH RED ONION, TOMATOES, CANDIED ALMONDS AND HOUSE VINAIGRETTE
OR

BEAN SOUP

VEGETABLE SOUP WITH GIGANTE BEANS, TOMATO, ONION, GARLIC AND FENNEL

MAIN COURSE

CHOICE OF:

CHICKEN SOUVLAKI

WOOD GRILLED SKEWER WITH TABBOULEH, YOGURT SAUCE AND MIXED GREENS
OR

MOUSSAKA

CASSEROLE OF EGGPLANT, LAMB, BEEF, PINE NUTS AND BECHAMEL SAUCE
OR

VEGETARIAN TAGINE

GIGANTE BEANS, GARBANZO BEANS, RAINBOW CHARD AND ZUCCHINI WITH A LEMON AND CARDAMOM YOGURT

DESSERT

SERVED FAMILY STYLE

BAKLAVA

FLAKY LAYERS OF PHYLLO WITH MIXED NUTS, HONEY, AND LEMON YOGURT

