



Friday 25th June 5pm to 7pm – Our Greek Mezze

“Dine with Us” or “Take It Away” – 01380 723909 to Book

Appetisers:

Garides Saganaki – Shrimps in a spicy tomato sauce laced with Ouzo and topped with Feta Cheese.

Keftedes Arni – Crispy Lamb Meatballs seasoned with Mint, Garlic & Oregano served with Tzatziki.

Chicken Souvlaki – Marinated Chicken Skewers in Lemon, Mint, Oregano & Cumin served with Tzatziki.

Halloumi – Griddled served with Watermelon & dressed with Extra Virgin Olive Oil, Orange & Mint.

Main Course:

Moussaka – the Classic Greek Dish of layered Potato, Aubergine & Lamb topped with creamy Bechamel Sauce served with a Greek Salad.

Stiffado – Tender Beef slow cooked in a rich sauce of Tomato, Shallots, Red Wine with Bay Leaves, Cinnamon & All Spice served with Lemon & Garlic Potatoes.

Afelia – Originating in Cyprus Juicy Pork marinated in Red Wine infused with Coriander & Cumin served with Lemon & Garlic Potatoes.

Spanakopita – Savoury Greek Pie made with Phyllo Pastry stuffed with Feta & Spinach flavoured with Lemon, Dill & Parsley served with a Greek Salad.

Sweet Treats:

Portokalopita – Orange Sponge Cake made with Greek Yoghurt & Cinnamon topped with an aromatic syrup flavoured with fresh Oranges.

Galaktoboureko – layers of Phyllo filled with Creamy Custard bathed in a scented syrup.

Greek Yoghurt Cheesecake – Baked Cheesecake on a Biscuit Base flavoured with Lemon & Vanilla topped with Honey, Walnuts & Thyme.

£13.95/person to “Take Away” or £15.95/person to “Dine with Us”