

## TO START

**CHOICE OF GREEK LENTIL SOUP V, GF** Brown lentil, potato, spinach carrot vegetable broth

**CRETAN SALAD V** Juicy vine ripe tomatoes, mizithra cheese, kalamata olives fresh oregano extra virgin olive oil

CALAMARI TIGANIA V Crispy calamari rings with a artichoke dipping sauce

## MAIN COURSE

CHOICE OF GRILLED DOUBLE CUT SHOULDER LAMB CHOP GF Lamb, braised green olives, Petros potatoes

GRILLED SEA BREAM PIE NUT OREGANO CHERMOULA V, GF

Sea bream and horta

CHICKEN FORNO GF

Half roast chicken, cherry tomatoes, fresh herbs white wine, butter and horta

VEGETABLE MOUSSAKA V

Layered chickpea, spinach, red pepper, eggplant and potatoes topped with Greek cheese sauce

## DESSERT

## CHOICE OF

WARM WALNUT CAKE V

Greek walnut cake, scented blends of cinnamon and ground clove and honey

BAKLAVA V

Layered phyllo pastry, honey, chopped nuts

CHOCOLATE MOUSSE VE, GF, DF

Dark chocolate, apple, coconut wippy, Chantilly and ganache



V: Vegetarian VE: Vegan GF: Gluten Free DF: Dairy Free