

New Years Eve Menu

MEZE

Meat Meze or Vegetarian Meze with a glass of Champagne **£45** per person, minimum 2 people sharing

3 Course meal with a glass of Champagne £45 per person

STARTERS

BEKRY MEZE

Drunken Pork Stew, Slowley cooked with fresh tomato, onion and peppers.

GREEK SAUSAGE CG, CD

Juicy chargrilled Greek sausage, served with tzatziki, homemade tomato sauce and warm pitta bread.

CALAMARI CG, CF

Calamari lightly fried served with taramosalata (cod roe blend with olive oil, fresh onions and lemon juice).

GARIDES GIOUVETSI CF,CG,CD

Oven baked king prawns, cooked in fresh tomato and smoked paprika orzo pasta, hint of chilli, ouzo and feta gratine.

DOLMADES V

Delicate parcels of vine leaves, filled with rice and aromatic herbs.

MIX DIPS CG,CD

Hummus,tzatziki,tirokauteri (spicy feta dip blended with red chilli and Greek yogurt) served with warm pitta bread

MAINS

MOUSSAKA

CG,CE,CD (VEGETARIAN OPTION AVAILABLE)

Greek classic, layers of sweet aubergines, potatoes, courgettes, juicy mince beef and creamy bechamel

sauce baked to perfection

SEAFOOD PASTA CF,CG

A fabulous combination of sea flavoured pasta, with fresh prawns, calamari, mussels and octopus, finished with white wine, fresh onions, cherry tomatoes hint of chilli and basil oil.

TSIPOURA BIANCO CF

Fillets of wild sea bream, cooked in its own juice, accompanied by sauteed potatoes and a rich garlic and lemon sauce.

KRITHAROTO CG (Vegan option)

Greek style orzo pasta, cooked with fresh vegetables and tomato sauce finished with basil oil

OPA CHICKEN

Grilled Chicken breast, with caramelised onions served with fresh mixed vegetables served with a side salad

DESSERTS

BAKLAVA CHEESE CAKE CN, CD, CG

Phyllo and nut base, drenched in cinnamon and cognac flavoured syrup, topped with Greek yogurt, creamy cheese and Greek honey.

SIKOPITA CD,CE

Fig and raisin cake topped with salty caramel ice cream, espresso & caramel sauce.

SWEET POTATO BROWNIE CN, (Vegan option)

With almond flakes and coconut cream