



# GREEK BUFFET MENU

3,4 or 5 Courses Menu

## SIDES

- **Tzatziki** (Vegetarian)  
A Greek side dish of yogurt with cucumber, garlic & fresh Basil.
- **Melitzanosalata, Eggplant Dip** (Vegan)  
A tasty dish of roasted eggplant, garlic, oil, and lemon juice.
- **Taramosalata** (Pescatarian)  
Mashed potatoes combined with lemon juice, olive oil and fish roe.

## STARTERS

- **Kolokithokeftedes, zucchini balls** (Vegetarian)  
Vegetarian fried zucchini balls with feta cheese and mint. The fritters are crispy on the outside and pleasantly melting.
- **Selection of traditional pies**(Vegetarian, vegan)  
Spinach, sausage, cheese, mushrooms, chicken, ham & cheese etc
- **Selection of meat bites**  
Lamb kebab, sausage, seftalia, meat balls etc

## SALADS

- **Greek** (Vegetarian)  
Pieces of tomatoes, sliced cucumbers, onion, feta cheese and olives, seasoned with salt and Greek mountain oregano dressed with olive oil.
- **Politiki** (Vegan)  
A traditional salad with cabbage, carrot, and herbs!
- **Haloumi** (Vegetarian)  
A hearty and substantial salad with Grilled halloumi cheese and crisp, Parmesan croutons. Served with a delicious warm tomato and chilli dressing.

## MAIN

- **Pastitsio** choose beef, lamb, pork, chicken or vegan option.  
Greek baked pasta dish with ground meat and béchamel sauce.
- **Mousaka** choose beef, lamb, pork, chicken or vegan option.  
layered oven casserole dish made with layers of eggplant slices, cheese, and a meat sauce, topped with a thick béchamel sauce.
- **Kleftiko** choose beef, lamb, pork or chicken option.  
a rustic, traditional Greek recipe made with slow cooked lamb, first marinated in garlic, olive oil and lemon juice.
- **Giouvetsi** choose beef, lamb, pork or chicken option.  
Baked Greek dish made with beef and "kritharaki (orzo)" pasta in tomato sauce
- **Kalamari** (pescatarian)  
Stuffed Squid with rice , soultanas and Greek herbs.

- **DESSERTS**

[Go to the menu](#)