

## SIDES

- **Tzatziki**, is a refreshing Greek yogurt-based dip or sauce, flavored with cucumber, garlic, lemon juice, and fresh herbs. (Vegetarian)
- **Hummus**, is a creamy, savory spread made primarily from blended chickpeas, tahini (sesame paste), olive oil, lemon juice, and garlic. (Vegan)
- **Taramosalata**, is a creamy Greek dip traditionally made from tarama, which is the salted and cured roe (fish eggs) of carp, cod, or similar fish. (Pescatarian)
- **Melitzanosalata**, is a smoky, flavorful Greek dip made primarily from roasted eggplant. It's seasoned with garlic, olive oil, lemon juice, and sometimes fresh herbs, giving it a savory and slightly tangy taste. (Vegan)

## STARTERS

- **Kolokithokeftedes**, Vegetarian fried zucchini balls with feta cheese and mint. The fritters are crispy on the outside and pleasantly melting. (Vegetarian)
- **Dolmadakia**, or "stuffed grape leaves," is a popular Greek dish made from grape leaves wrapped around a flavorful rice filling. (Vegan)
- **Selection of traditional pies**, Spinach, sausage, cheese, mushrooms, chicken, ham & cheese etc.
- **Selection of meat bites**, Lamb kebab, sausage, seftalia, meat balls etc

## SALADS

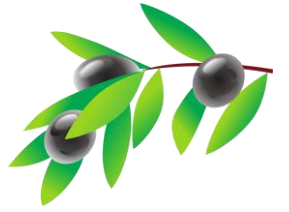
- **Greek**, Pieces of tomatoes, sliced cucumbers, onion, feta cheese and olives, seasoned with salt and Greek mountain oregano dressed with olive oil. (Veg)
- **Politiki**, A traditional salad with cabbage, carrot, and herbs! (Vegan)
- **Haloumi**, hearty and substantial salad with Grilled halloumi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

## 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**, Stuffed Squid with rice, soultanas and Greek herbs. (pescatarian)
- **Gemista**, is a classic Greek dish featuring tomatoes, bell peppers, or other vegetables stuffed with a savory mixture of rice, herbs, and sometimes ground meat. (Vegan)

## BBQ MENU - MIXED GRILL IN A PLATE OR SOUVLAKI PITTA GYROS WRAP – THE OPTION INCLUDES ALL THE ABOVE SELECTIONS

- **Pork**, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece
- **Chicken (Halal)**, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece
- **Greek traditional sausage**, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- **Beef and lamb kebabs (mpifteki)**, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- **Haloumi (vegetarian option)**, accompanied with tzatziki, tomato, onion, chips, parsley and mixed herbs from Greece.
- **Falafel / revithokeftes (vegan option)**, accompanied with hummus, tomato, onion, chips, parsley and mixed herbs from Greece.



# GREEK BUFFET MENU

3,4 or 5 Courses Menu