

JULY 21ST - AUGUST 17TH
Three Course Menu 60 pp

SUMMER WINE FLIGHT

(OPTIONAL 24 pp)

AN ASSORTMENT OF 3 ROSES AND ORANGE WINES (3OZ PER)

FIRST COURSE

Choice of

LOBSTER STUFFED CABBAGE

wrapped lobster, egg-lemon coulis

WATERMELON SALAD

watermelon, feta, cucumber, mint, basil

SARDELES FOURNOU

oven roasted Portuguese sardines

CRISPY FETA

served with lemon herbed honey

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MAIN COURSE

Choice of

PSARI IMERAS

Chef's daily seafood special

KOTOPOULO

roasted free range chicken, lemon potatoes, feta mousse, shishito peppers

LAMB YIOUVESTI

roasted lamb, orzo, tomato, grated graviera, fresh parsley

VEGAN PASTITSIO

bucatini, plant based meat, almond milk bechamel, tomato basil

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DESSERT

Choice of

Baklava | Lemon Yogurt Tart | Ice Cream