

JANUARY 17 - FEBRUARY 12

Three Courses 45pp

FIRST COURSE

Choice of:

SOUPA IMERAS

soup of the day

FARMERS SALAD

mixed greens, grapes and goat cheese

SPANAKOPITA

filo pie with seasonal garden greens & feta

SALMON CRUDO

avocado fennel & citrus sauce

OCTOPODI (ADD \$6)

charcoal grilled, braised with tomato & herbs

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MAIN COURSE

Choice of:

PSARI FILETO IMERAS

today's market fish fillet

SOLOMOS

pan seared sustainable Faroe island salmon, Beluga lentils, roasted beets

POTATO GNOCCHI

house made gnocchi with spinach, feta and a lemon nutmeg sauce

KOTOPOULO

grilled skewered free-range chicken, tzatziki, truffle fries

PETIT SURF & TURF (ADD \$8)

filet mignon & jumbo shrimp grilled to medium, served with feta mashed potatoes, tarragon sauce

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DESSERT

Choice of:

Sokolata Kormos | Halva Mousse Kataifi | Ice Cream