



## **Greek Night**

**Friday 24<sup>th</sup> March 2023**

### **Starters**

**Revithia 6.00**

Chickpea soup seasoned with garlic lemon and oregano

**Baked Flatbread 6.50**

Topped with feta cheese, Greek yoghurt and mint, drizzled with olive oil

**Pan Seared Calamari 7.50**

Marinated in paprika, honey and lemon served with a yoghurt dill and cucumber dip

**Kolokethokeftedes 6.50**

Lightly fried zucchini, Halloumi and mint fritters served with a green olive tapenade

**Keftedes 7.50**

Oven baked beef and pork meatballs in a rich tomato and parsley sauce

### **Mains**

**Chicken, Peppers and Aubergine Skewers 15.00**

Flavoured with cinnamon, garlic and lemon. Served with steamed bulgar wheat and a ginger and honey dressing

**Slow Cooked Shoulder of Lamb 17.00**

Seasoned with thyme, rosemary and garlic, accompanied by lemon roast potatoes and grilled aubergine

**Grilled Lemon and Herb Sardines 15.00**

Set over a salad of baby gems, tomato, red onion and olives. Finished with a red wine vinaigrette

**Briam 13.00**

Thin sliced potato, zucchini, red onion and tomato roast with garlic, thyme and olive oil. Served with crusty bread and Tahini

**Psarosoupa 15.00**

Mixed seafood, tomato and vegetable casserole. Finished with olive oil and fresh herbs

### **Desserts**

**Loukomadies 6.00**

Fried Doughballs in a lemon syrup

**Sour Black Cherry Compote 6.50**

with chocolate ice cream and Greek yoghurt

**Date and Apricot Halva 6.50**

with honey , ginger and lemon zest