

BANQUETS FOR SHARING LUNCH

Banquets require 4 people minimum - No Split Bills

BANQUET 1 29.9pp

HOMESTYLE TARAMOSALATA DIP

Pink smoked cod roe, olive oil, lemon juice

HOMESTYLE TZATZIKI DIP (v)

Greek style yoghurt, cucumber, olive oil, garlic

HOMEMADE TIROPITA (v)

Cheese filled filo pastries

HOMEMADE SPANAKOPITA (v)

Spinach and cheese pie

IMPORTED DOLMADES (v, gf)

Grape vine leaves filled with aromatic rice

GREEK SALAD (v, gf)

PANFRIED CALAMARI

ROAST LAMB (gf)

Tender baked lamb shoulder with lemon and oregano jus served with potato

BANQUET 2 34.5pp

HOMESTYLE TARAMOSALATA DIP

Pink smoked cod roe, olive oil, lemon juice

HOMESTYLE TZATZIKI DIP (v)

Greek style yoghurt, cucumber, olive oil, garlic

HOMEMADE TIROPITA (v)

Cheese filled filo pastries

HOMEMADE SPANAKOPITA (v)

Spinach and cheese pie

IMPORTED DOLMADES (v, gf)

Grape vine leaves filled with aromatic rice

GREEK SALAD (v, gf)

PANFRIED CALAMARI

TRADITIONAL MOUSSAKA

Layers of potato, sliced eggplant and lamb minced meat topped with a creamy béchamel sauce

ROAST LAMB (gf)

Tender baked lamb shoulder with lemon and oregano jus served with potato

BANQUETS FOR SHARING DINNER

Banquets require 4 people minimum - No Split Bills

BANQUET 1 44.5pp

HOMESTYLE TARAMOSALATA DIP
Pink smoked cod roe, olive oil, lemon juice

HOMESTYLE TZATZIKI DIP (v)
Greek style yoghurt, cucumber, olive oil, garlic

HOMEMADE TIROPITA (v)
Cheese filled filo pastries

HOMEMADE SPANAKOPITA (v)
Spinach and cheese pie

GRILLED HALOUMI CHEESE (gf)

IMPORTED DOLMADES (v, gf)
Grape vine leaves filled with aromatic rice

GREEK SALAD (v, gf)

PANFRIED CALAMARI

TRADITIONAL MOUSSAKA
Layers of potato, sliced eggplant and lamb minced meat topped with a creamy béchamel sauce

ROAST LAMB (gf)
Tender baked lamb shoulder with lemon and oregano jus served with potato

GALATOUBOUREKO
Homemade Greek custard topped with filo and honey syrup

BANQUET 2 49.9pp

HOMESTYLE TARAMOSALATA DIP
Pink smoked cod roe, olive oil, lemon juice

HOMESTYLE TZATZIKI DIP (v)
Greek style yoghurt, cucumber, olive oil, garlic

HOMEMADE TIROPITA (v)
Cheese filled filo pastries

HOMEMADE SPANAKOPITA (v)
Spinach and cheese pie

GRILLED HALOUMI CHEESE (gf)

GREEK SALAD (v, gf)

PANFRIED CALAMARI

GRILLED OCTOPUS

TRADITIONAL MOUSSAKA
Layers of potato, sliced eggplant and lamb minced meat topped with a creamy béchamel sauce

ROAST LAMB (gf)
Tender baked lamb shoulder with lemon and oregano jus served with potato

GALATOUBOUREKO
Homemade Greek custard topped with filo and honey syrup

ADD PRAWN SAGANAKI 8.0pp