

## **SET MENU C**

STARTERS: Meze/Platters on the table filled with:

**Prawns Kataifi** 

Prawns In Kataifi Pastry, Deep Fried – Peri Mayo

Dip

Spanakopita

Phyllo Pastry, Spinach & Feta - Baked

Meatballs Yiartlou

Chunky Tomato Sauce, Thick Greek Yoghurt

**Vegetarian Dolmades** 

Vine Leaves, Rice, Herbs

**Greek Salad** 

Feta, Olives, Tomato, Red Onion, Cucumber,

Lettuce, Oregano

Accompanied with Hot Pita Bread & Dips

**MAINS** 

Our Famous Kleftiko

Slow Roasted Lamb, Rosemary & Garlic

Pappas Chicken

Rolled Breast, Spinach & Feta Filling, Light

Cheese Sauce - Grilled

Souvlaki Platter

Beef Skewers - Toasted Pita - Tzatziki, Onions,

Tomato

**Grilled Baby Kingklip** 

On the Bone, Lemon Butter - Grilled

Yemista

Stuffed Vegetables, Rice, Herbs

**Accompanied With Sides On Table To Share** 

**DESSERT** 

Mastiha Panacotta

Sweetened Cream, Mastiha - Greek Twist

Baklava

Phyllo Pastry, Ground Almonds, Spices & Syrup -

Baked