

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

Calamari

Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled or Fried

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

Baby Chicken

Cut into pieces, Peri – Peri or Lemon & Herb – Flame Grilled

Souvlaki Platter

Beef Skewers – Toasted Pita – Tzatziki, Onions, Tomato

Grilled Baby Kingklip

On the Bone, Lemon Butter – Grilled

Vegetarian Moussaka

Brinjal, Marrow, Bechamel, Halloumi – Stacked & Baked

Accompanied With Sides On Table To Share

DESSERT

Chocolate Mousse

Strawberries, Whipped Cream

Baklava

Phyllo Pastry, Ground Almonds, Spices & Syrup - Baked

R399