

Greece Menus

2025

Family Style Menus

The Meat BBQ

•TRILOGY OF GREEK MEZE SPREADS•

HOMEMADE GREEK DIPS WITH FLUFFY PITA BREADS

•TRADITIONAL GREEK SALAD•

WITH ORGANIC GREEK TOMATOES, AGED FETA CHEESE,
CUCUMBER, ONION, BELL PEPPERS, WILD OREGANO,
CRETAN OLIVES & EXTRA VIRGIN OLIVE OIL

•SAGANAKI CHEESE•

SEMI HARD GREEK CHEESE PAN SEARED
WITH SAUTE PEACHES & LEMON

•GREEK STYLE BBQ PLATTER•

WITH ORGANIC GRILLED CHICKEN SOUVLAKI,
GREEK LAMB CHOPS
TRADITIONAL KEBAB & VARIETY OF GRILLED VEGETABLES
IN FRAGRANT MEDITERRANEAN MARINADE

•GALAKTOMBOUREKO•

TRADITIONAL CRISPY PHYLLO
WITH CREAMY VANILLA CUSTARD
SOAKED IN ZESTY SYRUP

87€ PER PERSON

Seafood Feast

•**TRADITIONAL FAVA**•
WITH OCTOPUS “KSIDATO”

•**TARAMOSALATA**•
WITH PITA BREADS

•**SANTORINI SALAD**•
WITH GREEK AGED FETA, ORGANIC GREEK TOMATOES, CAROB
RUSK, WILD OREGANO, CRETAN OLIVES
& GREEK EXTRA VIRGIN OLIVE OIL

•**GRILLED CALAMARI**•
WITH TOMATO CAPERS TARTAR

•**GRILLED PRAWNS**•
WITH ROASTED GARLIC & LEMON VINAIGRETTE

WHITE CATCH
•**WHOLE ROASTED WILD SEABASS**•
WITH LEMON, GREEK EXTRA VIRGIN OLIVE OIL & WILD OREGANO

•**TRADITIONAL ORANGE PIE**•
WITH ICE CREAM

98€ PER PERSON

Surf & Turf Greek Style

•TRILOGY OF MEZE SPREADS•

WITH PITA BREADS

•TRADITIONAL GREEK SALAD•

WITH ORGANIC GREEK TOMATOES, AGED FETA CHEESE,
CUCUMBER, ONION, BELL PEPPERS, WILD OREGANO,
CRETAN OLIVES & EXTRA VIRGIN OLIVE OIL

•PRAWN LINGUINE “SAGANAKI”•

THE TRADITIONAL RECIPE WITH TOMATO SAUCE,
FETA & HERBS WITH LINGUINE PASTA

•WHITE FISH OF THE DAY GRILLED OR OVEN ROASTED•

WITH LEMON, GREEK EXTRA VIRGIN OLIVE OIL
& WILD OREGANO

•BLACK ANGUS BEEF TAGLIATA•

•VARIETY OF SIDE VEGETABLES•

•TIRAMISU•

110€ PER PERSON

Veggies are not boring

•TZATZIKI & HUMMUS SPREADS•

WITH PITA BREADS

•TRADITIONAL GREEK SALAD•

WITH ORGANIC GREEK TOMATOES, AGED FETA CHEESE,
CUCUMBER, ONION, BELL PEPPERS, WILD OREGANO,
CRETAN OLIVES & EXTRA VIRGIN OLIVE OIL

•LENTIL SALAD•

ORANGE, BALSAMIC, HERBS & ROCKET

•SPAGHETTI POMODORO•

WITH GRATED ORGANIC TOMATOES, WILD OREGANO
& GREEK GRUYERE PESTO

•GREEK STYLE ROASTED CAULIFLOWER•

WITH TAHINI YOGURT SAUCE, CUMIN & HERBS

•GREEK MILK PIE•

85€ PER PERSON

Ambrosia Gold

•TZATZIKI AVOCADO & EGGPLANT-TAHINI SPREAD•
WITH PITA BREADS

•BURRATA SALAD•
WITH TRUFFLE VINAIGRETTE, ORGANIC TOMATOES & ROCKET

•WHITE FISH CARPACCIO•
WITH CITRUS, EXTRA VIRGIN OLIVE OIL & KRITAMOS

•LOBSTER PASTA•
TRADITIONAL LOBSTER LINGUINE
WITH LIGHT CHERRY TOMATOES & BASIL SAUCE

•AUSTRALIAN WAGYU TAGLIATA•
WITH CHIMICHURRI & GRILLED VEGETABLES

•TIRAMISU•

165€ PER PERSON

The Meze Menus

(IDEAL FOR PARTIES & FOR SNACKING)

•CRISPY VEGETABLES AND DIPS•

PITA BREADS, CUCUMBERS, CHERRY TOMATOES,
CARROTS & PICKLES
WITH TZATZIKI AND HUMMUS

•THE TRADITIONAL MEZE PLATTER•

DOLMADAKIA (STUFFED VINE LEAVES), TRADITIONAL MEATBALLS,
FETA & GREEK GRUYÈRE, MARINATED OLIVES

•SPINACH & CHEESE PIE PLATTER•

•LOUKANIKO SPETZOFAI•

TRADITIONAL GREEK SAUSAGE SAUTE
WITH VEGETABLES, TOMATO SAUCE & FETA

75€ PER PERSON