



CHEF'S JOURNEY THROUGH THE ISLANDS 95

Mezze

PIKILIA

TRADITIONAL SPREADS: TARAMA, MELITZANOSALATA, SPICY FETA, & TZATZIKI

DOLMADES

GRAPE LEAVES STUFFED W/ RICE, PINE NUTS, & RAISINS

Appetizers

HORIATIKI

CLASSIC GREEK SALAD W/ TOMATOES, CUCUMBERS, PEPPERS, ONIONS, OLIVES, FETA, EVOO

HALLOUMI

GRILLED CYPRIOT CHEESE, TOP W/ CAPERS & CITRUS MUSTARD VINAIGRETTE

OCTOPODI SHARAS

SUSHI GRADE MEDITERRANEAN GRILLED OCTOPUS, ONIONS, CAPERS, FAVA PUREE. LEMON, & HERBS

SEFTALIA

GRILLED CYPRIOT STYLE MEATBALLS, BED OF TZATZIKI, TOMATO, ONION, CUCUMBER

Munchies

MELITZANA FETA

EGGPLANT ROLLS STUFFED W/ FETA, TOMATO SAUCE, ORGANIC PARSLEY

GIGANTES

BRAISED IMPORTED GIANT GREEK LIMA BEANS, TRADITIONAL TOMATO SAUCE

SPANAKOPITA

TRADITIONAL SPINACH & FETA PIE

Main Course

VEGETARIAN MOUSSAKAS

LAYERS OF SAUTEED EGGPLANT, POTATOES, TOPPED W/ BECHAMEL SAUCE

TSIPOURA

ROYAL DORADO - MEDITERRANEAN FISH W/ MILD FLAVOR & FIRM FLAKES
SERVED WITH 2 SIDES

SEAFOOD ORZO

GREEK PAELLA, THE ENTIRE SEA ON YOUR PLATE

KOTOPOULO

FREE RANGE ORGANIC HALF ROASTED CHICKEN, LEMON POTATOES, OREGANO

PAIDAKIA

CHARCOAL GRILLED BABY LAMB CHOPS, WITH GREEK STYLE CUT FRIES

ASSORTMENTS OF GREEK DESSERTS