



FAMILY STYLE SHARING MENU

FIRST COURSE

SALMON TARTARE

Fresno chili, shallot and basil

GREEK CEVICHE

Loup De Mer Ceviche - fresh Mediterranean wild herbs, Kastoria beans, feta

SECOND COURSE

GREEK SPREADS

Hummus, taramosalata, tyrokafteri, served with raw vegetables and grilled pita

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus, served over Santorini fava

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil

GRILLED VEGETABLES

Aubergine, zucchini, fennel, peppers, halloumi cheese and mint yoghurt

MAIN

LOUP DE MER

Grilled

Or

Baked in sea salt

&

LAMB

Grilled spring lamb chops

Or

FILET MIGNON

Prime

served with

Horta and hand-cut fries

DESSERT

Assortment of seasonal fresh fruit and Greek desserts