

## **SET MENU**

45 per person

## TO BEGIN

For the table

#### BREAD BASKET V

Sourdough, pita, crostini

#### FETA SAGANAKI V

Feta cheese, wrapped in angel hair and drizzled with lemon honey

#### **TARAMAS**

Smoked cod roe with dill oil

#### MELITZANO SALATA V

Finely chopped smoked aubergine with thyme, honey and balsamic

# **STARTER**

Choice of one

#### GREEK SALAD V

Tomatoes, cucumber, onions, olives, feta, capers and rusk with Greek olive oil

# WILD SPINACH V

Steamed spinach with grated tomato, xinotyri cheese and dill

#### CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

# MAIN

Choice of one

### MOUSSAKA V

Baked layers of aubergine, potato, graviera mushroom ragu and bechamel sauce

# CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

#### CRETAN PASTA V

Cretan pasta with courgettes, lemon, and graviera

#### GRILLED SEA BASS

Grilled sea bass with lemon oil

# **DESSERT**

Choice of one

#### **GALAKTOBOUREKO**

Cinnamon Semolina Cream

#### LOUKOUMADES

Lemon Honey, Pistachios

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.