

# IFTAR SET MENU

60 per person

### TO BEGIN

For the table

DATES V Sweet and chewy dates

### MELITZANO SALATA V

Finely chopped smoked aubergine with thyme, honey and balsamic

### BREAD BASKET V

Sourdough, pita, crostini

## **STARTER**

Choice of one

#### GREEK SALAD V

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

#### CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

### FETA SAGANAKI V

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

### SMOKED AUBERGINE V

Aubergine with zataar honey, truffle oil and yogurt

## **MAINS**

Choice of one Served with a side of roasted potatoes for the table.

#### MOUSSAKA V

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

### **GRILLED SEA BASS**

Grilled sea bass with lemon oil

### CRETAN PASTA ¥

Cretan pasta with courgettes, lemon, and graviera

### CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

## **DESSERTS**

Choice of one

#### Choice of one

LOUKOUMADES
Golden fried dough drizzled with
lemon honey, sprinkled with cinnamon
and pistachios

#### EKMEK KATAIFI

Layers of shredded kataifi, pistachios and velvety custard cream

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.