

# 3 COURSE MENU WITH SALAD

## ~STARTERS~

Spinach soufflé with cheeses and herbs. Gluten-free



Smoked cheese croquettes with red pepper coulis.



Feta nest with pine tree- thyme honey, sesame seeds, chillies and coriander.



Courgettes Fritters with avocado Tzatziki. Vegan



Arancini Trahana with smoked cheese, veal pastrami and chili. Served with tomato jam and basil mayo.

## ~SALADS~

Beetroot Salad with walnuts, green apple and yoghurt.



Mixed green leaves with cherry tomatoes, red onion and orange reduction.

(We can add marinated shrimps and it becomes a main)



Hummus Vegan



Aubergine spread Vegan



Warm Potato salad. (Two options vegan or vegetarian with yoghurt)



Greek Salad

(Tomato, cucumber, red onion, barley rusks, mint, basil, coriander seeds and feta cheese).

## ~MAINS~

Meatballs with tomato sauce and rice.



Roasted chicken legs or breasts with baked potatoes with lemon, thyme and mustard.



Chicken rolls wrapped with Parma ham, mushrooms sauce and mashed potato puree.



Pastitsio. Bucatini pasta with minced beef and béchamel.



Baked Salmon Fillets with tomato, fresh tomatoes, spring onions and herbs.

## ~MAINS VEGAN~

Green beans in casserole with sundried tomatoes and herbs. Vegan



Baked butterbeans with tomato & herb sauce and lemon notes. Vegan



Baked aubergines and chickpeas with tomatoes. Vegan

## ~DESSERTS~

Ravani. Greek Semolina cake with citrus flavours and syrup.



Halvah. Semolina pudding with cinnamon almonds and orange notes (Vegan)



Trigona Panoramatos. Phyllo pastry triangles with syrup, stuffed with custard cream.



Baklava gianniotiko.



Lemon-basil mousse with marinated strawberries, gluten-free



Chocolate and praline cheesecake

