

The Greek Island Shared Banquet

Shared plate per 4 persons

Χωριάτικη Σαλάτα

Traditional Greek Village Salad GF, V

Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed with oregano and Corinthian olive oil

Ταραμάς

Taramasalata Dip ND

Cured fish roe mouse mixed with olive oil and lemon juice

Φάβα

Fava Dip ND, GF, V, VG

Straight from the island of Santorini! Creamy yellow split peas, caramelized onions, garlic and thyme drizzled with olive oil

Πίτα με λάδι

Grilled Pita Bread, drizzled with olive oil and herbs

Χταπόδι της σχάρας

Htapodi tis Skaras ND GF

Traditionally tenderized Octopus from the island of Paros, marinated before charring it over flames

Καλαμαράκια Τηγανητά

Kalamarakia Tiganita GF

Tossed tender squid in light batter and deep fried to a golden glory, then sprinkled with fresh lemon juice and Greek iodised sea salt

Γαρίδες της σχάρας

Prawns tis Skaras ND GF

Traditionally marinated and chargrilled King prawns

Το ψάρι της ημέρας

Fish of the Day ND, GF

Locally selected Snapper Fillets (550 grams).
Cooked the Island of Samos way with mixed herbs and lemon.
Accompanied with potatoes and horta.

Additionally, you may prepurchase

Greek dessert platters (10 sweets per platter)

Baklava, Galaktobouriko, kataifi, Kourabiedes

\$65 per platter