

## The Traditional Greek 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

Τζατζίκι

### Tzatziki Dip GF

Yogurt with cucumber, garlic, olive oil and dill

Πίτα με λάδι

Grilled Pita Bread, drizzled with olive oil and herbs

Χαλούμι

### Haloumi GF

Grilled Haloumi topped with a Kalamata balsamic glaze and Cretan figs

Κολοκυθοκεφτέδες

### Kolokithokeftedes

Crispy zucchini fritters from the island of Crete. Flavours include zucchini, nantes carrots, green onion fused with feta cheese

Καλαμαράκια Τηγανητά

### Kalamarakia Tiganita

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

Πατάτες λεμονάτες

### Patates Lemonates GF

Olive oil and Lemony baked potatoes

Σουβλάκι Αρνίσιο

### Lamb Skewers ND, GF

2 skewers per person