



Private Dining 2

Pita Bread

Marinated Greek & Local Olives

Three Roe Taramosalata, White Cod's Roe, Salmon Roe, Avruga

Kopanisti, Whipped Feta, Dakos, Heirloom Tomatoes

Grilled Asparagus, Shallot Oil, Cretan Style Orange Salad

Grilled Lamb Forequarter Chops, Smoked Eggplant, Lemon Tahini

Halloumi Saganaki, Fig, Lemon, Thyme Honey & Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

Free Range Chicken Kapama, Okra, Tomato, Chili, Almond Pilaf

Greek Spiced Slow Roasted Lamb Shoulder, Roasted Potatoes, Oregano,
Lemon Yoghurt

Cauliflower Salad, Grains Greens, Almonds, Pomegranate

Horiatiki Salad, Tomatoes, Cucumbers, Peppers, Olives Feta

Coconut Bougatsa Hot Chocolate, Poached Cherries, Coconut Ice cream

Chocolate Hazelnut Fig Baklava, Roast Fig Ice Cream, Poached Fig

**Seasonal Menu Subject To Change*