



Private Dining 2

Pita Bread

Marinated Greek & Local Olives

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

Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes

Brocolini, Yoghurt, Poached Egg, Burnt Almond Butter

Manti, Spinach, Feta, King Prawns, Dill, Burnt Butter

Halloumi Saganaki, Fig, Lemon, Thyme Honey & Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

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

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

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*