

LENTEN MENU

MEZE

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| Pita Bread / GF Bread | 3/3.5 |
| Marinated Greek & Local Olives , Citrus Zest, Garlic, Oregano | 9 |
| Taramosalata , White Cod's Roe Dip | 14 |
| Melitzanosalata , Smoked Eggplant Dip | 13 |
| Cauliflower Salad , Grains, Greens, Almonds, Pomegranate | 17 |

GRILL & WOOD FIRE OVEN

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| Clarence River Calamari , Smoked Eggplant, Sweet Corn, Borlotti Bean Salad | 32 |
| Octopus Twice Cooked , Macaroni Kofto, Cherry Tomatoes, Marjoram, Mastic Oil | 29 |
| Fire Roasted King Prawns , Fennel, Pine Nut Currant Dressing | 32 |

FROM THE KITCHEN

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| Moussaka of Eggplant , Seared Scallops, Taramosalata | 32 |
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SIDES

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| Seasonal Mixed Leaf Salad , Herb Dressing | 11 |
| Roast Potatoes , Lemon, Oregano, Thyme | 10 |

DESSERT

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| Loukoumades , Greek Doughnut Balls, Spiced Honey Syrup, Medjool Dates, Walnuts | 13 |
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