

GREEK MEZZE SHARING PLATTER

TABLE SERVICE SHARING PLATTERS BETWEEN TWO PEOPLE

BREAD BASKET

Pita Bread, Sesame Kritsinia, Horiatiko, Lagana

STARTERS TO SHARE

Please Choose 3 of the Following Options

Greek Salad and Feta Cheese

Melitzanosalata (Eggplant Dip)

Roasted Red Peppers and Sumac Hummus Dip

Tzatziki

Dolmades

Vine Leaves Stuffed with Rice, Sundried Tomato and Fresh Herbs

Cardamon and Red Chillie Jam

Marinated Kalamata Olives and Artichokes

Spicy Feta Dip (Tirokafteri)
Chili, Garlic, Olive Oil, Oregano, Feta Cheese, Yogurt and Lemon Juice

Chargrilled Aubergines, Peppers, Courgettes, Red Onions, Chili, Mint, Garlic and Molasses

Dressing

MAINS& Sides TO SHARE

Please Choose 3 of the Following Main Options

Loukaniko, Chargrilled Sausages with Mustard and Honey Glazed

Chargrilled Lamb Kofta in Butter Lemon Garlic and Mint Sauce



Chargrilled Chicken Gyros
Chargrilled Pork Neck Souvlaki
(Soutzoukakia) Beef Meatballs in Tomato, Cumin, Garlic, Basil and Red Wine Sauce
Grilled Chicken Wings, Paprika, Fennel, Garlic and Sesame Seeds
BBQ Pork Ribs
SIDES Please Choose 2 of the Sides Options
Falafel and Fermented Veg Slaw
Halloumi Fries
Oregano Fries
Roasted Sweet Potato with Cumin, Paprika and Honey
Saffron and Cardamon Long Grain Rice
Vegetable Bulgar Wheat Salad, Pomegranate, Chickpeas, Spring Onion and Parsley
MINI DESSERTS SELECTION on SHARING PLATTER Please Choose 3 of the Following Options
Pistachio Baklava Citrus Syrup and Vanilla Crème Patissiere
Lemon and Yuzu Tart, Raspberry Coulis
Mango and Passion Fruit Cheesecake
Pecan Chocolate Brownie and Salted Caramel Glaze



Galaktoboureko, Baked Filo Pastry, Crème Brulee and Syrup

TO END SERVICE WITH TEA AND COFFEE STATION

Price £45.00 per Person

Minimum of 50 People.

25% Deposit Secures Price and Date

Allergen advice: We cannot guarantee the absence of allergens in any of our dishes, as all aur food is prepared in an open kitchen.