

Welcoming

Velvet mushroom soup
with whole wheat and sour dough bread

Appetizers

Lettuce and fresh rocket
(with parmesan flakes, tomato and nuts)

Politiki pomegranate
(white and red cabbage with celery, garlic and vinegar)

Stuffed quince
(with ground beef filling, pistachio and cream cheese topping)

Trilogy (Trilogy)
(an assortment of eggplant, beetroot and hot feta cheese spreads)

Lahanodolmathes
(Stuffed Cabbage Leaves with minced meat and rice)

Meat pie
(in home made pastry leaves)

Chestnuts
(casserole with baby onions)

Tziyerosarmas
(oven baked thinly cut lamb pluck mixed with rice and spices, wrapped in suet membrane coated with yoghurt crust)

Main dishes

Turkey
(stuffed with minced meat, chestnuts and raisins)

Pork with prunes
(pork roll stuffed with leeks and celery, served with mashed potatoes)

Lamb fricasse
(in egg lemon sauce with greens)

Chicken roll
(stuffed with ground beef, chestnuts and dried fruit)

Critharoto
(shrimp out of the shell stewed with orzo, zucchini, carrot and fennel)

Beef brisket
(baked in greaseproof paper served with french fries)

Desserts

Cheesecake
(with sourcherry)

Panacota
(dressed with homemade fruit syrup)

Chocolate mousse
(served with caramelised almonds)

Baked quince
(served with yoghurt mousse)

Baklava
(served with vanilla ice cream)

Choice per person: one appetizer, main course and dessert cost 35.00 per person, drinks not included)

"Applies for Christmas Eve and Christmas"

(New year's day a la carte with classic festive dishes)