

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 mushrooms
(with sausage filling)

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)

Caesarian pie
(with cheese tomato and pastrami)

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)

Braised lamb roll
(with saffron risotto)

Baby rooster
(stuffed with minced meat, chestnuts and raisins)

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

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

Desserts

Cheesecake
(with sourcherry)

Panacota
(dressed with homemade fruit syrup)

Chocolate mousse
(served with caramelised almonds)

Homemade fruit preserves
(served with yoghurt mousse)

Baklava
(served with vanilla ice cream)

«Choice per person one appetizer, main course and dessert, cost 30.00 drinks not included»

“Applies for Christmas Eve and Christmas”