

GREEK - MED FUSION MENU

APPETIZERS

Stuffed Tomatoes and Peppers with rice and herbs (V)

Eggplant Rolls filled with "prentza" (soft cheese) and vegetables in tomato sauce (V)

Stuffed Vine Leaves with rice and lemon sauce (V)

Cheese Tart with fresh peppermint (V)

SALADS

Greek Village Salad with tomato, cucumber, feta cheese, peppers, onion, olives, olive oil and oregano

Potato Salad with tuna, radish, pickled cucumber and estragon in lemon vinaigrette

Pasta Salad with tomato, mozzarella, rocket leaves & olives

LIVE COOKING

Penne Rigate with parmigiano and pesto sauce (V)

MAIN COURSE

Zakynthian Beef "Ragu" cooked in tomato sauce with herbs
and local "ladotyri" cheese

Oven Roasted Chicken with garlic, olive oil and lemon sauce

Vegetable Mousaka (V)

SIDE ORDERS

Roasted baby Potatoes

Rice with vegetables

Basket with variety of bread and breadsticks

DESSERTS

Fresh fruits

"Loukoumades" (greek doughnut) with honey and cinnamon