



2 Course Dinner

Choose from starter & entrée

Or entrée & dessert

Starters

Dolmathes – Rice stuffed grape leaves, drizzled with avgolemono

Fasoulatha – Hearty white bean stew, served with grilled bread

Greek Salad – Our traditional Greek salad, dressed in house made Greek vinaigrette

Mussels – ½ Pound...Choice of: fennel ouzo cream or putanesca

Entrées

Lamb Youvetsi – Oven roasted lamb & orzo casserole with house made spiced tomato sauce, and grated myzithra cheese

Pork Rib Chop Lemonato – Pan seared with celery, with a lemon oregano glaze... served with jasmine rice & autumn veg.

Psaraki Sto Harti – Sea Bream in parchment paper (en papillote) with heirloom tomatoes, capers, fresh herbs & citrus...served with gigandes butter beans.

Desserts

Loukomathes – Greek doughnuts drizzled with baklava syrup, or dusted with powdered sugar

Feature Cake – Ask your server for today's selection