

TRADITIONAL MENU

STARTERS

(to share between 4 people)

PIKILIA

Assortment of Greek tapas

PLIGOURI TABBOULEH

Greek salad of tomato, cucumber, Italian pepper, onion, olives, feta and mint

MELITZANES FOURNO

Oven-roasted bacon-wrapped eggplant with orange sauce and feta cheese

MAIN DISH

(to choose per person)

MOUSAKA

Aubergine, potatoes and ground beef layers topped with béchamel

GYROS

Roasted pork meat with French fries and tzatziki

EXOHIKÓ POLLO

Greek pie filled with chicken, vegetables and feta cheese with mustard, honey and citrus sauce

EXOHIKÓ CORDERO

Greek pie stuffed with roast lamb, vegetables and feta with forest fruits and wine sauce

IMAM BAILDI

Aubergine stuffed with vegetables and spices, gratinn with feta

POSTRE

(para compartir entre 4)

YIAURTOPITA

Greek yogurt cake with Greek yogurt ice cream and marmalade

GLYKIA AMARTIA

Crispy puff pastry with pastry cream, salted caramel, and hazelnuts

BEBIDAS

WATER (AGUAVIVA)

COFFEE

OPTION 1

1 GREEK BEER PER PERSON (Mythos)

or

1 GLASS OF HOUSE WONE RED/WHITE/ROSA (Makedonikos Tsantali)

or

1 BEVERAGE

PRICE PER PERSON: 40,00 EUROS (INCLUDING 10% VAT)

OPTION 2

2 GREEK BEERS PER PERSON (Mythos)

or

1 LT HOUSE WONE RED/WHITE/ROSA (Makedonikos Tsantali)*

or

RED WINE RIOJA VIÑA EGUIA*

**One bottle to share between two people*

PRICE PER PERSON: 45,50 EUROS (INCLUDING 10% VAT)

OPTION 3

WHITE WINE MOSCHOFILERO (Peloponnese)*

or

RED WINE GENESIS (Macedonia)*

or

WHITE WINE ABADIA DE SAN CAMPIO (Rias Baixas, Albariño)*

or

RED WINE BIERZO PETIT PITTACUM*

or

GREEK SHOTS

**One bottle to share between two people*

PRICE PER PERSON: 49,50 EUROS (INCLUDING 10% VAT)

