

# EASTER FEAST MENU

£40 PER PERSON / 3 – COURSES

## STARTERS TO SHARE

Olives, sourdough bread, olive oil & Paros vinegar  
Meze Platter (dolmadakia, taramosalata, htipiti, fava, tzatziki,  
kokkina avga (red egg), skordalia)  
Chortopita (mixed seasonal leaves, herbs, feta cheese filo pie),  
taratori & almond dip

## MAINS

Roasted lamb, lamb fat roasted potatoes, lemon, oregano  
Daily fish, warm potato salad, tahini sauce  
Vegetarian moussaka

*All served with maroulosalata, lachanosalata & pomegranate salad,  
beetroot, dill yoghurt & pistachio salad*

## DESSERTS

galaktobourekos (semolina custard & filo, lemon syrup),  
pomegranate molasses  
Baklava, Greek mountain tea ice cream  
selection of sorbets (chocolate & Greek coffee, yoghurt)