

nostimo

RESTAURANT • BAR

NOSTIMO BANQUET

Designed to be enjoyed by the whole table.

MIXED DIPS & PITA BREAD **agf**

Tarama - whipped cod roe with lemon juice and garlic

Tzatziki - Hung yoghurt, garlic, cucumber, carrot

Melitzanosalata - eggplant, garlic, lemon

HORIATIKI SALAD **avg/v/gf**

Tomato, cucumber, capsicum, Spanish onion, radish, kalamata olives, feta, extra virgin olive oil, oregano

SAGANAKI **v/gf**

Metsovone sheeps milk Graviera cheese, cooked on grill, finished in oven, fresh thyme, oregano, honey peppered figs and walnuts

FRIED SOUTHERN CALAMARI **gf/df**

Lightly dusted in rice flour, ouzo mayonnaise

CHICKEN SOUVLAKI **gf/df**

Served with skordalia

LAMB SKARAS **gf/adf**

Sovereign Hill lamb shoulder, braised for 8 hours, finished on the grill, herbed yoghurt, wilted leek and spinach

PATATES STO FOURNO **vg/gf**

Slow roasted potatoes with lemon, olive oil, oregano

Dessert

STRAWBERRY OUZO SORBET **GF /DF**

Homemade strawberry Ouzo sorbet topped with fresh berries, vanilla fairy floss.

OR

LOUKOUMADES

honey puffs, syrup, crushed walnuts

Enjoy your meal

Καλή όρεξη