

DIPS AND MEZE

PITA 	6
Grilled with olive oil and oregano	
FAVA w/pita 	13
Warm split pea, onion, capers and parsley	
TARAMOSALATA w/pita 	15
Whipped white cod roe dip	
TZATZIKI w/pita 	14
Salted cucumber, yoghurt, garlic, dill	
LAKERDA 	14
Cured and seasoned yellowfin tuna	
CHEESE 	
FETA KATAIFI	17
Sesame, honey, lemon	
FETA BOUYIOURDI 	16
Spicy baked feta, peppers, onion, tomato	
SAGANAKI 	17
Kefalograviera, lemon	
HALOUMI 	17
Fresh fig, petimezi, mint	
MEAT	
BIFTEKI 	28
Beef patty, tomato, yoghurt, French fries	
MOUSAKAS	30
Pork and veal mince, eggplant, bechamel	
KALAMAKI 	35
Lemon oregano chicken skewer, onion, herbs	
ARNI 	48
Half Shoulder lamb	
	85
Whole shoulder lamb	

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BANQUETS

Substitutes available for dietary requirements.

Traditional	\$65 p/p	Celebration	\$80 p/p
Dips		Olives	
Saganaki		Dips	
Green beans Ladera		Feta Kataifi	
Calamari		Octopus	
Horiatiki		Prawns	
Lamb Shoulder		Horiatiki	
Loukoumades		Chips with Feta	
		Lamb Shoulder	
		Baklava with ice cream	

SEAFOOD

HTAPODI  	32
Octopus cooked in wine	
KALAMARI 	32
Marinated and grilled local squid, squid ink pilaf	
XIFIAS  	38
Grilled swordfish, ladolemono	
GARIDES	38
QLD prawns, orzo pasta, tomato, basil	
PSARI 	50
Baked fish, garlic, parsley	

VEGETABLE

PATATES TIGANITES  	10
with feta and oregano 	
HORIIATIKI 	17
Tomato, caper, onion, cucumber, feta, peppers	
MELITZANA 	19
Fried eggplant, honey, garlic	
PIPERIES  	13
Blistered peppers	
LADERA  	16
Olive oil braised green beans, tomato, potato	
SPANAKOPITA	22
Greens, cheese, house made pastry	
MAROULOSALATA  	13
Lettuce, dill, spring onion	

DESSERT

GALAKTOBOUREKO	13
Baked daily, spoon sweet	
BAKLAVA	14
Walnut and pistachio, vanilla ice cream	
KORMOS	12
Milk chocolate, spiced biscuit, raspberry	
LOUKOUMADES	14
Traditional	
Snickers	16
PAGOTO	\$6 / scoop
Sorbet/Ice cream	
*Vanilla	
*Yoghurt and sour cherry	
*Strawberry, rose and lemo	