

MEZEDES

ELIES (GF,VG) Marinated olives	6
PITA (VG) Grilled with olive oil and oregano	6
PADRON PIPERIES (DF,VG) Fried padron peppers, salt and vinegar	9
FAVA w/pita (VG) Warm split pea, onion, capers and parsley	13
TARAMOSALATA w/pita (DF) Whipped white cod roe dip	15
TZATZIKI w/pita (V) Salted cucumber, yoghurt, garlic, dill	14
KOLOKITHOKEFTEDES (V) Zucchini fritters, skordalia, lemon	13
SARDELES (DF) Albany sardines on toast, green olives, celery leaf	14

L A H A N I K A (VEGETABLE)

PATATES TIGANITES (GF,V) Chips with feta and oregano	10 13
HORIATIKI (GF) Tomato, capers, onion, cucumber, feta, pepper	17
MELITZANA (V,DF) Fried eggplant, honey, garlic	19
SPANAKOPITA (V) Greens, cheese, house made filo pastry	22
PATATES STO FOURNO (VG option) Soft lemon potatoes, ladolemono, myzithra	17
HORTA (VG,DF) Blanched seasonal greens, extra virgin olive oil	13
ROKA (GF,VG) Broad leaf rocket, apple, graviera, vinaigrette	13

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RESTAURANT • BAR

BANQUETS

*Designed to be enjoyed by the whole table.
Substitutes available for dietary requirements.*

Traditional	\$65 p/p	Celebration	\$80 p/p
Dips		Olives	
Saganaki		Dips	
Horta		Feta Kataifi	
Calamari		Octopus	
Horiatiki		Prawns	
Lamb Shoulder		Horiatiki	
Loukoumades		Lemon Potatoes	
		Lamb Shoulder	
		Baklava with ice cream	

T Y R I (CHEESE)

FETA KATAIFI Sesame, honey, lemon	17
SAGANAKI (GF) Kefalograviera cheese, lemon	17
HALOUMI (GF) Roasted onion, caper, raisin and grape	17

K R E A S (MEAT)

SIKOTAKI (GF) Brown butter and olive oil fried chicken livers, lemon, oregano	22
MOUSAKAS Pork and veal mince, eggplant, bechamel	29
KALAMAKI (GF) Lemon oregano chicken skewer, onion, herbs	32
ARNI (GF) Half shoulder lamb	48
Whole shoulder lamb	85

T H A L A S S I N A (SEAFOOD)

HTAPODI (GF,DF) Octopus cooked in wine	29
KALAMARI (GF,DF) Marinated grilled local squid, squid ink pilaf	32
XIFIAS (GF,DF) Grilled swordfish, ladolemono (oil lemon emulsion)	38
GARIDA (GF) Prawn chargrilled in the shell, taramosalata and garlic butter	9/each
PSARI (GF,DF) Seasonal whole fish off the grill, drizzled with Greek olive oil	Market Price

E P I D O R P I O (DESSERT)

GALAKTOBOUREKO Spoon sweet semolina custard in filo pastry	13
BAKLAVA Walnut, pistachio in filo pastry, vanilla ice cream	14
'BABAS' RAVANI Fluffy Metaxa brandy "baba" cake, orange blossom cream, pistachios	15
LOUKOUMADES (DF) Honey puffs	
Traditional	14
Snickers	16
PAGOTO Sorbet/Ice cream	6/scoop
Vanilla	
Yoghurt and sour cherry	
Strawberry, rose and lemon (VG, GF)	

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VG) Vegan