

# nostimo

## RESTAURANT • BAR

### nostimo (νόστιμο)

adjective

---

Delicious • Tasty • Gorgeous • Superb • Wonderful  
Terrific • Delightful

### NOSTIMO BANQUET / \$60 Per Person

Designed to be enjoyed by the whole table and large parties exceeding 10 guests. Minimum 2 guests.

#### To Start

MIXED DIPS & PITA BREAD agf

Tarama 90% whipped cod roe with lemon juice and garlic

Tzatziki Hung yoghurt, garlic, cucumber, carrot

Tyrokafteri Feta, ricotta, roasted red pepper, chilli

SAGANAKI v/gf

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

PORK BELLY BAKLAVA

Layers of roasted pork belly, filo pastry, date and pistachio, pork crackling. Date, mustard and mastiha sauce

FRIED SOUTHERN CALAMARI gf/df

Lightly dusted in rice flour, ouzo mayonnaise

#### To Follow

LAMB SKARAS gf/adf

Sovereign Hill lamb, braised for 3 hours, finished on the grill for smokey finish, herbed yoghurt, wilted leek and spinach

PATATES STO FOURNO vg/gf

Slow roasted potatoes with lemon, olive oil, garlic and mountain oregano

HORIATIKI SALAD avg/v/gf

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

#### Dessert

Loukoumathes

Greek doughnuts with honey syrup and crushed walnuts.

# nostimo

## RESTAURANT • BAR

### YIA TIN OREXI SAS / For Your Appetite

DIPS & PITA - SINGLE OR MIXED agf 14

Tarama 90% whipped cod roe with lemon juice and garlic

Tzatziki Hung yoghurt, garlic, cucumber, carrot

Tyrokafteri Feta, ricotta, roasted red pepper, chilli

CLASSIC SAGANAKI v/gf 16

Metsovone sheeps milk Graviera cheese, cooked on grill, finished in oven, fresh thyme, oregano, lemon wedge

+ Honey peppered figs and walnuts 19

FRIED HALOUMI CHIPS v/gf 18

Locally sourced Pandelyssi Haloumi, honey truffle dressing, mixed sesame seeds

YIAYIA'S CHIPS vg/gf 10

Hand cut chips, mountain oregano, sea salt

+ Feta v/gf 2

### APO TA HORAFIA / From The Fields

HORTA vg/gf 8

Wilted Chinese broccoli, chicory, endives, dill, Extra Virgin Olive Oil, lemon juice

8

PATATES STO FOURNO vg/gf

Slow roasted potatoes with lemon, olive oil, garlic and mountain oregano

17

ZUCCHINI & EGGPLANT CRISPS vg/gf

Florina pepper dipping sauce

15

HORIATIKI SALAD avg/v/gf

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

18

PEINIRLI v

Greek style boat shaped pizza from Constantinople. Spinach, feta, ricotta

24

GEMISTA vg

Herbed rice filled tomato and capsicum, lemon potatoes

APO TON PSARA / From The Fields

FRIED SOUTHERN CALAMARI *gf/df* 18  
Lightly dusted in rice flour, ouzo mayonnaise

FISH PLAKI Market  
Oven-roasted fish fillet of the day, zucchini, fennel, carrot, potato and leek, tomato broth price

APO TON VOSKO KAI TON KINIGO / From The Shepherd & Hunter

CHICKEN SOUVLAKI *gf/df* 17  
Chicken breast fillet, skordalia, grilled Florina peppers

PORK BELLY BAKLAVA 26  
Layers of roasted pork belly, filo pastry, date and pistachio, pork crackling. Date, mustard and mastiha sauce

TSELEMENTES MOUSAKA 1910 30  
The original recipe translated for our modern times. Layers of potato, eggplant, slow braised lamb shoulder in orange and cinnamon, bechamel

LAMB SKARAS *gf/adf* 35  
Sovereign Hill lamb, braised for 8 hours, finished on the grill for smoky finish, herbed yoghurt, wilted leek and spinach

YIA GLYKIES YEFSEIS / For Your Sweet Desires

LOUKOUMADES HONEY PUFFS *vg* 14  
Greek doughnuts with honey syrup and crushed walnuts

COCONUT CINNAMON RICE PUDDING *gf* 14  
Macerated mixed berries with mint  
Matching wine: Karellas Mavrodaphne of Patra 7

MANGO BOUGATSA 15  
Semolina custard with fresh mango, wrapped in filo, baked, mango puree  
Matching drink: Flor de Sevilla orange Tanqueray and tonic 9.5

CARAMEL BAKLAVA ICE CREAM *gf* 15  
Layers of vanilla bean ice cream, caramel fudge, baklava nuts  
Matching wine: Samos Vin Doux, Moscato 6