

MEZEDES

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| ELIES (GF, VG) Marinated olives | 6 |
| PITA (VG) Grilled with olive oil and oregano | 6 |
| FAVA w/pita (VG) Warm split pea, onion, capers and parsley | 13 |
| TARAMOSALATA w/pita Whipped white cod roe dip | 15 |
| TZATZIKI w/pita (V) Salted cucumber, yoghurt, garlic, dill | 14 |
| KOLOKITHOKEFTEDES (V) Zucchini fritters, skordalia, lemon | 13 |

L A H A N I K A (VEGETABLE)

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|---|----------|
| PATATES TIGANITES (GF, V) with feta and oregano | 10 13 |
| HORIATIKI (GF) Tomato, caper, onion, cucumber, feta, pepper | 17 |
| SPANAKOPITA (V) Greens, cheese, house made filo pastry | 22 |
| ROKA (GF, VG) Broad leaf rocket, apple, graviera, vinaigrette | 13 |
| PATATES STO FOURNO (Vegan option) Soft lemon potatoes, ladolemono, myzithra | 17 |

QUICK LUNCH

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| BAKALIAROS (DF) Battered snapper, skordalia, beetroot | 25 |
| ARNI (GF) Baked lamb shoulder, tzatziki, lemon potatoes | 27 |

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RESTAURANT • BAR

BANQUETS

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

| Lunch | \$30 p/p | Celebration | \$80 p/p |
|-----------------|----------|------------------------|----------|
| Dips | | Olives | |
| Haloumi | | Dips | |
| Horiatiki | | Feta Kataifi | |
| Lamb shoulder | | Octopus | |
| Chips with Feta | | Prawns | |
| | | Horiatiki | |
| Traditional | \$65 p/p | Lemon Potatoes | |
| Dips | | Lamb Shoulder | |
| Saganaki | | Baklava with ice cream | |
| Horta | | | |
| Calamari | | | |
| Horiatiki | | | |
| Lamb Shoulder | | | |
| Loukoumades | | | |

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

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| HTAPODI (GF, DF) | 32 |
| Octopus cooked in wine | |
| KALAMARI (GF) | 32 |
| Marinated and grilled local squid, squid ink pilaf | |
| XIFIAS (GF) | 38 |
| Grilled swordfish, ladolemono (oil lemon emulsion) | |
| GARIDA (GF) | 9/each |
| Prawn chargrilled in the shell, taramosalata and garlic butter | |

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

T Y R I (CHEESE)

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

K R E A S (MEAT)

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|---|----|
| SIKOTAKI (GF) Brown butter and olive oil fried chicken livers, lemon, oregano | 22 |
| MOUSAKAS Pork and veal mince, eggplant, bechamel | 30 |
| KALAMAKI (GF) Lemon oregano chicken skewer, onion, herbs | 35 |
| ARNI (GF) Half shoulder lamb | 48 |
| Whole shoulder lamb | 85 |

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

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|---|-----------|
| 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 Traditional honey puffs | 14 |
| Honey puffs with Snickers | 16 |
| PAGOTO Sorbet/Ice cream | \$6/scoop |

*Vanilla

*Yoghurt and sour cherry

*Strawberry, rose and lemon (VG, GF)