

# nostimo

RESTAURANT • BAR

Adjective

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Delicious – Tasty – Gorgeous - Superb Wonderful – Terrific – Delightful

Banquets are designed to be enjoyed by the whole table and large parties exceeding 10 guests. Minimum 4 guests.

## **Nostimo Banquet \$65 Per Person**

### **1<sup>st</sup> course:**

mixed dips & pita bread agf  
saganaki with figs and walnuts v/gf  
fried southern calamari gf  
chicken souvlaki gf/df

### **2<sup>nd</sup> course:**

horiatiki salad v/gf  
lamb skaras gf/adf  
patates sto fourno vg/gf

### **dessert**

strawberry ouzo sorbet or honey puffs

## **Vegetarian Banquet \$58 Per Person**

### **1<sup>st</sup> course:**

mixed dips & pita bread agf  
saganaki with figs and walnuts v/gf  
zucchini & eggplant crisps vg/gf  
vine dolmades avg/v/gf

### **2<sup>nd</sup> course:**

horiatiki salad v/gf  
gemista vg/gf  
patates sto fourno vg/gf

### **dessert**

strawberry ouzo sorbet or honey puffs

**village bread** v 5  
**village olive bread** v 7

**mixed dips and pita** agf 14  
taramosalata, tzatziki, melitzanosalata

**fava** 14  
olive oil and pita bread

**elies / olives 3 ways** agf/adf 13  
kalamata olive tapenade, green olive butter,  
marinated Greek olives, pita bread

**freska stridia /oysters** 4.5 (min 3)  
natural, citrus balsamic glaze, ouzo granita,  
w fresh chilli

## ΣΑΛΑΤΕΣ / SALADS & SIDES

**horiatiki** avg/v/gf 18  
tomato, cucumber, dodoni feta, olives, spanish onion,  
radish, capsicum

**politiki** v/gf 15  
mixed cabbages, carrot, currants, mint. apple, toasted  
almonds, toasted spiced corn, mustard mayonnaise

**marouli** v 14  
baby gem lettuce, corella pears, kasseri cheese, dressed  
in olive oil, mustard honey lime juice

**patates sto fourno** v/vg/gf 12  
roasted potatoes, rosemary, oregano, olive oil, lemon

**horta/chicory** vg/gf 9  
spinach or wild greens, dill, olive oil, lemon

**yiayias chips** vg 10  
hand cut chips, oregano, sea salt  
add fetta v/gf + 2

## ΜΕΖΕΔΕΣ / MEZEDES

**kalamari** gf/df 18  
calamari dusted in rice flour served with ouzo mayo

**souvlakia sti skara** adf  
chicken souvlaki, skordalia (3) 18  
lamb souvlaki, skordalia (3) 20

**maritha** gf/adf 16  
deep fried whitebait with lemon

**htapodi tis skaras** gf/df 20  
charred grilled octopus with fennel, olive oil, lemon

**garides tis skaras** (3) gf/df 24  
king prawns charred grilled, garlic, chili olive oil, lemon

**dolmades** avg/v/gf 16  
mix vegetables, jasmine rice, mixed herb and spices, egg  
lemon sauce – made by our resident aunts

**spanakopita** v 19  
spinach, shallots, dill, mint, fetta puff pastry

**gemista** (3) v/gf/vg 22  
herbed rice stuffed tomatoes

**haloumi chips** v/gf 18  
local haloumi, honey truffle dressing, mixed sesame seeds

**ortyki** gf 19  
quail, charred grilled served with charred vegetables

**saganaki** v/gf 17  
grilled metsovone sheep's milk cheese graviera cheese,  
thyme, oregano, lemon  
with caramelised figs and walnuts + 3

**pork belly baklava** 26  
layers of roasted pork belly, filo pastry, date and pistachio,  
pork crackling, mustard and mastiha sauce

## ΜΕΓΑΛΟ ΠΙΑΤΟ / MAINS

**moussakas** 30  
baked potatoes, braised lamb shoulder, eggplant,  
bechamel sauce

**arnaki kokkinisto me kritharaki** 29  
risoni pasta, lamb, peas, artichokes tomato,  
kalamata olives

**olokliro psari** gf market price  
grilled whole baby snapper

**arni sti skara** gf/adf 39  
slow braised lamb shoulder, finished on char grill,  
herbed yoghurt, greens

**peinirli** v 19  
Greek style boat shaped pizza, spinach, feta,  
ricotta

**kotopoulo sti skara** h 26 w 46  
chicken cooked in our rotisserie with braised peas,  
tomato, potatoes

**brizola mosharisia** gf 36  
rib eye fillet, sweet potato, fried onion,  
commandaria jus

**psari tis imeras** market price  
fillet of fish of the day

## ΕΠΙΔΟΡΠΙΑ / DESSERT

**strawberry ouzo sorbet** 12  
house made ouzo sorbet, mixed berry salad, fairy  
floss

**bougatsa** 15  
semolina custard pie, icing sugar, cinnamon

**risogalo** 14  
coconut cream and cinnamon rice pudding,  
berries, mint- served cold

**caramel baklava ice cream** gf/v 18  
layers of vanilla ice cream, caramel fudge, baklava  
nuts

**loukoumades** 12  
honey puffs, syrup, crushed walnuts

**glyka tis yiayias** (3) 10  
baklava, kataifi, galaktoboureko, served with ice  
cream, made by our grandmothers

Enjoy your meal

**Καλή όρεξη**