

# SET MENU \$90PP

### για να ξεκινήσετε - TO START

Warm pita bread, baby beetroot and garlic dip (v, df)
Mixed olives with cinnamon, lemon, chilli and garlic (v, df, gf)
Pickled vegetables (v, df, gf)
Taramasalata (df)

#### είσοδος - ENTREE

Saganaki haloumi, honey, oregano, lemon and sesame seeds (v, gf) Grilled octopus, potato, lemon, chilli and oregano vinaigrette (df, gf) Spanakopita - Spinach and feta pie (v)

### Κύριος - ΜΑΙΝ

Moussaka - Layered lamb mince, potato and eggplant (gf)
Fish of the Day baked in parchment paper, olive oil, lemon
and fennel fronds (gf, df)

## Πλευρά – SIDES

Roasted Greek lemon potatoes (v, gf, df)
Dakos Cretan salad - Barley rusk topped with chopped tomato,
crumbled feta and oregano (v)

### Επιδόρπιο - DESSERT

Rizogalo - Chilled Greek rice pudding flavoured with cinnamon (gf)

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (hf) halal friendly

Please note a 1.6% surcharge will be applied to all credit and debit card payments.

There is a 10% surcharge added to all food and beverage purchases on Sundays.

There is a 15% surcharge added to all food and beverage purchases on Public Holidays.

A service fee of 10% will be applied to all bills for groups of 9 guests and more (capped at \$500).