

## SPECIAL MEZE MENU 2023

### *Cold Appetizers*

**Village Salad**

**Freshly Cut Vegetables**

(Koloumbra (Turnip), Cucumbers, Carrots, Celery)

**Fresh Greens**

(Louvana Leaves, Rucola, Broad Beans,  
Spring Onions, Cherry Tomatoes, Coriander, Lettuce Hearts)

**Halva**

**Green & Black olives**

**Selection of Dips**

(Hummus, Taramosalata (Cod Roe Dip),  
Tahini, Aubergine Dip (Ayioritiki))

**Beetroot Salad**

**Potato Salad**

### *Hot Appetizers*

**Vegetarian Moussaka with Soya Béchamel**

**Orzo with Mussels & Mushrooms**

**Zucchini Fritters & Tahini Dip**

---

**Braised Cuttlefish in Red Wine**

**Falafel with Chickpeas**

**Fried Calamari**

**Portobello Mushrooms with Olive Oil & Lemon**

---

**Fried Cauliflower & Tahini Dip**

**Grilled Octopus with Olive Oil & Lemon**

**Grilled Tiger Prawns**

**Karatello Fresh Fried Potatoes**

### *Desserts*

**Loukoumades with Chocolate Fasting Sauce**

**Halva**

**Fresh Seasonal Fruits**

€27 per person