

WEEKEND SPECIAL MENU

(SATURDAY AND SUNDAY TILL 5P.M.)

STARTER + MAIN COURSE + DESSERT – 73 PLN

STARTERS

Fakes

*traditional Greek lentil soup served
with feta cheese and olives*

Tzatziki

*Greek yoghurt dip with fresh cucumber, garlic, dill
and olive oil served with pita*

Humus

*chickpeas and tahini (sesame paste) mousse
with olive oil served with pita*

Lukaniko me praso

*traditional Greek pork sausage
with leek served with pita*

Spanakotyropitakia

*traditional Greek dumplings stuffed
with spinach and feta cheese*

Keftedakia

*beef and lamb meatballs seasoned with garlic
and mint served with tzatziki*

Feta psiti

*Greek feta cheese baked with tomato,
red pepper, garlic and olive oil*

MAIN COURSES

Suvlaki kotopulo

*skewer made of marinated breast of chicken, peppers
and onions served with fries, pita and tzatziki*

Gyros

*real Greek Gyros of Your choice: chicken or pork served
with fries, tomatoes, onions, pita and tzatziki*

Sutzukakia sharas

*grilled lamb and beef meatballs served with fries,
tomatoes, onion, pita and tzatziki*

Musaka

*traditional Greek dish made of aubergines, potatoes and
minced meat baked under béchamel sauce served with salad*

Bakaliaros me lahanika

*finely chopped fillets of Atlantic cod baked with
vegetables in light tomato sauce*

Garides giuvetsi

*Greek pasta orzo with prawns and feta cheese
in a delicate fresh tomato sauce*

Lindos

*courgettes, peppers, aubergine and mushrooms
in tomato sauce, baked with feta cheese*

Canelloni

*canelloni stuffed with Greek cheeses: feta, haloumi,
manouri and anothiro baked with tomato sauce*

DESSERTS

Baklawas

*traditional Greek cake stuffed with almonds
and nuts served with vanilla ice cream*

Sokolatopita

*original Greek chocolate cake served
with vanilla ice cream*

Portokalopita

*traditional Greek orange cake served
with vanilla ice cream*