

TRADITIONAL GREEK “MEZE” DISHES

COLD MEZE PLATES

- Feta Cheese with olive oil & oregano
- Greek salad
- Tzatziki
- Greek fish roe “Taramas”
- Baked black eyed beans with smoked paprika
- Wild leafy greens pies with yoghurt and beetroot
- Salad with marinated squids and calamars
- Marinated octopus served seasoned with smoked & sweet paprika
- Stuffed wine leaves with rice and spices
'Dolmades'

WARM MEZE PLATES

- Grilled halloumi with spicy fig jam
- Steamed mussels with white wine and mustard
- Soutzoukaki with yogurt
- Salt cod and garlic dip
- Grilled vegetables
- Baby split potatoes with feta cheese sauce
- Microlimano eggplants
eggplants with onion, garlic, tomato, herbs and shrimps)

Traditional Greek Desserts