



TRADITIONAL GREEK “MEZE” DISHES

COLD MEZE PLATES

- Greek salad
- Feta Cheese with olive oil & oregano
- Tzatziki
- Mousse with Katiki Domokou and fresh herbs
- Baked black eyed beans with smoked paprika
- Wild leafy greens pies with yoghurt and beetroot
- Stuffed wine leaves with rice and spices
- Cretan Dakos with tomato, feta cheese, olive oil, and oregano
- * Potato Salad with marinated octopus and olive oil

WARM MEZE PLATES

- Grilled Halloumi with spicy fig marmalade
- Eggplants
"Mikrolimano" with shrimps (in tomato sauce and feta)
- Soutzoukakia (Greek cumin-scented meatballs) with yogurt
- Pork Pan-Fry with Cretan sausage and thyme
- Pita with Pork Gyros, tomato, onion, and parsley
- Cod with
Skordalia (traditional garlic dip)
- Grilled Vegetables with balsamic cream
- Crushed Baby Potatoes with feta mousse

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