



Greek Menu

Canapés

Feta cheese with olive oil and oregano with sun-dried tomato with torn basil and black olive on a skewer

Grilled sumac chicken skewers with Greek yoghurt and fresh mint

Mini Dolmathes (vine leaves filled with rice lemon zest and dill) V

Mini spinach and feta pastries wrapped in filo V

Mini Lamb burgers with Tzatziki with grilled halloumi cos and ripe tomato

Marinated Arni Souvlakia with In yoghurt dip (Lamb skewers)

Fried Kalamarakia served in cones with a lemon garlic aioli (Squid)

Bakaliaros skordalia (fried cod with garlic dip)

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Bowl food

Mini Greek Salads

Roasted beetroot and heritage tomato salad with fresh oregano and Grilled Halloumi

Grilled marinated citrus sea bream with green beans olives and tomatoes

And tempura globe artichoke

Moussaka

Bowl Of Pastitsio served with crispy onions and rocket salad

Lamb Krokets with Lachanosalata (Lamb croquettes with shredded Cabbage salad)

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