

Valentine's Day

SPECIAL MENU £30 PER GUEST

START CELEBRATING YOUR VALENTINE'S DAY
WITH A COMPLIMENTARY GLASS OF PROSECCO

STARTER

PANTZARO SALATA (V)

Combination of lemon juice, olive oil, garlic, and beetroot cubes, with feta & parsley.

ZUCCINI CROQUETTES (V)

These tasty little bites are a classic way to combine both herb and feta flavours.

LENTIL SOUP (V, VE)

A pureed soup made with vegetables, spices, and red lentils.

MELITZANO SALATA (V, VE)

Is a simple yet tasty vegan dish of roasted aubergine, garlic, oil, and lemon juice.

MAIN COURSE

CHICKEN TRUFFLE CREAMY

A tender chicken thigh in a white wine sauce, herbs, and a splash of cream make it a romantic dish.

LAMB YUVETSI WITH ORZO

A Juicy and tender lamb stew with a delicious intense tomato-based sauce and traditional orzo pasta.

BRAISED OSSOBUCO WITH CREAMY MASHED POTATO

A Veal shank which is a classic Greek dish made by braising the veal in a fragrant sauce. Served on a bed of creamy mashed potato.

MIXED KEBAB DISHES FOR ONE PERSON

Selection of four types of souvlaki, which includes one each of the following, chicken, lamb, Pork and biftteki.

VEGGIE MOUSSAKA

Layers of roasted aubergine, potatoes, and zucchini with a tasty chunky onion sauce nestled in, and topped with creamy Béchamel sauce.

DESSERT

CHOCO CRAVERS

CHOCOLATE STRAWBERRY CAKE

WHITE ALMOND CAKE