

# PIKILIA *for sharing*

Wood grilled pita, extra virgin olive oil, rigani.

Baked Kalamata olives, red wine, coriander

Taramosalata, white cods roe dip, bottarga

Htipiti, whipped feta dip, roast peppers & walnuts.

Zucchini fritters, feta, mint, spring onions, lemon.

Fire roasted king prawns, feta & watermelon salad.



Veal keftedes, roast tomato saltsa, garlic yoghurt

*or*

Fire roasted Abrolhos scallop, eggplant, taramosalata



Wood grilled lamb brizola, cucumber, yoghurt, tahini

*or*

Wood grilled swordfish, ladolemono, potatoes tsakistes



Manestra, roast chicken thigh, tomato kritharaki, kasseri.

Horiatiki, tomato, cucumber, peppers, feta, olives.



Rizogalo, sour cherries, orange blossom ice cream

**60PP**

*\*10% service, Public Holiday surcharges.*

# PIKILIA *for grazing*

Wood grilled pita, extra virgin olive oil, rigani.

Baked Kalamata olives, red wine, coriander

Taramosalata, white cods roe dip, bottarga

Fava, split pea dip, parsley, dried olives, capers.

Melitzanosalata, smoked eggplant, pickled chillies.

Wood grilled halloumi, candied olives, lemon.

Zucchini fritters, feta, mint, spring onions, lemon.

Fire roasted king prawns, feta & watermelon salad.



Veal keftedes, roast tomato saltsa, garlic yoghurt

*or*

Fire roasted Abrolhos scallop, eggplant, taramosalata



Wood grilled lamb brizola, cucumber, yoghurt, tahini

*or*

Wood grilled swordfish, ladolemono, potatoes tsakistes



Manestra, roast chicken thigh, tomato kritharaki, kasseri

Horiatiki, tomato, cucumber, peppers, feta, olives



Ekmek Kataifi, strawberries, rose water, pistachios

**75PP**

*\*10% service, Public Holiday surcharges.*