

SET MENU

Every day from 5pm till late*

TWO COURSE DINNER
THREE COURSE DINNER

€19

€24

STARTERS

Soupa

Soup of the Day (Please ask your server)

Horiatiki Salata

Tomato, Cucumber, Onion, Peppers, Capers, Croutons, Feta Cheese, Olive Oil (G, D, V)

Soutzoukakia

Beef and Pork Meatballs in Tomato Sauce

Kalamari

Squid Rings in Breadcrumbs, served with a dip made of Mayonnaise, Garlic and Lemon (E, G)

Patatokeftedes

Potato Croquette stuffed with Cheese and Herbs (D, G)

MAIN COURSES

Brizola (Additional charge €3)

Prime 80Z Sirloin Steak aged for 28 days, served with Home Cut Chips and Peppercorn Sauce (SD, G)

Lavraki (Additional charge €2)

Panfried fillet of Seabass in a creamy White Wine, Mushroom and Celery Sauce, served with Potatoes (CY, D, F, SD)

Meat Moussaka

Layers of Aubergines, Potatoes, Peppers, minced Beef, Herbs, Béchamel Sauce (D, E, G)

Vegetarian Moussaka

Layers of Aubergines, Potatoes, Peppers, Carrots, Herbs, Béchamel Sauce (D, E, G)

Gimistes Piperies

Peppers stuffed with Rice and Herbs in a Tomato Sauce, served with Baked Potatoes (Vegan)

Gyro Platter

Thinly sliced Pork or Chicken, marinated in Spices and Herbs served with Chips, Pita Bread and Tzatziki (G, CY, MD, SD)

DESSERTS

Please ask your server

*Served seven days a week. Guests with food allergies, please inform a server. 10% service charge for groups of 6 or more applies. We serve only Irish beef.