

# SET MENU

TWO COURSE DINNER 19.90

Seven days a week from 5pm till late

## STARTERS

### Soupa

(Please check with your server)

### Soutzoukakia

Beef and Pork Meatballs in Tomato sauce (E, G)

### Horiatiki Salata

Tomato, Cucumber, Onion, Peppers, Capers, Croutons, Feta Cheese, Olive Oil (MK)

### Kalamari

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

### Patatokeftedes

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

## MAIN COURSES

### Brizola 80z (€3 supplementary charge)

Sirloin Steak, marinated in Soy Sauce, Garlic, Thyme, served with Chips, sautéed Onion and Peppercorn sauce (S, SP, G)

### Lavraki (€2 supplementary charge)

Pan Fried Fillet of Sea Bass in a Creamy White Wine Mushroom Cherry Tomato Dill Celery sauce, served with Baby Potatoes (CY, MK, F, SP)

### Gyro Platter

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

### Gimistes Piperies

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

### Moussaka

Layers of Potatoes, Aubergines, Courgette, Minced Beef, Herbs, Béchamel Feta, Tomato sauce (MK, E, G)

### Vegetarian Moussaka

Layers of Potatoes, Aubergine, Courgette, Carrots, Mix Peppers, Herbs, Béchamel Feta, Tomato sauce (MK, E, G)

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