

TRADITIONAL GREEK “MEZE” DISHES

COLD MEZE PLATES

- Cretan rusks “Ntakos” with tomato, feta cheese and fresh Cretan olive oil
- Feta cheese with olive oil & oregano
- Greek salad
- Potato salad with marinated octopus and fresh Cretan olive oil
- Boiled herbs from the White Mountain
- Tzatziki
- Chickpeas marinated with lemon jam, pistachio, capers, fresh onion
- Greek fish roe dip “Taramas”
- Dolmades stuffed with rice and herbs
- Chickpeas with salted fish

WARM MEZE PLATES

- Grilled halloumi with spicy fig jam
- Steamed mussels with white wine and mustard
- Microlimano eggplants
(eggplants with onion, garlic, tomato, herbs and shrimps)
- Soutzoukaki with yogurt
- Bekri meze pork
- Salt cod and garlic dip
- Grilled vegetables
- Baby split potatoes with feta mousse

Traditional Greek Dessert

