

MENU 1

MEZE DISHES

Tabouleh, humus, mashed broad beans cooked with olive oil, dry stuffed eggplant, artichoke puree cooked with olive oil, stuffed chard, seafood rice

HOT STARTERS

Pastry with cheese & / minced meat, mushrooms (eggplant with cheese)

SALAD

Oven baked beetroot salad with goat's cheese to be shared between 4 persons

MAIN COURSE

Lamb shank and potato puree

DESSERT

Pumpkin with tahini (**in season**)
Or pudding with vanilla and lavender, baklava with apple and walnuts

MENU 2

MEZE DISHES

Tabouleh, humus, mashed broad beans cooked with olive oil, dry stuffed eggplant, artichoke puree cooked with olive oil, mantı(squid and seafood)

SHARED DISHES (4 PERSONS)

Oven baked beetroot salad with goat's cheese, haloumi cheese & walnuts, pastry (carrot, cinnamon, mint, coriander with beef meat)

MAIN COURSE

Grilled sea bass fillet with basil and mushroom tomato sauce or beef cheek with tomato sauce and mashed potatoes

Pumpkin with tahini (**in season**) or
Pudding with vanilla and lavender, baklava with apple and walnuts