

Tales & Toasts

BRUNCH

SUN-KISSED MEZZE (CHOOSE 5)

CRISPY FETA BITES (D,G)

Crispy Potato 'Keftedes' Balls, Stuffed With Feta And Breaded For Crunch

SIGARA BÖREGI ROLLS (D,G)

Cheese Wrapped In Crispy Phyllo Pastry, Served In Bite-Sized Rolls

SMOKY PEPPER YOGURT (D)

Fried Peppers, Served With Smoked Yogurt

CACIK (D)

Yogurt Mixed With Cucumber, Garlic, Olive Oil, And Mint

HUMMUS (S,V)

Classic Hummus Made With Chickpeas, Tahini, Lemon Juice, And Garlic

BEET PISTACHIO YOGURT (D,N)

Baked Beetroot Blended With Yogurt, Topped With Pistachios

BABA GHANOUSH (D,S)

Lightly Roasted Aubergine Mixed With Olive Oil, Lemon Juice, Yogurt, And Tahini

SEAFOOD GARDEN (SF)

Fresh Seafood And Zucchini Salad, Seasoned With Lemon And Parsley

MUHAMMARA (N,G,S,V)

A Dip Made From Walnuts, Bell Peppers, Pomegranate Molasses, Tahini, And Breadcrumbs

AUBERGINE SHAKSHOUKA (V)

Saksuka - Aubergine, Peppers, And Onions Simmered In A Savory Tomato Sauce

FROM THE GARDEN (CHOOSE 1)

HUMMUS GREEK SALAD (S,D)

A Refreshing Greek Salad, Served With Hummus

MONKEY QUINOA SALAD (N,V)

Mesclun Leaves, Avocado, Quinoa, Carrots, Tomatoes, Asparagus, Walnuts, Radish, And Edamame

MEDITERRANEAN CHEESE SALAD (D)

A Mix Of White Cheese, Cucumber, Tomatoes, Bell Peppers, Red Onion, And Olives

TAHINI-INFUSED BEAN SALAD (S,D)

White Beans, Parsley, Onions, And Tomatoes, Seasoned With Tahini, Lemon Juice, And Vinegar

MAINS (CHOOSE 1)

BRAISED LAMB

Tender Braised Lamb, Served With Mint-Herb Tossed Potatoes And Roasted Tomatoes

AEGEAN CHICKEN

Grilled Chicken, Served With A Refreshing Green Salad And Beans

AUBERGINE & CHEESE MOUSSAKA (D)

A Rich Aubergine And Cheese Moussaka, Complemented By Fresh Rocket Leaves

HERBED POTATOES WITH FETA (D)

Roasted Herb-Infused Sliced Potatoes, Dusted With Crumbled White Feta Cheese

GOLDEN SEA STRIPS (G,SF)

Fried Sea Bass Strips, Lightly Crispy And Golden

SEAFOOD STEW (SF)

Stewed Seafood In A Savory Tomato Sauce, Infused With Mediterranean Herbs

DESSERTS (CHOOSE 1)

SWEET PUMPKIN DELIGHT (N,S,V)

Roasted Pumpkin With Tahini, Topped With Crushed Walnuts

PORTOKALOPITA (G,D)

Traditional Greek Orange Pie, Filled With Greek Yogurt And Infused With Aromatic Orange Zest

MILOPITA (N,G)

Traditional Greek Apple Pie Made With Baked Apples, Cinnamon, Almonds, And Dried Fruits

FRUIT PLATTER (V)

Selection Of Sliced Fruits

PISTACHIO KUNAFI (N,G,D)

Sweet Kunafa, Filled With Pistachios