



Monday

«Traditional Greek night» Share style

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano (V/G)



GREEK SALAD

Greek traditional salad | organic olive oil (V/G)

GREEK MEZE

Tzatziki (V)

Grilled eggplant with feta (V)

Mini green pie with yogurt mousse (V/G)

Moussaka(G)



SELECTION OF MAIN

GRILLED MEATS

Pork gyros | Lamb kebab | Chicken souvlaki | marinated onions | tomato slices | pita bread | tzatziki | fresh Zakynthian French fries (G)

OR

VEGETARIAN

Pastitsio with vegetables (V/G)



DESSERT

Frigania Traditional Pastry

Wheat rusk with syrup, vanilla cream, Aigina pistachio & sweet spoon sour cherry (V/G)

70€ per person

*For more vegan or gluten free options, please let us know. V= Vegetarian, VG=Vegan, G=Gluten



FRIDAY

«Kantades, Zakynthian Style » Share style menu

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano (V/G)



TRADITIONAL SALAD

Zakynthian salad | organic olive oil (V/G)

GREEK MEZE

Tzatziki (V)

Eggplants bites (V/G)

Onion pie (V/G)

Wild greens 'tsigariasta' with tomato (V)



SELECTION OF MAIN

SARTSA

Traditional roasted rooster in casserole with red wine sauce, hilopites pasta & ladotiri cheese (G)

OR

VEGETARIAN

Butridia (Greek ratatouille) | feta cheese gratine (V)



DESSERTS

Loukoumades

Orange honey | sesame | cinnamon (V/G)

70€ per person

*For more vegan or gluten free options, please let us know. V= Vegetarian, VG=Vegan, G=Gluten