

GREEK & MEDETERREAN MENU

APPETIZERS

STUFFED GRAPE LEAVES
GRAPE LEAVES ROLLED AROUND A DELICIOUS MIXTURE OF RICE AND VEGETABLES

FALAFEL

DEEP FRIED FALAFELS MADE FROM GROUND CHICK PEAS, FAVA BEANS AND VEGETABLES, SERVED WITH
TZATZIKI DIP

SPANAKOPITA
SPINACH, ONIONS AND CHEESE ENFOLDED BY CRISPY FLAKY DOUGH

STATIONARY APPETIZERS

HUMMUS TRIO

ORIGIONAL CREAMY, ROASTED RED PEPPER AND HARISSA SPICY HUMMUS SERVED WITH PITA BREAD

BABA GANOUSH

SMOKEY SPREAD MADE FROM EGGPLANT, GARLIC, TAHINI, VIRGIN OILIVE OIL AND SPICES, SERVED WITH PITA BREAD

ENTREES

PASTICCIO (GREEK LASAGNA)
LAYERED PASTA WITH SPICED MEAT, TOPPED WITH CREAMY BECHAMEL SAUCE

MEDETERRANEAN BAKED HALIBUT

BAKED WITH LEEKS, GARLIC, SLICED PLUM TOMATOES, CAPERS, CALAMATA OLIVES, LEMON, FRESH BASIL AND ROSEMARY, EXTRA VIRGIN OLIVE OIL

CLASSIC GREEK SALAD

ROMAINE HEARTS, TOMATO, CUCUMBER, RED ONION, FETA CHEESE, AND OLIVES WITH OUR HOUSE DRESSING

TABBOULEH

TRADITIONAL SALAD OF BULGUR, TOMATOES, CHOPPED PARSLEY, ONION AND GARLIC WITH EXTRA VIRGIN
OLIVE OIL, LEMON AND SALT

ISRAELI SALAD

CHOPPED TOMATOES, CUCUMBERS, ONIONS AND PARSLEY DRESSED WITH LEMON JUICE, EXTRA VIRGIN OLIVE
OIL AND RED WINE VINEGAR



KEBAB STATION KEBABS ARE SERVED WITH LEMON SAFFRON BASMATI RICE AND TZATZIKI SAUCE

FILET MIGNON STEAK AND VEGETABLE KEBABS

SHRIMP AND VEGETABLE KEBABS

GRILLED VEGETABLE KEBABS
MUSHROOM, TOMATO, ONION, ZUCCHINI AND YELLOW SQUASH

WARM PITA BREAD

DESSERT

BAKLAVA

CRÈME BRULEE

TIRAMISU

COFFEE AND TEA