



*A Night at the Taverna 10th August 2024*

**Dolmades**

Vine leaves stuffed with rice & herbs with roasted tomatoes and lemon.

**Kalamarackia Tiganita**

crispy squid, deep fried in spiced flour with fresh lemon

**Mezze**

Melitzanoslata (aubergine dip) fava (split pea puree), olives and pickled chillis  
with flatbreads

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**Souvlaki**

Marinated pork skewers, pitta bread

Tomato, cucumber & onion salad

Yoghurt dressing

**Oxtapodi Stifado**

Octopus in a rich tomato, onion, olive and caper stew with crusty bread

**Kolokithokeftedes**

Fried courgette & feta fritters with a roasted garlic & mint dip and spanakorizo (Greek spinach rice)

**Keftedes**

Pork & beef meatballs with tzatziki and patates lemonates (lemon potatoes) and parsley

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**Baklava**

With roasted figs and salted almonds

**Loukoumades**

Greek doughnuts with honey syrup, cinnamon and chopped walnuts

**Lemon Bougatsa**

Lemon custard and filo with a vanilla bean ice cream and espresso coffee.



3 courses for £35

