



Lady Pamela

GREEK MENU

CHEF RATES - *PRICE ON APPLICATION*

Hellenic Banquet

\$82.00 PER PERSON

"We should look for someone to eat and drink with before looking for something to eat and drink."

Ancient Greek philosopher Epicurus (341BC)

For Greeks, food is a physical show of love and hospitality

- **Χωριάτικη Σαλάτα | TRADITIONAL GREEK VILLAGE SALAD (GF, V)**

- Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed with oregano and Corinthian olive oil

- **Ταραμάς | TARAMA DIP**

- Cured fish roe mouse with olive oil and lemon juice

- **Τζατζίκι | TZATZIKI DIP**

- Yogurt with cucumber, garlic, olive oil and dill

- **HALOUMI (GF)**

- Grilled Haloumi topped with a Kalamata balsamic glaze and Cretan figs

- **PITA BREAD**

- **Πατάτες λεμονάτες | PATATES LEMONATES**

- Lemon and oregano oven baked potatoes

- **Λουκάνικο | LOUKANIKO (ND, GF)**

- Pork grilled and doused with olive oil, lemon and herbs

- **Σουβλάκι αρνίσιο | LAMB SKEWERS**

- Grilled the Vrahati way of Peloponnese, seasoned with Corinthian olive oil, lemon and oregano accompanied with a small Greek Salad





Greek Island Banquet

\$142.00 PER PERSON

Imagine diving into the crystal-clear waters of the Aegean Sea and tasting the treasures hidden beneath its waves — this magical experience is brought to life with every bite of Greek seafood cuisine

- **Χωριάτικη Σαλάτα | TRADITIONAL GREEK SALAD**

- Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed oregano and Corinthian olive oil

- **Φάβα | FAVA DIP (ND, GF, V, VG)**

- Straight from the island of Santorini! Creamy yellow split peas, caramelized onions, garlic and thyme drizzled with olive oil

- **Πατάτες τηγανητές | PATATES TIGANITES (GF)**

- Greek fries sprinkled with feta cheese and oregano

- **Στρείδια | OYSTERS**

- Local wild Oysters aromatised in Greek herbs

- **Σαρδέλες | SARDINES**

- Island of Lesbos, a summer tradition, large sardines cooked with olive oil, garlic and lemon

- **Σουβλάκια γαρίδας | PRAWN SKEWERS**

- Traditionally marinated and chargrilled King prawns from the Island, Kythera, the Isle of Aphrodite, The Goddess of Love

- **Το ψάρι της ημέρας | FISH OF THE DAY (ND, GF)**

- Locally selected Snapper (550 grams) on Bone.
- Cooked the Island of Samos way with mixed herbs and lemon MP

