



LADY PAMELA

GREEK MENU



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
- 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
- **Pita Bread**



GREEK ISLAND BANQUET MENU



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 Village Salad GF, V**
 - Tomatoes, cucumbers, onion, kalamata olives and feta cheese dressed with 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 Lesvos, 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