

DINNER SPECIALS

STARTERS

LAMB MEATBALLS 15

Seasoned ground lamb meatballs in a plum tomato sauce.

Add Melted Saganaki Cheese - 4

FEATURED HUMMUS DIP 15

Roasted chic-pea spread with smashed avocado, red wine reduction; assorted toasted flatbreads

ENTREE

PORK SOUVLAKI PLATTER 25

Two Traditional Greek Souvlaki on bamboo skewers, Greek Fries, and tzatziki

SHRIMP & SCALLOPS 37

Pan-Seared Shrimp and Jumbo Sea Scallops; Lemon-scented spinach orzo.

COCONUT SHRIMP 29

Large Flake Coconut Crusted Shrimp, Mango Salad, steamed pilaf with Sweet Chilli Dip

EGGPLANT TOWER 24

Grilled Italian Eggplant, Zucchini, Charred Tomato, Mozzarella, Caponata & Garlic Baguette.

FEATURED DESSERT

AFFOGATO 7

Lavazza espresso brewed over silky Ice cream; Madagascar Vanilla

NUTELLA LOUKOMADES 10

Crispy honey puffs in our aromatic syrup and topped with warm Nutella