



ΟΡΕΚΤΙΚΑ

(APPETISERS)

MARINATED ΟΚΤΑΠΟΔΙ \$13.50

EXPERIENCE THE SENSATIONAL IMPACT OF OUR MARINADE OF VINEGAR, OLIVE OIL, LEMON JUICE AND FRESH HERBS ON OCTOPUS.

KALAMARI \$10.50

LIGHTLY FLOURED AND DEEP FRIED.

ORTIKIA \$13.50

CHAR-GRILLED QUAIL MARINATED IN OUR SPECIAL BLEND OF HERBS, OLIVE OIL AND LEMON JUICE. SERVED WITH DOLMATHAKIA AND A SIDE OF MELITZANOSALATA DIP. DELICIOUS!

ΟΚΤΑΠΟΔΙ ΣΤΙ ΣΚΑΡΑ \$16.50

OVER 2000 YEARS AGO THE GREEKS DISCOVERED THAT THE PERFECT WAY TO COOK TENDER SUCCULENT, FULL FLAVOURED OCTOPUS WAS TO SIMPLY BBQ IT OVER A BED OF WHITE HOT CHARCOAL, SEE FOR YOURSELF.

DOLMATHAKIA \$6.50

VINE LEAVES STUFFED WITH A SPECIAL BLEND OF RICE AND HERBS. 4 PER SERVE.

SAGANAKI \$9.00

DO NOT MISS THIS ONE! KEFALOGRAVIERA CHEESE LIGHTLY BRUSHED WITH OLIVE OIL, FLOUR AND GRILLED. A GREEK EXPERIENCE YOU'LL COME BACK FOR AGAIN AND AGAIN.

PAN-FRIED SAGANAKI

VARIATION ON A TRUE CLASSIC - MADE WITH TOMATOES, OLIVE OIL, GARLIC, WINE, FETTA CHEESE AND HERBS

PRAWN SAGANAKI \$15.50

SCALLOP SAGANAKI \$15.50

SEAFOOD SAGANAKI \$16.50

