

AVRA

ESTIATORIO

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First Course

Family style

Calamari Crispy with two dipping sauces

Spanakopita – Oven baked filo wrapped with spinach, feta and leeks

Roasted beets marinated with citrus olive oil, over skordalia “garlic spread”

Saganaki – oven baked Kefalograviera cheese

Classic salad with vine-ripened tomato, cucumber, peppers, onions and feta cheese

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Main Course

Choice of

Solomos

Baked grape leaf wrapped wild Atlantic salmon with marinated grilled vegetables

Pasta Greca

Rigatoni with roasted tomato, spinach and feta

Kotopoulo

Grilled chicken breast with tzatziki, poached tomatoes and oregano fries

Bifteki

Skewered ground lamb, grilled over charcoal served with oregano fries

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Dessert

Family style

Assortment of traditional homemade desserts & fresh fruits