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## *March Special*

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### Appetizer

#### Feta Dip

Feta and tomato sauce dip with crispy sourdough

Or

#### Keftedes

Greek homemade meatballs in a delightful feta and balsamic glaze.

### Salad

#### Maroulosalata

Shredded romaine lettuce with cucumbers, dill, spring onions, olives, topped with a red wine vinegar and olive oil dressing.

### Entrée

#### Chicken Corfu

Elevate your dining experience with a succulent breast of chicken, stuffed with feta cheese and spinach, rolled in a phylo pastry and topped with a lemon, tarragon, white wine cream sauce.

Or

#### 8oz Pork Chop

Succulent pork chop, crowned with feta cheese and Greek dressing.

Or

#### Shrimp Saganaki

Savour the culinary artistry of jumbo shrimp with fresh tomato sauce, Greek feta cheese and spicy herbs.

Or

#### Pastitsio (Greek Lasagna)

Layers of Pastitsio noodles, delicious meat sauce and topped with our own bechamel sauce that gives it an extra luxurious silkiness and hearty finish. Similar to moussaka but without eggplant.

Or

#### Roast Leg of Lamb

*Succulent slow roasted leg of lamb crowned with a red wine mint demi-glaze.*

### Dessert

EkmeK Kataifi (Custard and whipped cream pastry with syrup)

\$65.00