

EASTER SUNDAY SET MENU

WARM BREAD BASKET

Round bread, bread stick, mayonnaise sauce, olives sauce

TRADITIONAL EASTER EGGS

Crumple red eggs for Hristos Anesti

SALADS

GREEK SALAD

Fresh tomato, feta cheese, cucumber, Green peppers, olives, onion, olive oil, oregano, caper

FEAST SALAD

with fresh vegetable, pomegranate, avocado, apple vinaigrette sauce

STARTERS

AUBERGINE ROLLS

Cooked in the oven with fresh tomato and feta cheese

TZATZIKI

Made of strained yogurt mixed with garlic cucumber, salt, olive oil and various herbs

MINI BEEF BURGERS

Grilled with herbs, served with pitta bread, fresh tomato and mustard sauce

COVERED CHEESE PIE

Homemade pie with filo pastry filled with feta cheese and herbs, fresh tomato, basil, baked in the oven

BOUREKAKIA

Rolls baked in the oven, made with filo pastry, cheese, bacon and mushrooms

MAIN COURSE

TRADITIONAL GREEK LAMB

Cooked in the oven, with potatoes, rosemary, garlic and various herbs

DESSERT

GALAKTOBOUREKO

Traditional Greek pastry made with layers of golden-brown crispy phyllo, filled with creamy custard and bathed in scented syrup

MILFEIG

French mille-feuille pastry with crispy Leaves and fluffy vanilla cream

DRINKS

Zakynthian red and white bottled wine, beer, soft drinks and mineral water to be served with main dishes

Greek coffee, filtered coffee, espresso, cappuccino and tea to be served with desserts

All our dishes and desserts are prepared in-house by **Chef Dafni,** are made with fresh, high-quality ingredients and are seasoned with extra virgin olive oil

Set Menu Price: € 40 per person

