

## DINING SET MENU

### *Full Greek (\$65 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Saganaki, cheese, honey, oregano  
Village salad, tomato, cucumber, feta, olives,  
and radish  
Baked lamb shoulder  
Potatoes  
Katoumari: smashed filo, walnuts, semolina cream

### *Almighty Aphrodite (\$78 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Saganaki, cheese, oregano, honey  
Village salad, tomato, cucumber, feta, olives  
capers and radish  
Spanakopita, wild weed, cheese pie  
Grilled calamari, lemon, thyme  
Baked lamb shoulder  
Potatoes  
Katoumari: smashed filo, walnuts, semolina cream  
Watermelon and lime

### *The Apollo Feast (\$98 per person)*

Olives  
Bread basket  
Taramasalata: traditional fish roe dip  
Split pea dip, split peas, parsley, capers  
Dolmades, veal, pork, rice, tomato, lemon  
Saganaki, cheese, oregano, honey  
Village salad, tomato, cucumber, feta, olives,  
capers and radish  
Grilled king prawns, herb dressing  
Market fish selection  
Baked lamb shoulder  
Giant bean, celery, onion salad  
Potatoes  
Katoumari: smashed filo, walnuts  
Watermelon and lime

