

# LUNCH

## PAPA'S MEZE

29 per person - choose: 1 starter & 1 main

38 per person - choose: 1 starter, 1 main & 1 dessert

## DIPS

### TZATZIKI

Yoghurt-cucumber dip with garlic & mint. Served with pita bread  
*LF, also G*

7

### MELITZANOMOUSSE

Creamy roasted eggplant dip. Served with pita bread  
*VEG, also G*

7

### OLIVE & FETA

Fluffy dip made from feta & olives. Served with crispy bread pieces  
*LF, also G*

7

## STARTERS

### ELLINKI SALATA

Klassinen kreikkalainen salaatti  
*L, G*

12

### DOLMADES

Grape leaves stuffed with herb rice, served with a tomato sauce  
*VEG, G*

12

### ELIES TIGANITES

Fried olives with whipped goat cheese & cherry-honey sauce  
*L*

12

### HALLOUMI & PLIGOURI

Grilled halloumi and bulgur salad with Mediterranean herbs  
*L*

12

### SPANAKOPITAKIA

Feta-spinach triangles with pomegranate syrup  
*L*

12

### KEFTEDES ME FETA

Greek beef meatballs with mint-thyme feta sauce  
*L*

12

# MAINS

<b>PAPAS SALATA</b>	19,5
Salad with endives, roasted potato cubes, edamame beans, radish, fennel, pomegranate, and caramelized pecan nuts on whipped raspberry vinaigrette. Choose grilled halloumi (L) or chicken (M) <i>G, contains nuts</i>	
<b>MONASTIRI</b>	19,5
Greek fasting dish: onion, bell pepper, eggplant, zucchini in a herb tomato sauce, served with feta and roasted potatoes. <i>V, G, also available VEG</i>	
<b>KANASOVLAKI</b>	21
Grilled chicken skewers with an endive-olive salad mix, coriander sauce, and roasted potatoes <i>M, G</i>	
<b>MOUSSAKA</b>	21
A traditional oven dish prepared with a Cypriot recipe <i>L</i>	
<b>KLEFTIKO</b>	22
Overnight-braised Cypriot-style lamb roast with roasted vegetables, Commandaria sauce and herb roasted potatoes <i>M, G</i>	

# DESSERTS

<b>PAGOTO</b>	7
House-made ice cream – ask the staff for the seasonal flavors <i>L, also G &amp; VEG</i>	
<b>CAKE OF THE DAY</b>	10
Ask the staff for today's cake <i>L, also G</i>	

