Nedeas



# <u>Menu 1</u> (58€)

## Starters

Greek salad \_\_\_\_\_

Bread with tzatziki \_\_\_\_\_

Buffalo chicken wings in piccanta or bbg sauce \_\_\_\_\_

Halumi cheese from Cyprus \_\_\_\_\_

Village sausage \_\_\_\_\_

Spinach and cheese pies \_\_\_\_\_

All the above served to guests in meze style

## Main courses

#### Scallopino vino bianco \_

in cream with mushroom and white wine • served with rice



#### Traditional Greek lamb

in lemon oregano sauceserved with potatoes and vegetables



### Stuffed chicken \_\_\_\_\_

with cheese, green pepper, parsley and mushrooms wraped with bacon, baked in the oven

served with rice and green salad



A frozen strawberry margarita will follows your meal

- Fresh fish dish avaible upon request (additional charge of 6€)
- Vegeterian dish available upon request



Neder

## Menu 2 (55€)

## <u>Menu 3</u> (38€)

### Starters (served per 4 persons)

Tzatziki - Hummus dips \_\_\_\_\_

Greek salad \_\_\_\_\_

Spicy meat balls \_\_\_\_\_

Spinach and cheese pies \_\_\_\_\_

Pita bread | bread \_\_\_\_\_

## Main courses

#### Kleftiko \_\_\_\_\_

slowly baked lamb with a Mediterranean madley of herbs and spices

served with oven potatoes and vegetables



### Beef stifado \_\_\_\_\_

A tranditional rich and full-bodied casserole with braised beef and onion • served with oven potatoes and vegetables



#### Mousaka \_\_\_\_\_

An authentic dish of sliced eggplant and potato with luscious layers of ground mince beef topped with creamy white sauce

#### Dessert

Tranditional rhodian baklava

## Starters

Greek salad \_\_\_\_\_

Tzatziki \_\_\_\_\_

Pita bread | bread \_\_\_\_\_

## Main courses

#### Mixed grill \_\_\_\_\_

A platter of village sausage, beef burgers, chicken fillets and pork chops



All inclusive drink package is available for an additional charge of 35 euros per person whitch includes local beer, wine and soft drinks.

#### This package lasts for 4 hours.

All THE MENUS ARE HALF PRICE FOR CHILDREN UNDER 12 YEARS OLD

