

# MEZZEDAKIA MENU

delicious & freshly prepared

## **TZATZIKI (V)**

Traditional Greek yogurt with herbs, extra virgin olive oil, a pinch of garlic and cucumber

## **TIROKAFTERI (V)**

Shredded feta cheese with chilli peppers, extra virgin olive oil and olives

## **TARAMASALATA**

Our own recipe of fish roe dip made with extra virgin olive oil and lemon

## **MELITZANOSALATA (V)**

Our own homemade recipe based on charcoal grilled aubergines. Served with extra virgin olive oil and pomegranate seeds

## **HUMMUS (V) (VE)**

Pureed chickpeas with tahini and spices. Served with extra virgin olive oil and pickled cucumber

## **FAVA (V) (VE)**

Mashed yellow fava beans, served with onions, parsley, capers and extra virgin olive oil

## **FAVA WITH CALAMARI**

Mashed yellow fava beans, served with onions, parsley, capers, extra virgin olive oil and tender fried calamari

## **FETA WITH OLIVES AND HERBS (V) ask for (VE)**

Traditional Greek feta cheese, served with Kalamata olives, extra virgin olive oil, various herbs and spices, with a pinch of oregano

## **DOLMADAKIA GIALETZI (V) ask for (VE)**

Stuffed grape vine leaves with rice & herbs, Served with Greek yogurt and slice of lemon

## **GREEK SLAW SALAD**

Our own recipe of shredded white cabbage and carrots, marinated with our own mayonnaise sauce

## **CHEESE BITES (V) ask for (VE)**

Traditional Greek feta and gruyere cheeses

## **FALAFEL (V) ask for (VE)**

Fried chickpea patties served with our own falafel sauce

## **LOUKANIKO**

Authentic Greek sausage, Served with slices of tomatoes, onions and a slice of lemon

## **MARINATED OCTOPUS BITES**

Our own recipe of the perfect Ouzo mezze

## **SPANAKOPITAKIA (V)**

Filo pastry filled with sautéed spinach, feta cheese, spring onions and herbs

## **FRIED CALAMARI**

Fried calamari served with our own sauce and a slice of lemon

## **KARAVIDOPSIHA – CRAYFISH BITES**

Breaded crayfish bites. Served with our own sauce and a slice of lemon

## **FRIED CHEESE STICKS (V)**

Served with a slice of lemon

## **PITA KESSARIAS STICKS**

a delicious traditional recipe of freshly baked filo pastry with pastourma, tomato, gruyere cheese and herbs

## **TURKEY & CHICKEN GYROS**

Our own recipe of marinated turkey & chicken gyros with traditional Greek pita bread and lemon mayonnaise sauce

## **PORK GYROS PLATTER**

Our own recipe of marinated pork gyros with traditional Greek pita bread and tzatziki

## **SWEET POTATO CHIPS**

Regular cut sweet potato fries

## **“LEMONI” CRISPIES (V) (VE)**

Freshly fried sliced spiral potatoes



## SHARING PLATTERS

all our sharing platters are freshly prepared by us to be shared between friends

### AMONGST BEER LOVERS PLATTER

Tirokafteri, Melitzanosalata, Falafel, Feta with Olives & Herbs, Cheese Sticks, Loukaniko (Sausage), Adana Kebab, Spanakopitaki, Dolmadaki, Cucumber Sticks, Cherry Tomatoes, Carrot Sticks, Red Radish, Pickled Gherkins, Mini Barley Rusk, Twisters and Greek Pita Bread

### AEGEAN SEA PLATTER FOR OUZO AND/OR RAKI

Fried Calamari, Marinated Octopus Bites, Shrimp, Cucumber Sticks, Gruyere Cheese, Tirokafteri, Taramasalata, Hummus, Fava, Feta, Kalamata Olives, Dolmadaki, Gialetzi, Cherry Tomatoes, Carrot Sticks, Red Radish, Pickled Gherkins, Mini Barley Rusk, Twisters and Greek Pitta Bread

### COLD CUTS AND CHEESE PLATTER FOR WINE

Gruyere Cheese, Blue Cheese, Goats Cheese, Feta Cheese, Lodotiri Cheese, Lefkada Type Salami Aeros, Mortadella, Prosciutto, Pastourma, Cucumber Sticks, Cherry Tomatoes, Carrot Sticks, Red Radish, Pickled Gherkins, Mini Barley Rusk, Fruits, Nuts, Crackers & Bread Sticks and Greek Pitta Bread,

