



Greek Meze Meal Deal (for 2-9 people)

Choose 1 starter per person:

- (V) Tzatziki (yoghurt, cucumber & garlic dip)
- (V) Homous (chickpeas, olive oil, parsley, lemon, garlic)
- (V) Feta cheese (with chilli peppers & olive oil)
- (V) Olive Pate (olives, sun dried toms, garlic & olive oil)
- (V) Dips Meze (Tzatziki, Homous, Strofilia & Olive Pate)
- (V) Marinated kalamata olives
- (V) Pitted kalamata olives
- (V) Marinated green queen olives
- (V) Green olives stuffed with feta cheese
- (V) Green olives stuffed with sun dried tomatoes
- (V) Green olives stuffed with garlic
- (V) Green olives stuffed with almonds
- (V) Green olives stuffed with chilli
- (V) Stuffed Vine Leaves (with rice & herbs)
- Stuffed Tomatoes (with beef, pork mince & rice)
- Stuffed Peppers (with beef, pork mince & rice)
- (V) Stuffed Peppers (with vegetables, rice & herbs)
- Stuffed Courgettes (with beef, pork mince & rice)
- (V) Stuffed Courgettes (with vegetables, rice & herbs)
- Stuffed Aubergines (with beef & pork mince)
- (V) Stuffed Aubergines (with vegetables & herbs)
- (V) Chilli Peppers (stuffed with Feta cheese)
- (V) Sun dried Tomatoes (In olive oil & vinegar)
- (V) Butter Beans (in tomato & dill sauce)

Large Starters (counts as 2 starters):

- (V) Mini Meze (feta cheese, olives, sun dried tomatoes and stuffed vine leaves) (serving 2 people)
- (V) Greek Salad
- Greek Salad with choice of chicken / meat balls / spit roast pork / beef kofta / ceftalia OR chorizo & 1 dip
- (V) Greek Salad with a choice of two dips
- Lunch Box 1: Meat ball, spinach & feta pie, butter beans, sun dried tomato, kalamata olives and 1 dip
- (V) Lunch Box 2: Feta cheese, spinach & feta pie, butter beans, sun dried tomato, kalamata olives and 1 dip
- (V) Dips Meze (Tzatziki, Homous, Strofilia & Olive Pate)

Choose 1 main per person:

- Traditional Pork Gyros meal (in Greek pitta bread with mixed salad, strofilia & tzatziki)
- Traditional Chicken Souvlaki meal (in Greek pitta bread with mixed salad, strofilia & tzatziki)
- Chicken Olympos (with feta cheese, garlic, cream, strofilia and mushroom sauce)
- Lemon Chicken (chicken in a lemon cream sauce)
- Meatball Meal (with pitta, mixed salad, strofilia, tzatziki)
- Chicken Kofta Meal (with pitta, salad, strofilia, tzatziki)
- Lamb Kofta Meal (with pitta, salad, strofilia, tzatziki)
- Lamb Kleftiko (traditional roast lamb in tomato, yoghurt, dill and garlic sauce)
- Lamb Fricasse (traditional roast lamb with lemon artichokes and yogurt sauce)
- Lamb with a lemon & cream sauce
- Beef Styfado (traditional Greek stew with baby onions)
- Pork Bekri meze (in a spicy tomato & chilli sauce with onions, peppers and mushrooms)
- Soutzoukakia (meat balls with tomato, onion, garlic, cumin)
- Pastitsio (macaroni meat pie)
- Moussaka (layers of potatoes, aubergines and savoury mince covered in a bechamel cheese sauce)
- (V) Vegetarian Moussaka (layers of potatoes, aubergines & feta covered in a bechamel cheese sauce)
- 2 x Stuffed Tomatoes (with beef, pork mince, rice and feta)
- (V) 2 x Stuffed Tomatoes (with mixed veg, rice & feta)
- 2 x Stuffed Peppers (with beef, pork mince, rice and feta)
- (V) 2 x Stuffed Peppers (with mixed vegetables, rice & feta)
- 2 x Stuffed Aubergines (with beef, pork mince and feta)
- (V) 2 x Stuffed Aubergines (with mixed vegetables and feta)
- 2 x Stuffed Courgettes (with beef, pork mince, rice & feta)
- (V) 2 x Stuffed Courgettes (with mixed veg, rice & feta)
- (V) Stuffed Vine Leaves

Choose 1 side per person:

- (V) Greek Lemon Potatoes (in olive oil, lemon juice, herbs)
- (V) Briami (mixed vegetable bake)
- (V) Butter Beans (in a tomato and dill sauce)
- (V) Basmati vegetable rice
- (V) Small Greek Salad
- (V) Baby Onions (in tomato and cinnamon sauce)
- (V) Lemon Artichokes (with carrots, peas, leeks in lemon sauce)