

La Petite Bouchée

Greek Menu

STARTERS

SOUTZOUKAKIA

Beef meatballs with tomato rice flavoured with cinnamon and Oregano

TIROPITA

Greek Cheese Filo Pie

TARAMASALATA

Homemade Taramasalata, Olives, homemade flat bread and Lemon

CALAMARI

Breaded Calamari, Confit Lemon and dressed leaves



MEZZE

VEGETARIAN MEZZE TO SHARE (up to 20)

Stuffed Vine Leaves, Hummus, Tatziki, Olives, Muhammara, Tripopita

MEAT MEZZE TO SHARE (up to 20)

Soutzoukakia, Calamari, Stuffed Vine Leaves, Hummus, Olives, Muhammara,

MAIN COURSES

MOUSSAKA (LAMB)

Slow cooked Lamb in spices, layered with potato, aubergine and béchamel

PORK SOUVLAKI

Marinated Pork Skewers, served with Lemon Rice, Greek Salad

GYROS

Chicken or Vegetarian Kebab, served with Salads and Sauces and Pitta Bread

GRILLED WHOLE SEABASS

Grilled Whole Seabass stuffed with Lemon and herbs

SPANAKOPITA

Spinach and Feta layered Filo Tart

DESSERTS

BAKLAVA

A Selection of delicious sweet pastries

BAKED FIGS

Baked Figs, with Pistachio, Honey and Homemade Greek Yoghurt

GALAKTOBOUREKO

Filo Pie, stuffed with Custard Cream