Garden Buffet Menu

$20.75

Entrées

Psiti Feta Kotópoulo – Braised chicken, feta cheese, red wine

Specialty Greens

Ellinikí saláta – Feta cheese, tomato, cucumber, kalamata olives

To pedío Prásinoi – Fresh-cut seasonal greens

Antipasti

Melitzansalata – Smooth eggplant spread with garlic and herbs

Salata Revithi Ankinara – Chickpeas, artichokes, toasted almonds

Lemóni Rígani patátas – Lemon, oregano, Yukon Gold potatoes

Eliés marinarisménes – Olives, fennel seed, thyme, orange zest

Psitá Lachaniká Kritharáki – Roasted vegetables, orzo, basil

Cheese

Kasseri – sheep- and goat-milk cheese; salty/sweet; pungent aroma

Manouri – sheep-milk cheese; creamy texture similar to goat cheese

Soup

Lemóni kotópoulo Kritharáki – Lemon, chicken, and orzo

Soupa IMERAS – Seasonal soup of the day

Dessert

Mosaiko – Greek chocolate-and-biscuit cookie roll
with fresh whipped cream