Inside Casual Dining
"E Kouzina"

Starters

**Spanakopita** - Layers of filo dough filled with spinach and feta cheese
**Dolmades** - Stuffed Grape leaves with rice

Entrees

**Roasted Greek Chicken** - Just like Yiayia’s! Half chicken slow roasted in the oven, seasoned with oregano & lemon juice

**Lamb Shank** - Slowly roasted lamb shank seasoned with garlic, rosemary and diced tomatoes served on a bed of Orzo

**Moussaka** - Layers of sliced eggplant covered with seasoned ground beef topped with a creamy bechamel sauce

**Pastichio** - “The Greek Lasagna” Pasta cover with Anatolian spiced ground beef covered with a creamy bechamel sauce

**Stuffed Pepper** - stuffed with ground beef and rice, seasoned with a touch of nutmeg and cinnamon

**Sole Santorini** - served on a bed of spinach, seasoned Greek Style
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Sides

**Lemon Potatoes** - Oven roasted in lemon, garlic seasonings until tender (Vegetarian)

**Fasoulakia** - Tender green beans cooked in a light tomato sauce with Greek spices (Vegetarian)

**Greek Salad** - Fresh greens, tomatoes, olive, feta with an olive oil vinaigrette

Dessert

**Galaktoboureko** - A creamy custard filling between layers of filo pastry and covered with a light honey syrup

Beverages

**Soda**
**Water**
**Mythos or Alpha Beer**
**Glass of Greek Wine**
**Sutter Home single serve bottle**
**Retsina Wine 500ml bottle**
**Bottle of Greek Wine**