

MYKONOS

GREEK TAVERNA

PARTY MENU


LUNCH £24.95 p.p. / DINNER £34.95 p.p.


3 COURSE MEAL - MINIMUM 7 PEOPLE

Experience our signature menu, the Greek way of dining with a selection of different starter dishes to pick from and followed by signature grills or traditional main courses & then sweets for a true taste of Greece

STARTING WITH


Three Musketeers / A selection of our homemade dips

Grilled Halloumi  / Traditional Cypriot cheese, grilled then drizzled with Greek honey, lemon & thyme

Tzatziki  / Creamy Greek yoghurt dip with fresh cucumber and garlic

Keftedakia / Meatballs with pork meat, onion and parsley

Lountza / dried and smoked pork tenderloin, finished on the charcoal grill

Dolmades  / Vine leaves filled with rice & spices and herbs

Spanakopita  / Spinach & feta stuffed phyllo pastry

Kalamarakia / Crispy fried squid with lemon slice & tartar sauce

followed by

MAIN COURSES

Kotopoulo / Oven baked chicken breast filled with feta cheese and oregano


Mousaka / Greek pie with vegetables, potatoes, mince pork - beef - béchamel sauce topping

Sheftalia / Fresh minced pork, finely chopped onion, parsley seasoned and rolled in young lamb's sausage skin

Stifado / Traditional Greek beef stew with sweet shallots, red wine & herbs

Chicken Souvlaki / Marinated grilled chicken skewers served with Greek salad & tzatziki dip

Pork Souvlaki / Marinated grilled pork skewers served with served with Greek salad & tzatziki dip

Halloumi Souvlaki  / Cubes of Cypriot halloumi cheese, peppers & onion grilled & served with Greek salad & tzatziki dip

ALL THE MAIN COURSES ARE SERVED WITH CHIPS OR POTATOES

TO FINISH

BAKLAVAS / Greek rose syrup soaked pastries

If you have a food allergy or special dietary requirement, please inform a member of the hospitality team. All allergens within our meals are available upon request.

 Suitable for Vegan  suitable for Vegetarians