

CHRISTMAS MENU

STARTER TO SHARE

Trio of dips:

- **Tzatziki** v
fresh yoghurt based dip with cucumber and garlic
- **Hummus** vv
a smooth cream of chickpea and tahin
- **Fawa** vv
cream of split yellow peas with caramelized onion, cherry tomatoes and pine nut seeds

AND

Platter with:

- **Bruschettas**
with tomato and garlic vv
- **Manchego** v
Spanish sheep cheese
- **Mixed olives** vv

AND

- **Pata Negra**
the best raw ham of the world

OR

- **Dolmades** vv
stuffed wineleaves

served with sourdough bread

IN BETWEEN

Scropino

v
cocktail of lemon sorbet, vodka and prosecco

MAIN COURSE

Solomillo de la casa

tenderloin, served on a hot plate with sundried tomatoes, pine seed, and Mediterranean herbs

OR

Tonno alla griglia (sustainable)

seared tuna, with a sauce of soja and spring onion

OR

Chortopita

v
Crispy puff pastry filled with wild vegetables, feta and dill

served with:

- **Gigantes Spanaki** vv
Greek white elephant beans with wild spinach, onion and leek
- **Salata choriatiki** v
Greek salad with tomato, cucumber, onion, feta and olives
- **Patates lemonates** vv
potatoes from the oven with olive-oil, lemon and oregano

DESSERT

Grand Dessert

v
a delicious mix of our desserts with ice cream and whipped cream

MERRY CHRISTMAS!



Menu price 49,5 pp, drinks not included

ATTENTION! Ask your host if you have any dietary requirements. Our dishes may contain traces of nuts.