

Valentine's Day Menu

69pp

APPETIZER

Spanakopita Bites

Phyllo pastry, spinach, feta, Greek honey, tzatziki.

FIRST COURSE

Aegean Octopus Salad

Grilled octopus, arugula, cherry tomatoes, capers, red onion, Kalamata olives, lemon-oregano vinaigrette.

SECOND COURSE

Eggplant Moussaka

Beef bolognese, bechamel sauce, eggplant

Slow-cooked lamb shank

Red wine sauce, Greek yogurt, ancient grains

DESSERT

Baklava Hearts

A romantic twist on the classic baklava: flaky phyllo layers with walnuts, cinnamon, and a drizzle of deramara syrup, served with a scoop of cinnamon ice cream.