

## Inside Casual Dining "E Kouzina"

### Starters

**Tiropita** - Layers of filo dough filled with feta cheese

**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 Roast** - Lamb shank from tender spring lamb. Seasoned with garlic, rosemary and diced tomatoes

**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

**Stuffed Tomato** - stuffed with spinach, rice, tomato, onions and aromatic spices



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### Sides

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

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

**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**

