

# *New Year's Eve Dinner*

## STARTERS

### **KAVOUROBOUREKAKIA**

Spicy crab and feta filo pastry parcels with quinoa salad, chilli jam

### **DOLMADES** *(vegetarian option available).*

Vine and cabbage leaves stuffed with lamb mince, rice and herbs in a lemon sauce

### **GREEK SALAD - Horiatiki**

Lettuce, tomato, cucumber, red onion, pepper, olives and feta cheese dressed with lemon and extra virgin olive oil

### **MIX DIPS**

Combination of homemade Tzatziki, Hummus, Taramosalata and Melintzanosalata served with a warm pitta bread

### **KEFTEDES**

Spicy meatballs with cumin, chilli and tomato sauce, sprinkled with feta cheese, served with rice

## MAIN COURSES

### **ALEXANDROS SPECIAL FILLET STEAK**

Char grilled to your preference with garlic parsley butter and saffron potatoes

### **KLEFTIKO**

Traditional lamb shank cooked slowly with oregano and extra virgin olive oil and baby potatoes, Served with vegetables

### **TSIPOURA FILETTO**

Seared fillet of sea bream with langoustine bisque, braised orzo fennel and citrus salad

### **VEGETARIAN YEMISTA**

Baked beef tomato and bell pepper filled with herby rice in a rich tomato and cumin sauce, served with feta cheese, served with salad

### **KOTOPOULO ME SPANAKI, MANITARIA, FETA KAI TROUFA**

Roast chicken breast stuffed with spinach, wild mushrooms and feta cheese, olive mash and rosemary truffle jus

## DESSERTS

### **KARYDOPITA**

Alexandros' special walnut and cinnamon sponge soaked in vanilla and lemon syrup topped with crushed walnuts, served with vanilla ice cream

### **SOKOLATINA**

Chocolate and metaxa brandy torte topped with vanilla ice cream

### **HALVAS PAGOTO**

Halva parfait with olive sugar, almond and sesame praline, spoon sweet

### **GREEK YOGHURT**

Homemade greek yoghurt with fresh fruit and greek honey

### **BACLAVA**

Layers of filo pastry with a mixture of walnuts and pistachio, soaked in honey syrup, served with ice cream

**£39.50**