



# NEW YEAR'S EVE MENU

## ON ARRIVAL [SHARED]

WARM PITA, ROSEMARY OLIVE OIL  
TARAMASALATA, STRACCIATELLA, FAVA DIP  
MARINATED MEDITERRANEAN OLIVES

## STARTERS [SHARED]

BLUEFIN TUNA TARTARE, MELITZANOSALATA, RED WITLOF,  
OLIVE OIL, LEMON, SUMAC

FRESH FIGS, WHIPPED FETA, HONEY THYME VINAIGRETTE, WALNUTS

## MAIN COURSE [YOUR CHOICE]

PRESSED LAMB SHOULDER, OREGANO VERDE, WHIPPED LABNEH,  
YOUNG FENNEL

CONFIT CHICKEN, SMOKED ALMOND SKORDALIA, BURNT LEMON,  
ROAST GRAPES, JUS

SALMON, FETA, CUCUMBER, SORREL JUICE, ROE, DILL, GREEN OLIVES

## SIDES

TWICE-COOKED FRIES, FETA, OREGANO

GEM LETTUCE, ANCHOVIES, CONFIT GARLIC  
LEMON MAYO, KEFALOGRAVIERA

## TO FINISH

HOME MADE BAKLAVA

## BEVERAGE PACKAGE [8PM - 11PM]

CHAMPAGNE: VEUVE CLICQUOT - FR

WHITE: CLOUDY BAY SAUVIGNON BLANC - NZ

ROSE: CHATEAU D'ESCLANS 'WHISPERING ANGELS' - FR

RED: CLOUDY BAY PINOT NOIR - NZ

ALL TAP BEERS

ALL SOFT DRINKS

MARE