## Vegetarian Meze

## 부N․ Min. 2 people <br> Max. n/a

31.25 per
person

Starters<br>Olives with sun-dried tomato olive oil GF \& breadsticks<br>Aubergine dip, tzatziki, hummus GF<br>Greek pita<br>Greek salad GF<br>Manouri triangles<br>Stuffed vine leaves GF<br>Fried halloumi GF<br>\section*{Mains}<br>Soutzoukakia (Vegan soy kebabs) GF<br>Mushroom Stifado GF<br>Greek coleslaw GF, homemade chips GF<br>\section*{Desserts}<br>Assortment of Greek desserts \& ice-cream

## Dietary requirements:

The Greek Meze meal is slightly adjustable (i.e. take out tzatziki and add beetroot mousse) after discussing with the Head Chef. However, this particular set meal cannot fully cater for any other dietary requirements (i.e. gluten free, vegan, etc.)
We recommend guests with allergies or dietary requirements to talk to our staff and read our Allergen menu. Guests with allergies that are part of a group are encouraged to choose their meal from the normal menu.

