

MINTHIS



GREEN MONDAY SHARING MEZE MENU

COLD SALADS & APPETIZERS

Selection of dips: Served with marinated olives and homemade Lagana bread
Beetroot Hummus (v,k), Melitzanosalata (v), Taramosalata (f,g), Olive Spread (v)
Octopus carpaccio with 'Louvana' hummus, caramelized red onion and capers (m,c,s,k)
Baked spiced cauliflower, pickled vegetables, coriander and toasted sesame seeds (k,v,c)
"Ospriada" - Mix legumes, marinated artichokes, fresh herbs and mustard vinaigrette (v,c,u)
Grilled vegetable selection with quinoa tabouleh and pomegranate salsa (v)

HOT DISHES

Crispy eggplants with roasted tomato pulp, tahini dressing and basil leaves (k,v)
Deep fried baby calamari with vegan mayonnaise infused with lemon (g,b,m)
Chargrilled king prawns with garlic butter and spicy Romesco sauce (n,g,b)
Gigantes 'Plaki' - Giant beans stew with fresh tomato and spinach (v,c)
Cuttlefish 'Kathistes' with red wine and bay leaves (m)
Seafood Paella with smoked paprika saffron and peas (b,m)

DESSERTS

Pistachio tart with different textures (g,n)
Dark chocolate cake, coffee ganache and Amaretto liqueur (n,g)
Tahini mousse with honey and crispy Kateifi (k,g)

Adults - €65 per person | Children (4-12) - €30 per child | Children (0-4) Complimentary