

# 4 course dinner

\$105 per guest

## MENU

Vegetarian  
options are  
available

### First course (FAMILY STYLE)

#### Pikilia

*Tzatziki, taramasalata, melitzanosalata, htipiti, skordalia, served with pita*

#### Garides Kataifi

*48 hour braised tiger shrimp, wrapped in kataifi phyllo dough, served with our beurre blanc sauce*

#### Chips Lahanikon

*Crispy thin-cut mixed vegetables, served with yogurt garlic sauce and eggplant spreads*

#### Octapodi

*Sushi quality grilled Mediterranean octopus, fennel, Spring onions, roasted red peppers, sweet balsamic emulsion*

### Second course (FAMILY STYLE)

**Horiatiki** *Beefsteak tomatoes, Kalamata olives, Spring onions, cucumbers, tri-color peppers, barrel-aged feta, evoo*

### Main course (CHOICE OF)

#### Plaki

*Braised Chilean Bass in beurre blanc sauce, caper berries, marble potatoes, on top of grilled tomato & vidala onion, tricolor carrots*

#### Garides Santorini

*Tiger shrimp in Santorini style cooked linguini pasta, fresh tomato broth with Greek feta, spiced with oregano & parsley*

#### Brizola

*Bone-in Ribeye Steak, fine herbed compound butter, served with lemon potatoes*

#### Paidakia

*Grilled rack of lamb over traditional Greek gigandes and feta cheese*

### Dessert (FAMILY STYLE)

*Assortment of savory house made desserts, fresh fruits. Fresh brewed coffee & tea service*

