

## *first course* **for the table**

### **Octopus**

Grilled over charcoal with n'duja, preserved lemon and romesco

### **Lamb Keftedes**

Baked in the wood burning oven with spiced tomato sauce, raisins, anchovy and mint

### **Celery Salad**

Shaved raw with fossa cheese, toasted pine nuts, mint and preserved lemon

## *second course* **choice of two**

### **Daily Fish**

Served simply with olive oil, sea salt and lemon

### **Wood Oven Chicken**

Half Chicken, rubbed in wild oregano, charred lemon, roast garlic and olive oil

### **Beef Short Rib**

Cooked slowly over smoke and rubbed with crushed coriander seed, sesame and mustard

## *sides* **for the table**

### **Wood Oven Potatoes**

Lemon and garlic

### **Grilled Broccolini**

Romesco and almonds

## *dessert* **for the table**

### **Grapefruit and Pistachio Torta**

Saffron ice cream

### **Kefalatiri and Ricotta Sfakia**

Greek honey and mostarda