

Trilogy Dinners Part 3 - Archaic

Barley rusks, Imiglykos semi-sweet white wine, Kalamata olive paste
Krithári kritharioú, krasí Imiglykos, elaiópasta Kalamátas

Citrus cured sardine fillets, herb crumb, shaved fennel
Filéta sardélas pou therapévontai me esperidoeidí, psíchoula votánon, xyrisménó márathero

Bean salad, olive oil, vinegar, picked herbs
Saláta fasolión, elaiólado, xýdi, vótana

Baked feta, caramelised onion, roast garlic
Psití féta, karamelopoiiméno kremmýdi, psitó skórdo

Baked Goat, braised lentils, rehydrated figs
Psiméno katsíki, psités fakés, epanydatoména sýka

Wheat flour pancakes, milk curd, honey, sesame
Tiganites - Sitarénio alévri, tyrógala, méli, sousámi

Kali Orexi

like us on

