

# *The Menu*

## **HUMMUS PLATTER**

Creamy homemade hummus, drizzled with olive oil and sprinkled with spices, served with fresh vegetables, pita bread, Kalamata olives, feta cheese, grape leaves, and sliced radishes. A delightful Mediterranean spread for sharing and dipping.

## **WATERMELON GAZPACHO**

A refreshing chilled soup blending ripe watermelon with cucumbers, bell peppers, tomatoes, onions, and a touch of lime juice and fresh herbs. Perfectly cool and vibrant for a summer starter..

## **SPICY LAMB MEATBALLS WITH GREEN GODDESS DIP**

Savory lamb meatballs infused with aromatic spices and herbs, served with a zesty harissa yogurt sauce for dipping..

## **LEMON GARLIC GREEK CHICKEN**

Tender chicken breasts marinated in a blend of lemon juice, garlic, olive oil, and Mediterranean herbs, grilled to perfection. Served with roasted potatoes

## **VEGETARIAN OZRO PASTA SALAD**

The combination of fresh vegetables, salty olives, creamy feta cheese, and a zesty dressing captures the essence of Greek cuisine in every bite.

## **BAKLAVA CHEESECAKE**

A decadent fusion of creamy cheesecake and traditional baklava flavors. Layers of creamy cheesecake filling between flaky phyllo pastry sheets, topped with a honey syrup infused with nuts and spices.

## **TURKISH DELIGHT**

Delicate cubes of gelatin-based confection, infused with aromatic rosewater and dusted with powdered sugar, offering a sweet and floral treat with a soft, chewy texture.