

TABERNA  
*Dimetri's*



Mediterranean Banquet to Share

# PARTY MEZE

One cannot think well, love well, sleep well, if one has not dined well

## To start

Selection of Dips with Vegetable Crudités & Pitta Bread (v), Pan Catalan (v),  
Salted Almonds (v), Marinated Olives (v), Feta Cheese (v) and  
Horiatiki Salad - Greek Country Salad with Feta Cheese (v).

## Followed by our Famous Platters

### Veggy

Revithia - Chickpeas and Spinach (v)

Gigantes - Giant Butter Beans in a Spicy Tomato Sauce (v)

Funghi al Ajillo - Mushrooms in Garlic Butter (v)

Dolmades - Vine Leaves stuffed with Rice and Herbs (v)

### Meaty

Stifado - Beef cooked in Red Wine Sauce

Chorizo - Pork Sausages with Paprika

Arni Spinachi - Lamb cooked slowly with Spinach

Chicken Aphrodite - Chunks of Chicken in a White Wine and Cream sauce.

### Fishy

Calamari - Traditional deep-fried Squid,

Mariscos - Seafood in Tomato and Wine Sauce

Spicy Prawns - Prawns cooked in Chilli Oil.

Whitebait - Whole, tiny and deep-fried.

All our Platters are served with

Pilaf Rice (v), Patatas Bravas (v) & Patatas Fritas (v).

(A full Vegetarian option is available on request)

## To finish

A selection of Greek Dessert favourites including

Baklava, Kataifi and Creamy Greek Yoghurt

**£19.50 per person**

Also available our 4 Course Banquet Feast

# MEGA MEZE 2012

There is no Love sincerer than the Love of Food

**£24.50 per person**

