

SALADS



Horiatiiki | Greek Salad

- Description: (tableside) This is all about SHOWcasing our Stunning Feta... Unlike any feta on the market
- Our feta is made in Sparta and is the product of goat and sheep milks, it has PDO status meaning that it is at least 70% sheep's milk and 30% goat milk, the goat's milk tones down the pungent flavor of the sheep's milk. It has been aged a minimum of 3 months. Ours has been aged in large wooden barrels. All the milk is coming from animals around Sparta that gives a truly unique taste of the flora (terroir concept). This is why we present the cheese in a whole slice so that guests can see the cheese.
- It is finished at the table by crumbling the wild sundried oregano and fennel; breaking the cheese and mixing the cheese
- Sauce: Lemon, olive oil
- Garnish:
- Pickup time: 5-10 min
- Allergies: Onion
- M.E.P.: Pass tray with 2 spoons, White glove and Bouquet of wild fennel and Oregano

Baby Garden Salad (need a picture)

- Description: Feta cheese Espuma, Baby oak, baby gem, artisinal lettuces, Baby veg, Whipped goat yogurt,
- Sauce: lemon Vinaigrette
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Grilled Salad

(Need a picture)

- Description: Tonato Sauce, Grilled baby gem, Grilled Radichio, Grilled endive, Mastica marinated tardivo and castlefranco, Boquerones, Kefalograviera cheese
- This salads smokey flavors are reminiscent of a cesar salad
- This salad is served cool despite being grilled
- Sauce: Tonato sauce
- Garnish: Toasted Bread crumble
- Pickup time: 5-10min
- Allergies: Allium, dairy,
- M.E.P.:



Tabouleh

(This is now a side dish)

- Description: Couscous, tomato, onion, fresh herbs, bell peppers, Cucumbers, tomatoes, lemon juice, olive oil
- Sauce: Garlic oil
- Garnish: chiffonade herbs
- Pickup time: >5min
- Allergies: Allium, Gluten
- M.E.P.: