



MOTHER' S DAY
MENUS
2026

FIRST SELECTION \$85

ASSORTMENT OF APPETIZERS

Vegetarian stuffed grape leaf, yogurt tzatziki, eggplant melitzanosalata, Greek caviar tarama and beets with goat cheese

MEDITERRANEAN SALAD

Organic greens, feta cheese, northern beans and kalamata olives

CHOICE OF ENTRÉE

Fresh Filet of Salmon

Fresh filet of salmon broiled with a touch of olive oil, lemon and oregano

Hot Vegetarian Platter

Vegetarian mousaka, vegetarian grape leaves, and spanakopita

Chicken kebab

Chicken breast skewer with grilled onions and green peppers

Combination Platter

Mousaka, oven roasted leg of lamb, spanakopita and dolma

CHOICE OF DESSERT

Macedonian baklava or galaktobouriko

SECOND SELECTION \$90

ASSORTMENT OF APPETIZERS

Vegetarian stuffed grape leaf, yogurt tzatziki, eggplant melitzanosalata, Greek caviar tarama and beets with goat cheese

MEDITERRANEAN SALAD

Organic greens, feta cheese, northern beans and kalamata olives

CHOICE OF ENTRÉE

Lavraki

Whole Mediterranean branzino broiled with pure olive oil and lemon served with vegetables and oven brown potatoes

Lamb Shank Youvetsi

Slow cooked in a light tomato sauce over orzo pasta

Trio Skaras

A mix grill of a lamb chop, chicken breast and fillet mignon topped with mavrodaphne wine and mushroom sauce

Garides Mykonos

Sautéed shrimp with feta cheese, pine nuts, onions raisins, tomato, herbs and white wine

CHOICE OF DESSERT

Macedonian baklava or galaktobouriko