

GREEK INDEPENDENCE

MEZZE

TO SHARE

Marinated Olives V

Pita bread, wild oregano & olive oil V

Melitzanosalata eggplant, tomato, spring onion GF | V

Spanakopita filo pastries filled with spinach, Feta & spring onion V

Fried squid, aioli & lemon

Octopus Salad Vinaigrette GF

MAIN COURSE

TO SHARE

Slow Cooked Greek Style Lamb Shoulder, Lemon Oregano Potatoes

Wilted Wild Greens, Lemon Olive Oil

Vegetarian Option

Yemista stuffed vegetables, rice & fresh herbs GF | V

(Available with prior notice)

DESSERT

Galaktoboureko

Seasonal Fruit Platter to Share

G E O R G E S
MEDITERRANEAN BAR & GRILL

BEVERAGE LIST

WINE

Gaia Estate 4 - 6h Agiorgitiko Rose

Alpha Estate Sauvignon Blanc

Alpha Estate Syrah

BEER

Fix Hellas

Mythos

OUZO

Ouzo Plomari

ALL THE ABOVE DRINKS LISTED ARE INCLUDED IN THE EVENT PACKAGE

OPEN BAR

ADDITIONAL DRINKS AVAILABLE FOR PURCHASE

Roots Cocktails



ROOTS RAKOMELO

MARTINI MAS COCKTAIL 20
Roots Mastic, Hendriks gin,
cucumber



ROOTS MASTIC

MELI MELI COCKTAIL 20
Roots Rakomelo, amaro
montenegro, st germain,
egg white, fresh lemon juice,
chamomile syrup & chamomile
leaves



ROOTS KANELA

KANELA ELLA COCKTAIL 20
Roots Kanela, Bourbon,
homemade orange & fig syrup,
fresh lemon juice, orange &
Angustura bitters



ROOTS DIKTAMO

HERBALIKOS COCKTAIL 20
Roots Diktamo, cynar fresh lemon
slice, homemade chamomile
syrup, dash of blue curacao,
thyme

G E O R G E S
MEDITERRANEAN BAR & GRILL