

Clapton Sound & Kitchen

03rd October 2018

Sample Menu

Welcome drink

snacks and mezedes served with home-made bread

Cretan olives, seasonal pickles, smoked eggplant salad, beetroot carpaccio, fava with caramelised onions, bouyourdi, lovuaia, seasonal dakos salad, burnt cucumber with tzatziki, meatballs from Syros, potatoes with foraged oregano from Samothraki

Main dishes

Meat option

Youvetsi - marinated and slow cooked lamb necks with orzo & kefalotyri

Vegetarian / vegan option

Kremydodolmades (seasonal stuffed vegetables) served with baked white beans and orange

Both served with hortas (seasonal and wild greens)

Something sweet with coffee

Seasonal fruits, semolina dumplings stuffed with nuts or cheese served with cretan thyme honey

Please notify tamaratahhan@hotmail.com regarding any dietary requirements or allergies