

TALYA'S COOKING
PRESENTS

**Memories
of Crete**

MENU



WELCOME TO THE ISLAND:

Complimentary Retsina spritz with elderflower and rosemary.

Grilled manouri cheese bites with pomegranate molasses and fresh herbs.

MEZZE SERVED WITH GREEK PITTA BREAD:

Spanakopita - Greek pastry stuffed with cheese and fresh spinach

Gigantes Plaki - Butter beans slow cooked in tomato sauce

Melitzanosalata- Roasted aubergine salad with pomegranate and pistachio

Houmous with tahini

White taramasalata

Kalamata olives

Tzatziki with apples and mint

MAIN

Dolmades and gemista - Stuffed vine leaves and vegetables (v)

Kleftiko - Slow cooked lamb shoulder with lemon and herbs

Cretan Greek salad - Feta, tomato and dakos (v)

DESSERT:

Pistachio baklava with roasted figs and honey