GREEK WEEK MENU

16-21 APRIL

£25 per person

WHILE YOU WAIT
(included)

WARM PITTA BREAD
OLIVES
DOLMADES (stuffed vine leaves)
MELITZANOSALATA (aubergine dip)

MEZZE PLATES
(choose two per person)

Mezze consists of many delicious small plates to make a whole meal. It is a popular way of eating in the Mediterranean and Middle East and is a perfect style of dining for sharing.

SPETSOFAI
pork and fennel sausage cooked in red wine with peppers, onion and tomato

KEFTEDS
greek beef and pork meatballs with red pepper & almond sauce

SALMON & FETA SAGANAKI
salmon baked with tomato sauce & crumbed feta

INSALATA DI MARE
chopped octopus & prawn salad with garlic and parsley oil

SEAFOOD MEZZE
calamari & whitebait will dill, crispy garlic and lemon mayonnaise

EGGPLANT
garlic and tomato roasted aubergine stack

SPANAKOPITA
feta and spinach in puff pastry parcel with garlic dip

HALLOUMI
honey grilled halloumi with roasted mediterranean vegetables

GIGANTES PLAKI
greek style bean stew with butterbeans and spinach

All mezze plates are served with a traditional greek style salad, lahansolata (cabbage salad with raisins, walnuts and honey dressing) and your choice of dill fries or olive and oregano roasted potatoes for the table.

Pallant House Gallery Café

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All of our menus are created in-house and we are happy to share our recipes for those with specfic allergy or dietary requirements to make informed choices, but unfortunately cannot guarantee that our food is 100% free from allergens as we use them throughout our menus.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff

SOMETHING SWEET
(optional supplement)

OUZO MARINATED STRAWBERRIES **8**
vanilla ice cream

GREEK YOGHURT CHEESECAKE **8**
mango and passionfruit

SORBET **6.5**
lemon

WARM GREEK ORANGE & OLIVE OIL CAKE **8**
pistachio ice cream