

Set Menu 5 R349

MEZE/STARTER (a choice of. . .)

Mini Meze Platter

A variety of freshly prepared meze.

Garlic Prawns

Juicy prawns sautéed in fresh herbs and a creamy garlic sauce and topped with melted mozzarella cheese.

Carpaccio

Thinly sliced beef, with parmesan shavings and fresh rocket. Drizzled with virgin olive oil and balsamic vinegar.

Oysters

3 Fresh oysters served on a bed of crushed ice.

Haloumi

A generous slice of this delicious cypriot delicacy! Either served grilled or fried.

MAINS (a choice of...)

Lamb Shank “Kleftico”

Marinated lamb shank slow roasted on the bone & served with roast potatoes and vegetables.

Norwegian Salmon

Fresh Norwegian salmon, seared and served with Platia’s Asian sauce.

Oxtail

A true home cooked rich dish braised with red wine and served with mash.

Spicy Taverna Chicken

A baby chicken marinated in our spicy sauce and then grilled to perfection.

T-Bone Steak

A 500g juicy T-Bone steak grilled to your liking topped with either pepper, mushroom or riganato sauce.

Prawns Paros

8 succulent grilled Super Queen Prawns, laced in lemon butter.

GLIKA/SWEETS (your choice of...)

Ice Cream Sundae

Chocolate, vanilla and strawberry ice-cream accompanied by fresh cream, Bar one sauce and strawberry sauce. Topped with flake and biscuit swirl and Maraschino cherry.

Baklava

Nuts layered in phyllo pastry & soaked in syrup.

Homemade Tiramisu

Heaven in your mouth! Our very own homemade recipe.

