

## Set Menu 5 R375

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### 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.

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### 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.

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### 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.

