

## **Portsmouth Restaurant Week**

**March 30 – April 08 2017**

### **Menu Options**

#### **First Course**

##### **Avgolemono Soup**

A traditional chicken, lemon, and egg soup with orzo and grape leaf pesto

##### **Greek Village Salad**

Horiatiki, with tomato, cucumber, Kalamata olives, pickled red onion, feta cheese, and Greek oregano

##### **Greek Meatballs**

Keftedes, our blend of lamb, pork, and spices lightly fried on a bed of agro dolce tomato sauce

#### **Main Course**

##### **Wood Grilled Leg of Lamb**

With potatoes ladoregano and wood roasted vegetables, red wine saba

##### **Herb Roasted Feta Brined Chicken Breast**

With barley pilaf, marinated cucumbers, yogurt, and dill

##### **Kataifi Crusted Local Pollock**

With braised octopus kapama, orzo, oil cured black olives, and wilted greens

#### **Dessert**

##### **Rustic Apple and Date Crisp**

With pistachio ice cream and almond brittle

##### **Greek Rice Pudding - Rizogalo**

With sour cherries in syrup

