A warm welcome to Avli Tou Vasilea.

I have spent the greater years of my ruling providing outstanding food to my beloved guests. My menu has been crafted with love and passion for traditional Greek cuisine guaranteed to grant you the most wonderful of evenings.

Welcome to my garden.

The King

MENU
**COLD APPETIZERS**

**Greek Pitta** with olive oil and oregano

**Choriatiki (village salad)** tomato, cucumber, black olives, onions, peppers, feta cheese, olive oil, croutons

**Tzatziki** strained yoghurt, cucumber, garlic, herbs dip

**Tirokafteri** spicy cheese dip with yoghurt, feta cheese, chilli peppers

**Melitzanosalata** aubergine dip with tomato and basil

**Fava Santorinis** from chickpeas, with onion, capers, olive oil

**HOT APPETIZERS**

**Melintzana** oven cooked aubergine, feta cheese, yoghurt, olive oil, toasted walnuts

**Kolokithokeftedes** zucchini fritters, strained yoghurt

**Saganaki** pan fried kefalotiri cheese, honey, cinnamon and sautéed fig

**HOT DISHES & GRILL**

**Soutzoukakia** meatballs from Smirni, tomato sauce, rice

**Grilled Pork** marinated in wine and crushed coriander

**Grilled Boneless Chicken** marinated with olive oil and oregano

**Souvlaki** pork kebabs, onions and green peppers

**Lamb Kebab**

**Patates** fried crispy potatoes topped with grated cheese and oregano

**DESSERT**

**Gliko** our home made dessert and ice cream

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**À La Carte Menu**

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**SALADS**

**Choriatiki (village salad)** tomato, cucumber, black olives, onions, peppers, feta cheese, olive oil, croutons

**Mediterranean** tomato, cucumber, mix salad, manouri cheese, walnuts, yoghurt, honey, crispy pitta bread

**Florini’s mixed leaves, Florini’s peppers, cherry tomatoes, orange, pomegranate and vinegar**

**APPETIZERS**

**Tzatziki** strained yoghurt, cucumber, garlic, herbs dip

**Tirokafteri** spicy cheese dip with yoghurt, feta cheese, chilli peppers

**Melitzanosalata** aubergine dip with tomato and basil

**Fava Santorinis** from chickpeas, with onion, capers, olive oil

**Strained village yoghurt**

**Feta with olive oil and oregano**

**Ntakos cheese** dried Cretan bread, tomato, feta, caper, olive oil, olives

**Melintzana** oven cooked aubergine, feta, yoghurt, olive oil, toasted walnuts

**Kolokithokeftedes** zucchini fritters, strained yoghurt (4 pcs)

**Saganaki** pan fried kefalotiri cheese, honey, cinnamon, sautéed fig

**Bougouri** tomato and feta cooked in stoneware plate

**Grilled wild mushrooms** (200 gr)

**Homemade feta cheese pies** (6 pcs)

**Grilled vegetables**

**HOT DISHES**

**Soutzoukakia** meatballs from Smirni served with rice (4 pcs) **€7.95**

**Traditional Greek moussakka** **€9.95**

**Deep fried calamari - squid** (250 gr) **€9.95**

**Shrimp saganaki** with feta, tomato and dill **€12.50**

**Braised rice** **€3.00**

**Patates** fried crispy potatoes topped with grated cheese and oregano **€3.00**

**Oven roasted potatoes** **€3.00**

**Shrimp pasta** with 4 shrimps (for 1 person) with 8 shrimps (for 2 persons) **€12.50** **€22.50**

**“To kotsi tis Avlis” Lamb Shank** **€15.95**

**ON THE CHARCOAL**

**Grilled boneless chicken** (240 gr) **€8.00**

**Pork kebab** (400 gr) **€8.50**

**Lamb chops** ½ kg **€13.50** 1 kg **€23.50**

**Lamb kebab** **€9.50**

**Grilled marinated pork** (300 gr) **€8.50**

**Greek sausage** (200 gr) **€5.50**

**Pork fillets** (250 gr) **€8.50**

**Octopus** (200 gr) **€9.95**

**Shrimps** (6 pcs) **€14.50**

**DESSERT**

**Gliko, our homemade dessert** **€3.00**

**Mastitha ice cream** per scoop **€1.00**

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*Prices include all applicable taxes*