



# YASSAS CHRISTMAS

## — MEZES —

### CHEF'S SELECTION OF DIPS

A trio of classic Greek dips served w' warm pita bread

### CHARGRILLED PRAWN

Prawns marinated & chargrilled, served with lemon and herbs

### TIROPITA

Flaky phyllo pastry filled w' a rich blend of Greek cheeses

### CHICKEN KEFTEDAKIA

Greek chicken meatballs served w' creamy avocado tzatziki

## — MAINS —

### SLOW-COOKED LAMB

Tender slow-cooked lamb leg on the spit

### PSARI PLAKI

Salmon baked with tomato, capsicum, and herbs in a rich tomato base

## — SIDES —

### VILLAGE SALAD

Heirloom tomatoes, mixed leaves, cucumber, pomegranate seeds, feta, and kalamata olives, tossed in a citrus dressing

## — DESSERT —

### PORTOKALOPITA

Traditional moist Greek orange cake with citrus syrup

### KOURAMBIEDES

Almond cookies dusted with icing sugar, crisp and melt-in-the-mouth soft