



CASALE  
PANAYIOTIS

## PLATTER MENU 1

### SALADS

Goat's cheese salad with mixed leaves and balsamic cream dressing  
Caesar salad with parmesan shavings, crispy bacon and anchovy parmesan dressing

### APPETIZERS

Homemade tahini, hummus, tzatziki and aubergine dips  
Warm pita bread  
Green and black olives  
Capers

### MAIN COURSE

Herb-crusted lamb chops  
Grilled chicken skewers in a lemon and herb yoghurt marinade  
Deep-fried tender calamari with fresh lemon wedges  
Oven-roasted baby potatoes  
Homemade halloumi ravioles with dried mint

### DESSERTS

Fresh seasonal fruit  
Chocolate and walnut brownies



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## PLATTER MENU 2

### SALADS

Casale salad with feta, sliced red cabbage and crushed pastelaki  
Mixed green salad with carrot batons, green beans and mustard-olive oil dressing

### APPETIZERS

Homemade tahini, hummus, tzatziki and aubergine dips  
Warm pita bread  
Green and black olives  
Capers

### MAIN COURSE

Traditional pork afelia with crushed coriander seeds  
Fresh local trout fillets with a garlic, lemon and fresh coriander sauce  
New baby potatoes "antinahtes"  
Bourgouri (Bulgar wheat pilaf)  
Dolmades (stuffed vine leaves)

### DESSERTS

Fresh seasonal fruit  
Baked Halva



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## PLATTER MENU 3

### SALADS

Dried fig and pomegranate salad with sundried tomato, walnuts, parmesan shavings and episma dressing  
Greek salad with feta and dried oregano

### APPETIZERS

Homemade tahini, hummus, tzatziki and aubergine dips  
Warm pita bread  
Green and black olives  
Capers

### MAIN COURSE

Sweet paprika-marinated chicken-thigh skewers  
Pork medallions with a mushroom-commandaria sauce  
Oven roasted salmon with fresh mountain herbs  
Traditional roast potatoes  
Rice pilaf  
Grilled, marinated mushrooms

### DESSERTS

Fresh seasonal fruit  
Baklava