

EASTER SUNDAY MENU

TRADITIONAL BREADS

Sourdough Grilled Bread Ladopita Rodou

ON THE TABLE

Colorful Eggs Easter Pretzels

EASTER APPETIZERS

Greek Country Salad
Aromatic Olives
Tzatziki
Spanakotyropita
Fried Zucchinis
Seasonal Grilled Greens

MAIN COURSE 'SUVLAS'*

Milk Field Lamb 'Suvlas'
Oregano Potatoes in 'Cocotte'

€ 100 PER PERSON

Easter Sunday is spent preparing and cooking a whole lamb on a spit.

Cooking the lamb is men's work. They dig a pit and start a charcoal fire early on Easter morning, and then turn the lamb slowly over coals for hours.



