



Fedwell

## Greek Sunday Dinner, March 30th

SERVED FAMILY-STYLE

### *Mezze Spread*

#### **Tzatziki Served with Warm Pita**

traditional or plant-based

#### **Melitzanosalata**

Smoky roasted eggplant dip with garlic, parsley & olive oil

#### **Dolmadakia (Stuffed Grape Leaves)**

Hand-rolled grape leaves filled with herbed rice, pine nuts & lemon

#### **Grilled Village Bread & Greek Olive Oil**

Fire-grilled rustic country bread with early harvest olive oil, sea salt & oregano

### *Seasonal Salad & Small Plates*

#### **Horiatiki (Greek Village Salad)**

Tomatoes, cucumber, red onion, Kalamata olives & feta, dressed with first-press olive oil & oregano

Plant-Based with vegan feta

#### **Small Plates**

Shrimp simmered in a tomato-feta sauce

Slow braised leg of lamb with mint and lemon orzo

#### **Plant-Based Small Plates**

Baked gigantes in a slow-simmered tomato sauce with garlic & oregano

Slow braised jackfruit with mint and lemon orzo

### *Hearty Main & Side*

#### **Lemon Garlic Roasted Chicken**

Free-range chicken slow-roasted with garlic, oregano & citrus

#### **Plant-Based: Vegan Moussaka**

Layers of roasted eggplant, zucchini & potatoes, topped with velvety cashew béchamel

#### **Lemon Roasted Potatoes**

Golden, crispy potatoes slow-roasted with olive oil, garlic & oregano

### *Dessert*

#### **Portokalopita**

Orange phyllo cake, soaked in citrus syrup, served with yogurt or plant-based yogurt