



OUZO BAY RESTAURANT WEEK 2024

55 PRIX FIXE  
+20 WINE PAIRING

## STARTER

**WINE PAIRING: 3oz GALAVAS 'POSTA' ASSYRTIKO BLEND**

Spanakopita *spinach, leeks, feta, phyllo, tzatziki*

Greek Village Salad *cucumber, green bell peppers, red onions,  
tomatoes, feta cheese, olives, red wine vinaigrette*

Lamb Meatballs *mint, feta cheese, tomato sauce*

## ENTREE

**WINE PAIRING: 3oz DIO FILI, GREEK VARIETAL ROSE BLEND**

Grilled Whole Bronzino *lemon herbs potatoes, capers, ladolemono sauce*

Chicken & Bacon Salad *grilled chicken breast, crispy bacon, artisan  
mixed lettuce, fennel, lemon dill yogurt dressing*

Stuffed Shells *spinach, three cheese, shallots, garlic,  
lemon, roasted tomato sauce*

## SWEET

**WINE PAIRING: 3oz KOKKINOS, XINOMAVRO**

Honey & Greek Yogurt *wild cherry compote, seasonal fruit*

Chocolate Brownie *bittersweet chocolate brownie, passion fruit sauce*