# the life goddess experimental.divine the greek tapas



This is our mix & match menu.
The experimental greek tapas.
There are 125 choices you can make.
Different every day!
You can pick one dish of all 3 lists
and make your own menu.
Lunch and dinner was never so
fun and mysterious.



# Greek salad, the proper

Peeled tomatoes, cucumber, oregano, feta cheese and extra virgin olive oil

## Cretan dakos salad

Burley rusk with greek tomatoes, Katiki Domokou, oregano and TLG extra virgin olive oil

# **Zucchini carpaccio**

Zucchini, lemon, salt, red pepper and extra virgin olive oil

# Mushroom marinated in red wine

Mushrooms marinated in greek herbs and sauteed

# **Stuffed vine leaves**

Stuffed vine leaves served with proper greek yoghurt



# **Tzatziki**

Yoghurt based spread with cucumber, garlic and extra virgin olive oil

### Fava

Santorini split peas slowly cooked to make an amazing spread

# Spicy feta spread

# Aubergine salad

Feta cheese with extra virgin olive oil



# Lamb chops, greek style

Lamp chomps marinated in lemon grass and rosemary

# Wild truffle risotto, greek porcini

Kritharoto, orzo risoni in butter and selection of greek cheeses

Chicken marinated in mustard and honey

# Dish of the day

Sometimes if we are lucky, we get to try a daily inspiration of the chef, please ask

