

# PAN

mediterranean cuisine



**GREECE**  
ISLAND OF CORFU

**PANLICKIOUS**

**LUNCH**

# LUNCH MENU

## MEZE (APPETIZERS)

**Mediterranean Gigantes (Vegetarian)**  
Baked giant lima beans bell peppers seasonal vegetables herbs.

**Avgolemono Soup**  
With egg, lemon, rice, chicken, dill, and baby spinach.

**Revithokeftedes (Chickpea Fritters) (Vegetarian)**  
Finely chop onions, garlic, parsley, and cumin served with tahini sauce.

**Feta Dressed with Phyllo (Vegetarian)**  
Imported feta cheese wrapped in phyllo drizzled with honey and sprinkled with sesame seeds.

**Trilogy of Spreads**  
Taramosalata, Humus, Tirokafteri served with pita bread.

**Spetsofai**  
A rustic Greek dish combining sautéed country sausages, peppers and onions.

## ENTREES

**Kota kai Melitzana (Chicken with Eggplant)**  
onions, sweet peppers, mushrooms and cream cheese slowly cooked to develop meltingly tender flavor, topped with melted feta cheese served with briam in tomato sauce.

**Pan Chicken or Pork Souvlaki**  
Tender cuts of meats grilled and served with new mini potatoes Basmati rice, mixed greens and tzatziki.

**Ontario Pork Chop (Local)**  
In a Greek style marinade of olive oil lemon and oregano Served with basmati rice and briam in tomato sauce.

**Tilapia Fillet**  
Pan seared in white wine, and lemon dill cream sauce served over garlic mash, and seasonal vegetables

**Vegetable Moussaka (Vegetarian)**  
Casserole of zucchini, eggplant, spinach, sweet peppers and potatoes, topped with béchamel and tomato sauce, served with mixed greens.

**Bifteki Olympus**  
Scented ground Beef fresh herbs and spices oven baked Served with fries and mixed greens in an olive oil and lemon dressing.

## DESSERTS

**Greek Ekmek Kataifi**  
Custard and whipped cream pastry with syrup

**Baklava (vegetarian) (local)**  
Fillo pastry filled with chopped nuts and honey.

**Ravani (vegetarian) (Local)**  
A traditional Greek cake with honey syrup and sprinkle almonds

Taxes not included