

PAN

mediterranean cuisine



SANTORINI

G R E E C E



PANLICKIOUS

DINNER

DINNER MENU

MEZE (APPETIZERS)

Avgolemono Soup

With egg, lemon, rice, chicken, dill, and baby spinach.

Floured Calamari

Rings of fresh and tender calamari lightly fried and served with lemon

Revithokeftedes (Chickpea Fritters) (Vegetarian)

Finely chop onions, garlic, parsley, and cumin served with tahini sauce.

Garides Saganaki

Sautéed Shrimp in garlic butter, fresh herbs, tomato sauce, onions and melted feta cheese.

Feta Dressed with Phyllo (Vegetarian)

Imported feta cheese wrapped in phyllo drizzled with honey and Sprinkled with sesame seeds

Spetsofai

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

In a rich tomato sauce.

Sautéed Beef Liver

Caramelized onions, sweet peppers, and mushrooms in a red wine garlic lemon sauce.

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 cheeseserved 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.

Arni Fournou

Braised Lamb Shank with Mediterranean Herbs and savory vegetables combined form a rich taste of Aegean specialty served with monastiri orzo pasta in tomato broth.

Ontario Pork Chop

In a Greek style marinade of olive oil lemon and oregano Served with basmati rice and briam in tomato sauce.

Grilled Grouper Steak

Pinot Grigio, lemon pepper and garlic butter dill sauce served over garlic mash, and briam,

Vegetable Moussaka (Vegetarian)

Casserole of zucchini, eggplant, spinach, sweet peppers and potatoes, topped with béchamel and tomato sauce, served with mixed greens.

New York Striploin (Black Angus)

Grilled grass-fed topped in a balsamic red wine reduction, finished with Madagascar peppercorns over garlic mashed potatoes and seasonal pan seared vegetables.

DESSERTS

Greek Ekmek Kataifi

Custard and whipped cream pastry with syrup.

Baklava (vegetarian)

Fillo pastry filled with chopped nuts and honey.

Ravani (vegetarian)

A traditional Greek cake with honey syrup and sprinkle almonds.

Greek Yogurt Cheese Cake

Creamy and tangy cheesecake made with Greek yogurt and cream cheese topped with a juicy cherry topping.

Taxes not included