



WINE TASTING MEZZE

CHEESES

KEFKEFALOTYRI – THIS TRADITIONAL, YELLOW, HARD CHEESE IS MADE FROM SHEEP MILK AND GOAT MILK. FEATURES A RICH, AND SALTY FLAVOR AND EXPRESSIVE “NOSE”

KEFALOGRAVIERA – IT IS SAID TO BE THE SECOND MOST POPULAR CHEESE OF GREECE. IT IS PRODUCED IN VARIOUS REGIONS WITH CORRESPONDING DISTINGUISHING FEATURES. GRAVIERA IS MADE WITH 80% COW’S MILK, 20% SHEEP AND GOAT.

FETTA - FETA (GREEK: ΦΕΤΑ, FÉTA) IS A GREEK BRINED WHITE CHEESE MADE FROM A MIXTURE OF SHEEP AND GOAT’S MILK.

OLIVES

KALAMATA OLIVES - THE KALAMATA OLIVE IS A LARGE, DARK BROWN OLIVE WITH A SMOOTH, MEATY TEXTURE, NAMED AFTER THE CITY OF KALAMATA IN THE SOUTHERN PELOPONNESE, GREECE. THEY ARE NEVER HARVESTED GREEN, AND TO AVOID BRUISING, THEY MUST BE HAND-PICKED. THEIR EXQUISITELY RICH, FRUITY FLAVOR IS THE RESULT OF ADDING EITHER RED WINE OR RED WINE VINEGAR TO THE BRINE DURING THE CURING PROCESS.

GREEK GREEN OLIVES – PRODUCED EXCLUSIVELY FROM THE HONDROLIA CHALKIDIKIS AND CHALKIDIKI VARIETIES OF OLIVE TREE, HALKIDIKI OLIVES ARE GROWN, PROCESSED, AND PACKAGED IN THE PREFECTURE OF CHALKIDIKI. CHARACTERIZED BY A ROBUST AND BRIGHT GREEN GLOSSY SKIN, RICH, FIRM FLESH, AND A SUBTLE FRUITY AROMA WITH A SOMEWHAT BITTER, SPICY FLAVOR. THEY ARE PRAISED IN GREECE AND BEYOND.

DRIED FRUITS AND NUTS

APRICOTS – FRUIT OF THE GODS

ALMONDS – DRIED

DOLMADES – GRAPE VINE LEAVES STUFF WITH RICE

KRISPIES CRACKERS