



# MODA

STEAK . TAPAS . SEASONS

## GUIDE TO GREECE WINE LUNCH

SUNDAY 19TH JANUARY 2025

### ON ARRIVAL

TARAMA | Bread | Olives | Feta

2023 Kir-Yianni Akakies Sparkling Rose Pdo Amyndeon

### 1ST COURSE

CUTTLEFISH TENTACLES | Red Wine Sauce | Hilopites

SALT COD CROQUETTES | Squid Ink Hummus

2023 Kir-Yianni Paranga White PGI Macadonia

2023 Kir-Yianni Assyrtiko Amyndeon PGI Florina - Greece

### 2ND COURSE

COCA | Escalibada | Anchovies

STUFFED EGGPLANT | Bechamel | Mince

2023 Kir-Yianni L'espirit Du Lac Rose PDO Amyndeon

### MAIN COURSE

LAMB SHOULDER | Lemon Potatoes

WATERMELON | Mint | Cucumber | Onion

2022 Kir-Yianni Paranga Red PGI Macadonia

### DESSERT

GALAKTOBOUREKO | Oranges Compote

2021 Kir-Yianni Naoussa Village Xinomavro

Menu subject to seasonal changes, similar replacements will be offered.

All dietary requirements will be catered for.

---