



**SIR HENRI**  
**PENTHOUSE ROOFTOP**

*Catered by,  
Lindos Blue  
(Platters serve up to 20 people)*

**PIKILIA \$110**

An assortment of dips consisting of Tzatziki( Greek,yogurt dip),Taramosalata,(fish roe dip), and Melitzanosalata (an eggplant based dip). All served cold with pita

**Greek Sliders with Tzatziki sauce \$90**

ground beef, red onion, parsley, garlic powder, salt, and pepper and tzatziki sauce

**CALAMARAKIA \$ 165**

Fried Calamari served with Marinara Dipping Sauce

**KEFTEDES \$160**

A delicious blend of Mediterranean flavors hand-rolled meatballs with Tomato Sauce

**SPANAKOPITA \$130**

Feta Cheese is crumbled and mixed with Spinach into a herby spinach-feta mixture and then wrapped and layered in Phyllo (Filo) pastry, brushed with Extra Olive Oil and baked until golden and crispy perfection

**CHICKEN DIVA \$140**

Grilled Free Range Organic Chicken skewers with Honey Mustard Vinaigrette

**CHICKEN & SHRIMP DUMPLINGS \$140**

Diced Chicken or Shrimp with Vegetables wrapped in Egg Wonton Wrap  
Served in a Honey Mustard and Teriyaki Sauce

**CHICKEN WINGS \$125**

Delicious Golden Organic Wings coated with a Sweet Chili Sauce

**SEFTALIA \$160**

Grilled Cypriot Style Meatballs, Bed of Tzatziki, Tomatoes, Onions, Cucumber.

**KARPOUZI FETA MINT \$200**

Seasonal Melon, Greek Feta Cheese with Balsamic, Fresh Mint & Prosciutto

**HORIATIKI \$145**

Classic Greek Salad Tomatoes, Cucumbers, Peppers, Onions, Olives and Feta, Extra Virgin Olive Oil.

**MOUSSAKAS \$220**

Layers Of Sauteed Ground Meat, Eggplant, Potatoes, Topped With Bechamel Sauce.

**SOLOMOS \$225**

Grilled Wild Scottish Salmon, Leek Rice Pilaf.

**MEAT PLATTER \$425**

An assortment of our finest cuts: organic free range chicken, rack of lamb, angus beef, and Greek cured sausage

**PAIDAKIA \$ 290**

Charcoal Grilled Baby Lamb Chops, Greek Style Fresh Cut Fries.

(All Menus Subject to Change)