



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

PIQUILLO PEPPER | Salt Cod Brandade | Pil Pil Sauce

2023 Kir-Yianni Paranga White PGI Macadonia

2023 Kir-Yianni Assyrtiko Amyndeon PGI Florina - Greece

2ND COURSE

BLACK PUDDING | White Bean Purée | Apple Pearls

STUFFED EGGPLANT | Bechamel | Mince

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

MAIN COURSE

LAMB SOUVLA | Cooked On Coal | Lemon Potatoes

BABY BEETROOT SALAD | Marinated Feta

WATERMELON | Mint | Cucumber | Onion

2022 Kir-Yianni Paranga Red PGI Macadonia

DESSERT

GALAKTOBOUREKO | Blood 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.
