

## PROTOMAGIA Πρωτομαγιά

*The first day of May, a celebration of spring, of nature in full bloom, of new beginnings.*

*Across Greece, flowers are gathered and woven into Stefania, delicate wreaths that mark the season, an expression of renewal, of beauty, of coming together. Tables are shared, music carries through the air, in light and warmth.*

~

GAIA welcomes this moment through the table.  
A composition of seasonal dishes, inspired by  
the freshness of spring, to be shared and  
experienced.

FRIDAY, 1<sup>ST</sup> OF MAY

## S P R E A D S

### **Melitzanosalata**

*Smoked aubergine, tahina, sourdough (N)(V)*

### **Tyrokafteri**

*Marinated capsicum, chilli oil, koulouri bread (D)(G)*

### **Tzatziki**

*Greek yogurt, garlic, cucumber, olive oil, dill, pita (D)(V)(G)*

## S A L A D S

### **Salata Me Chlora Amygdala / Green Almond Salad**

*Green almond, halloumi cheese, fresh zaatar, spinach, chilli dressing (D)(N)*

## H O T S T A R T E R S

### **Gemisto Lachano / Stuffed Cabbage**

*Cabbage, wagyu minced beef, lentil, harissa (D)*

### **Tarta Me Kremidi Kai Tomata / Onion Tarte**

*Dough, caramelized onion, cream fresh (D)(G)*

## M A I N S

### **Katsikaki Me Ryzi Lachano / Baby Goat with Cabbage Rice**

*Baby goat with rice, pickled cabbage and feta cheese (D)*

## D E S S E R T S

### **Keik Fistikiou / Pistachio Cake**

*Pistachio, mango compote, whipping cream (N)(D)(G)*