

## M.I.M BY 1821 TRAPEZI MENUS

DESIGNED TO SHARE. WHOLE TABLE ONLY.  
Minimum of 4 guests

### AGIA ANNA TRAPEZI \$85

#### MARINATED MIXED OLIVES [gf/vegan]

Rosemary, garlic, chilli

#### TARAMA [df/gf]

Salted cod roe dip, bottarga

#### TIROKAFTERI [v/gf]

Spicy red pepper and feta dip, housemade chilli oil

#### FRIED CALAMARI [df]

Ouzo aioli, lemon

#### SPANAKOPITA [v]

Wild green, leek and feta pie

#### LAMB STI SKARA [gf]

4 hour braised lamb shoulder, finished on BBQ, smokey garlic  
lemon paprika marinade, tzatziki

#### MAROULI SALAD [gf/v]

Iceberg lettuce, shallots, dill, feta

#### PATATES [gf/vegan]

Lemon roasted chat potatoes, rosemary, oregano

#### ICE CREAM BAKLAVA [v]

Pistachio baklava, pistachio gelato and cinnamon syrup

### PSAROU TRAPEZI \$105

#### MARINATED MIXED OLIVES [gf/vegan]

Rosemary, garlic, chilli

#### TARAMA [df/gf]

Salted cod roe dip, bottarga

#### TIROKAFTERI [gf/v]

Spicy red pepper and feta dip, housemade chilli oil

#### VILLAGE SALAD [gf/v]

Vine tomatoes, cucumber, onion, olives, feta

#### SAGANAKI [gf/v]

Vlahotiri cheese, honey thyme dressing, roasted grape tomato

#### OCTOPUS [df]

Cherry tomatoes, oregano dressing

#### PRAWN SAGANAKI KITHIRAKI

Prawn, Tomato and orzo greek style risotto, Feta

#### BARRAMUNDI [df/gf]

Vine leaves, fresh herbs, garlic, ladolemono, crispy capers

#### YIA YIA'S CHIPS [gf/v]

Housemade chips, oregano, olive oil, feta

#### HORTA [gf/vegan]

Steamed bitter greens, lemon, olive oil, dill, confit garlic

#### ICE CREAM BAKLAVA [v]

Pistachio baklava, pistachio gelato and cinnamon syrup