

This set meal menu is created for your group gatherings. You may choose one or more set(s) below where you may budget your cost. You are also welcome to create your choice of set meal(s) from our MASTER MENU with the help of our manager. Thank you for choosing OTTO, where healthy food is served...

## THREE (3) COURSES SET MEAL

**\$50 Per Person**

### Course 1: Cold Course Appetizer

**Mix Mezze (AP-13A)**    
 Combination of homemade taste dips, cheese, spinach cigars, crumbed haloumi cheese and zucchini patties served with homemade bread.



### Course 2: Hot Course (Choose One)

**Vegetarian Supreme Pide (PD-06)**   
 Hand tossed pide with mushrooms, capsicum, onion, tomato, marinated eggplant, spinach and cheese.

OR

**Minced Beef Pide (PD-04)**  
 Hand tossed pide with marinated minced beef, onions and tomato.



### Course 3: Main Course

**Mixed Souvlaki Platter (KB-03)**  
 Marinated skewers of lamb, chicken and adana cooked on charcoal, served with a garden salad, rice, cucumber garlic yogurt and homemade bread.



### On the House

**Turkish Delight (DS-07)**  
 Two pieces of traditional gelatinous sweet covered in powdered sugar.

**Turkish Tea (HB-15)**

 = VEGAN

 = VEGETARIAN

## TWO (2) COURSES SET MEAL

**\$45 Per Person**

### Course 1: Cold Course Appetizers

**Mix Dips (AP-11)**    
 Served with four kinds of dips (Hummus, Babaganush, Roasted Capsicum, Roasted Carrot and it can be prepared as vegan as well. Mix dips platter comes with homemade fresh bread.

**Greek Salad (SA-02)**   
 Pieces of tomatoes, sliced cucumbers, onion, feta cheese, and olives drizzled with olive oil and fresh lemon juice.

### Course 2: Main Course (Choose One)

**Grilled Barramundi (SF-03)**  
 Crispy skinned grilled fillet Barramundi served on creamy mashed potato, steamed vegetables and an olive, capers and lemon drizzle.

OR

**Lamb Shank (SK-04)**  
 Slow cooked lamb shank served on creamy mashed potato, steamed vegetables and lamb broth.

## TWO (2) COURSES SET MEAL

**\$32 Per Person**

### Course 1: Cold Course Appetizers

**Garlic Bread (AP-01)**    
 Homemade bread with garlic and spreadable olive oil.

**Greek Salad (SA-02)**   
 Pieces of tomatoes, sliced cucumbers, onion, feta cheese, and olives drizzled with olive oil and fresh lemon juice.

### Course 2: Main Course (Choose One)

Plate of Pasta OR Pizza of your Choice

Please **add \$5** if it is ordered with **Seafood**.