

# Greek cuisine reigns supreme

Archestratos wrote the first cookbook in history in 330BC. However, mainstream perceptions of Greek cuisine have been largely limited to cliches and two-three dishes, even though it has a rich culinary tradition spanning millennia.

When restaurateur Nicholas Kalis last year transformed an Italian restaurant into a modern Greek estiatorio, he was doing more than just changing names and menus. He was opening the doors and making accessible to mainstream foodlovers, Greek cuisine in a modern context.

Italian and Chinese food have been very popular in Australia largely due to the fact that they translate well into take-away dishes. Greek food on the other hand, does not lend itself easily to "take-away" as it takes longer to prepare and has more similarities to French cuisine; in this sense: gourmet.

The mainstream public is well acquainted with moussaka, souvlaki and the heart stopping -no pun intended- yeeros. But Greek food is more than that, and it's something Kalis intends to serve up!

Enter OUZO88, the brainchild of Kalis, who hopes to educate our taste buds to all things Greek: food, entertainment and hospitality.



OUZO88 Launch: FOTIA Dancers

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Kalis wanted to create a space where aspects of Hellenic culture intermingle: food, music, and wine being the key ingredients.

At the recent official launch of OUZO88, supported by the Greek National Tourism Organisation its spokesperson Nikos Zevgolis reiterated "that Ouzo 88 will not just be another meeting point but rather a place which will epitomize entertaining and the Modern Greek lifestyle. Ouzo88 should be proud of the way they brilliantly represent a fabulous civilisation



such as Greece".

At the recent launch of OUZO88 Chef Stavros Stavrou offered guests a culinary prelude to what they can expect to delight their tastebuds with when they next dine there.

Amongst the guests attending the evening were many prominent Greek Australian business people including James Stevens, managing director *Roses Only*, Panos Levendis *LEVENDIS JEWELLERS*, and Bill and Steve Giannakouras, *Greekcity.com.au*.

-K.N.



At the forefront of Sydney's Modern Greek Culinary experience: Perama Chef David Tsireko and Ouzo88 Owner Nicholas Kalis



LEVENDI JEWELLERS director Panos Levendis and his wife, artist Athena Xenakis