

GREEK

heirloom tomato, cucumber, red wine vinaigrette (gf,v).....16.00

SPRING SALAD

pencil asparagus, spring peas, radish, mint, vinaigrette....15.50

FATTOUSH

romaine, cherry tomatoes, sumac, fried pita (df,v).....14.00

BIBB, FRISEE & RADICCHIO

radish, honey dressing (gf,df,v).....14.00

salad

main

FRESH CATCH

market fresh whole fish, tabouleh.....M/P

SPAGHETTI PUTANESCA

capers, anchovy, garlic, olives, basil, oregano(v).....24.00

FILET AU POIVRE

grilled filet mignon, peppercorn sauce.....42.00

GREEK ROASTED CHICKEN

potatoes, charred lemon, preserved lemon, olives (gf).....28.00

PAELLA 'CLASSIC'

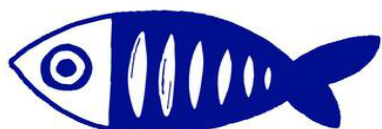
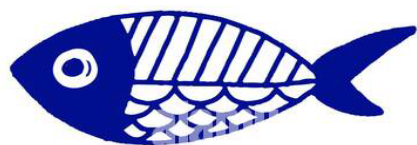
sausage, chicken, prawns, clams (gf).....full 28/double 56

MUSSELS 'DIABLO'

tomato sauce, olives, garlic (gf).....24.00

PISTACHIO CRUSTED SALMON

panko, dill, parmesan, asparagus, creamy dill sauce...38.00



extras

PAN CON TOMATE

spanish tomato bread.....7.00

w/ anchovies..9 w/jamon serrano..10

SAUTEED GARLIC SPINACH..7.00

BAGUETTE

warm, olive oil.....3.50

PAPAS FRITAS

garlic fries, romesco.....8.00

HOUSE MARINATED OLIVES

sweet & spicy.....6.00

Chef Jorge Ramos