

## GREEK

heirloom tomato, cucumber, olives, banana peppers, feta, red wine vinaigrette (gf,v).....18.00

## SPRING SALAD

pencil asparagus, spring peas, radish, mint, vinaigrette....17.00

## LYONNAISE

frisee, lardons, shallots, poached egg, red wine vinegar, dijon (df).....17.50

## BIBB, FRISEE & RADICCHIO

radish, honey dressing (gf,df,v).....16.50

salad

## main

### FRESH CATCH

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

### MUSHROOM PAPPARDELLE

mushroom ragout, parmesan (v).....28.00

### FILET AU POIVRE

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

### GREEK ROASTED CHICKEN

potatoes, charred lemon, preserved lemon, olives (gf).....30.00

### PAELLA 'CLASSIC'

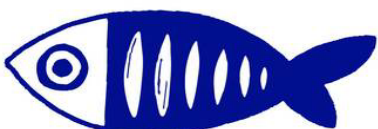
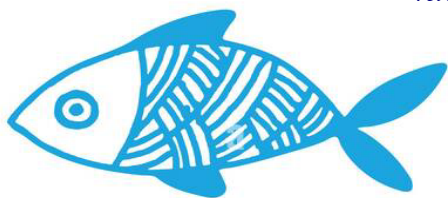
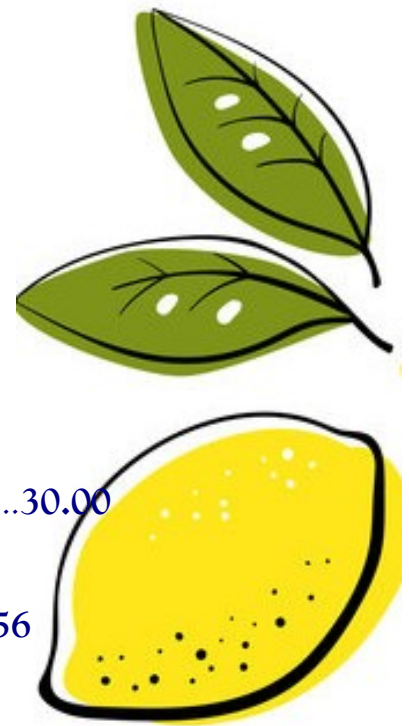
sausage, chicken, prawns, clams (gf).....full 28/double 56

### MUSSELS 'DIABLO'

tomato sauce, olives, garlic (gf).....25.00

### CRISPY SALMON

ratatouille, garlic, thyme, olive oil.....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