

LUNCH MENU

Starters

HALF DOZEN OYSTERS Blue Point.....	18	Beau Soleil.....	24
MEZZE.....Tzatziki (gf/v/df), Hummus gf/v/df), Kopanisti (gf/v).....	26		
CRISPY ARTICHOKE lemon, capers, aioli, sumac (gf/v).....	14		
BRUSSEL SPROUTS lardons, balsamic glaze, manchego (gf).....	14		
GAMBAS garlic, anchovies, capers	19		
PATATAS BRAVAS garlic, aioli, hot paprika sauce (gf)	11		
TUNA TARTARE avocado, mango, red onions, cilantro, soy, sesame oil (gf/df)	21		
SCALLOP CEVICHE jalapeno, red onion, verjus, cilantro (gf/df)	19		
CAULIFLOWER green tahini, sumac, pine nuts (gf/v/df).....	13		

Salads

w/Shrimp +10 w/roasted Salmon +12, w/grilled Chicken + 10

GREEK heirloom tomato, cucumber, red wine vinaigrette (gf/v).....	18
SIREN SUMMER SALAD Belgium endive, candied walnuts, Asian pear, gorgonzola cheese (gf/v).....	18
NICOISE ahi tuna, romaine, egg, olives, potato, haricots vert, anchovies (gf).....	27
COBB chicken, cucumber, romaine, lardons, hearts of palm, red peppers, egg, feta cheese	24

Main Course

SIREN BURGER caramelized onions, brandy, gruyere cheese	22
FISH & CHIPS beer battered, mustard tartare sauce (df).....	26
OMELETTE DU JOUR with salad.....	19
AVOCADO & SMOKED SALMON smashed avocado, poached eggs, horseradish cream	22
SHAKSHOUKA poached eggs, bell peppers, tomato onion, feta cheese, pita (v)	21
CHICKEN PAILLARD heirloom tomato, cucumber, red onion, feta, vinaigrette (gf)	24
STEAK FRITES grilled hanger steak, petite salad, salsa verde (gf)	32
PISTACHIO CRUSTED SALMON asparagus, lemon dill sauce (gf)	38
CHICKEN SHAWARMA tahini, cucumbers, tomato, in a pita (df).....	22

Sides

HAND CUT FRENCH FRIES double fried, garlic (gf/df)	9
SMALL GREEK SALAD (gf).....	9
SAUTEED SPINACH shallots, garlic, lemon (gf/df)	9

Desserts

ICE CREAM/SORBET three scoops, chef's daily selection (gf)	9
CHOCOLATE MOUSSE fresh whipped cream (gf)	12
VANILLA BEAN PANNA COTTA fresh berries, raspberry coulis (gf)	14
LEMON COCONUT CAKE caramelized lemon zest	14