

starters

half dozen oysters

Blue Point 18 Beau Soleil 24

mezze26

w/pita or Crudités

MUHAMMARA.....red pepper, walnuts (gf/v/df)
HUMMUSchickpeas, schug (gf/v/df)
KOPANISTI.....Spicy feta cheese spread (gf/v)

Our delicious sliced Meat & Cheese board
served with toasted baguette, cornichons
marcona almonds, grapes & honey

Jamon Serrano Drunken Goat
España España
15-20 month cured ham Semi soft goat milk

charcuterie....26

Bresaola Manchego
US España
Cured beef, peppery, dry Sheeps milk, nutty

Chorizo Picante Camembert
España France
Pork, smoky, spicy Cows milk, soft

small plates

SOUP DU JOUR chefs daily selection.....	14
LAMB LOLLIPOPS harissa, tsatziki, sumac, salad (gf)	24
SAGANAKI FONDUE flaming greek cheese, chorizo	18
CHICKEN MEATBALLS cannelini beans, zucchini, kale (gf)	15
TUNA TARTARE cucumber, mango, avocado, onion, sesame oil (gf/df)	20
ROASTED CAULIFLOWER green tahini, sumac, pine nuts (gf/v/df)	13
BRUSSELS SPROUTS lardons, balsamic glaze, manchego (gf)	14
MUSSELS 'DIABLO' tomato sauce, olives, garlic (gf)	half 13/full 25
GAMBAS garlic, anchovies, capers.....	19
GRILLED OCTOPUS romesco fennel, cherry tomatoes (gf/df)	21
CRISPY ARTICHOKEs lemon caper aioli, sumac (gf/v)	14
CHICKEN PINTXOS skewered & grilled, tzatziki (gf)	14
PATATAS BRAVAS garlic, aioli, hot paprika sauce.....	11

salad

GREEK heirloom tomato, cucumber, olives, banana peppers, feta, red wine vinaigrette (gf)	18
CHICKPEA SALAD cucumber, red onion, cherry tomatoes, avocado, mint (gf/v/df)	16
FATTOUSH romaine, cherry tomatoes, sumac, fried pita (df,v)	17
SIREN SUMMER SALAD belgium endive, candied walnuts, asian pear, gorgonzola cheese (gf/v)	18

main

PAELLA 'CLASSIC' <i>sausage, chicken, prawns, clams, mussels (gf, df)</i>	30
PAELLA VEGETARIAN <i>market fresh vegetables (gf/df)</i>	26
MUSHROOM PAPPARDELLE <i>mushroom ragout, parmesan (v)</i>	28
BRANZINO <i>market fresh whole fish, vegetable caponata (gf/df)</i>	42
SIREN CHICKEN <i>smashed potatoes, cherry peppers</i>	28
SEAFOOD PLATTER FOR TWO <i>mussels, calamari, shrimp, cod</i>	50
MIXED GRILL FOR TWO <i>lamb, hanger, chicken, tzatziki (gf)</i>	50
PISTACHIO CRUSTED SALMON <i>asparagus, lemon dill sauce (gf)</i>	38
SIREN BURGER <i>caramelized onions, brandy, gruyere</i>	22
FISH & CHIPS <i>beer battered, mustard tartar sauce (df)</i>	26
GRILLED NEW YORK STRIPLOIN <i>fingerling potatoes, broccoli rabe, Bordelaise sauce</i>	45

sides 9

FINGERLING POTATOES <i>sea salt, rosemary (gf/df)</i>
HARICOT VERT <i>toasted almonds, lemon juice (gf)</i>
CHARRED BROCCOLI RABE <i>garlic, aleppo pepper (g/df)</i>
HAND CUT FRENCH FRIES <i>double fried (gf/df)</i>
SAUTEED WILD MUSHROOMS <i>shallots (gf)</i>
SAUTEED SPINACH <i>shallots, garlic, lemon (gf/df)</i>
SMALL GREEK SALAD <i>(gf)</i>

kids 10

PITA FLATBREAD <i>marinara sauce, mozzarella cheese</i>
CHICKEN TENDERS <i>french fries</i>
PASTA <i>marinara sauce or butter</i>
JUNIOR CHEESEBURGER <i>french fries</i>
FISH STICKS <i>french fries</i>

Chef Jorge Ramos