

smyrna

RESTAURANT
DINNER MENU

SPREADS

HUMMUS \$9

crispy chickpeas, smoked paprika,
garlic & tahini (nf-gf-vg-df)

TZAZITKI \$9

Greek yogurt, cucumber, dill (nf-gf-vg)

BABA-GHANNUSH \$10

charred eggplant, greek yogurt,
tahini (nf-gf-vg)

HTIPITI \$10

roasted red pepper, walnut, feta (gf-vg)

PEMBE SULTAN \$9

beets, labneh & garlic (nf-gf-vg)

ATOM \$9

sun dried chili, butter, labneh
(nf-gf-vg)

FAVA \$10

broad bean, brunoise red onion,
caper, dill (nf-gf-vg-df)

SPREAD SAMPLER \$24

Hummus, Tzazitki, Atom
Baba-ghannush, Pembe Sultan, Htipiti

MEZZES - CHEESES CHARCUTERIE

DOLMADES \$12

freshly hand-rolled grape leaves stuffed with
aromatic rice and pine seeds, herbs served with
garlicky yogurt sauce (gf-vg)

WARM OLIVES \$9

thyme marinated kalamata olives (nf-gf-vg-df)

SAGANAKI \$15

Flambéed table side Kasseri Cheese

GRILLED HALLOUMI \$13

grilled Cyprus Halloumi cheeses with
fig jam, thyme & sesame (gf-vg)

GRILLED SUCUK \$12

traditional dry-cured beef sausage
with lavash bread and grilled tomatoes (nf)

SOUPS & SALADS

TURKISH - RED LENTIL SOUP \$9

red lentils, onions, carrots & potatoes
(nf-df-gf-vg)

GREEK - AVGOLEMONO SOUP \$10

chicken breast, yogurt, rice and lemon (nf-gf)

GREEK SALAD \$12

romaine, kalamata olives, cherry tomatoes,
cucumber, red onion & feta cheese (nf-gf-vg)

TURKISH SALAD \$13

chopped cucumber, tomatoes, onions, green
peppers, and parsley, finished with walnuts,
pomegranate seeds(in season) (nf-gf)

SALAD ADD-ONS

- ◆ Grilled Octopus \$16
- ◆ Chicken Souvlaki (two skewer) \$14
- ◆ Falafel (three pcs) \$9
- ◆ One Skewer of Kebab \$9
- ◆ Beef Keftedes (three pcs) \$13
- ◆ Shrimp Skewer(two skewer) \$13

APPETIZERS

DOUBLE COOKED OCTOPUS \$20

serve with fava, confit garlic, dill,
caper, tomato sauce (nf-gf)

GARIDES & GARLIC \$14

succulent shrimp sautéed in butter with garlic
and aromatic spices (nf-gf)

CALAMARI \$14

fried calamari & peppers with tartar sauce
& lemon (nf)

SPANAKOPITA \$11

oven baked crispy phyllo dough stuffed with
spinach, spring onion, leek & feta
with tomato jam (nf-vg)

FALAFEL \$12

house-made crispy falafel, freshly prepared
from blended chickpeas, herbs & spices served
with radish, pickles with yogurt sauce (gf-nf-vg)
(this dish may contain traces of gluten due to cross-
contamination)

BRUSSEL SPROUTS \$13

fried brussels sprouts, walnut, cranberry
with aegean sauce (gf-vg)
(this dish may contain traces of gluten due to
cross-contamination)

APPETIZER SAMPLER \$20

Dolmades, Spanakopita, Falafel
(two pieces each)

TWO
SHORES
OF THE
AEGEAN,
ONE TABLE.