

# AEGEAN ODYSSEY MENU

4 courses menu per person \$37.<sup>95</sup>

(choose one dish per course)

to ensure a seamless dining experience and optimal kitchen coordination, we kindly request that the entire table participates in the prix fixe menu.



## SPREADS & SOUP

### Hummus

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

### Tzazitki

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

### Baba-Ghannush

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

### Red Lentil Soup

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

### Atom

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

### Pembe Sultan

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

### Htipiti

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

## APPETIZER

### Spanakopita

Oven Baked Phyllo Dough Stuffed with  
Spinach, Leek & Feta Cheese (nf-vg)

### Falafel

Fried Chickpea Patties, Radish, Pickles with  
Yogurt Sauce (nf-gf-vg)

### Warm Olives

Thyme Marinated Kalamata Olives  
(nf-gf-vg-df)

### Dolmades

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

## ENTREE

### Mousakka

eggplant, potato, ground beef, bechamel sauce & kashkaval cheese

### Keftedes

grilled ground beef patties serve on lavash bread with white rice  
& pomegranate molasses aegean slaw

### Çöp Sis + \$2

grilled beef skewers serve on lavash bread with white rice  
& pomegranate molasses aegean slaw (nf)

### Shrimp Souvlaki

grilled marinated shrimps with tomato sauce and feta crumbles  
served with a side of roasted beets, potatoes and cherry  
tomatoes and kalamata olives (nf-df-gf)

### Fasulia

green bean stew with potato, onion, tomato, garlic & drizzle of  
extra virgin olive oil on top (nf-vg-df-gf)

### Imam Bayildi

roasted eggplant stuffed with tomatoes, onions, pine nuts (vg-df-gf)

### Aegean Kebab

grilled lamb & beef patties serve over pide bread and grilled tomato  
flavored with butter, tomato & yogurt sauce (nf)

### Kebab Skewers

perfectly seasoned, hand-minced grilled skewers of ground lamb &  
beef, served with Chef's Garden Medley on the side (nf-df)

### Chicken Souvlaki

grilled chicken skewers with red pepper and onions serve sides of  
white rice & pomegranate molasses aegean slaw (nf)

### Chicken Keftedes

grilled ground chicken patties serve over buttery  
toasted pita breads with top of tomato and yogurt sauce (nf)

### Branzino in Parchement + \$2

baked fillet branzino with sauteed veggies in paper serve with baby  
potato, olives, cherry tomato (nf-gf)

### Lamb Chops + \$4

thyme - xv olive oil marinated grilled lamb rib racks serve with  
baby potato, kalamata olives, cherry tomato & sun-dried tomato (nf)

## DESSERT

### Baklava

Phyllo Pastry Filled with Chopped Walnut

### Choco-Nut Baklava

Chocolate Flavored Pistachio Baklava

### Ice Cream

Vanilla or Strawberry

### Sutlac

Oven Baked Cinnamon Rice Pudding (nf-gf)

### Revani

Aegean Semolina Cake (nf)