

AEGEAN ODYSSEY MENU

4 courses menu per person \$38.⁹⁵

(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 & SOUPS

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)

Atom

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

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)

Turkish Red Lentil Soup

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

Greek Avgolemono Soup + \$1

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

Pembe Sultan

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

Htipiti

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

APPETIZER

Warm Olives

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

Grilled Sucuk

traditional dry-cured beef
sausage with warm bread (nf)

Dolmades

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)

Branzino in Parchement + \$2

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

Imam Bayildi

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

Slow-Braised Lamb Shank + \$5

succulent lamb shank, gently braised for hours until tender,
presented on a bed of light couscous
infused with aegean herbs and subtle spices (nf)

Aegean Kebab

grilled lamb and beef patties served over buttery toasted pita bread
with top of tomato - garlicky 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)

Lamb Chops + \$4

succulent lamb ribs, infused with thyme and olive oil, perfectly grilled
and served with creamy mashed potatoes (gf-nf)

DESSERT

Baklava

Phyllo Pastry Filled with Chopped Walnut

Choco-Nut Baklava

Chocolate Flavored Pistachio Baklava

Ice Cream

Vanilla or Strawberry

Sutlac + \$1

Oven Baked Cinnamon Rice Pudding (nf-gf)

Revani

Aegean Semolina Cake (nf)