

AEGEAN ODYSSEY MENU

4 courses menu per person \$41.⁹⁹

(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 + \$3

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)

Lamb Chops + \$4

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

DESSERT

Baklava

Phyllo Pastry Filled with Chopped Walnut

Choco-Nut Baklava

Chocolate Flavored Pistachio Baklava

Ice Cream
Vanilla

Sutlac + \$1

Oven Baked Cinnamon Rice Pudding (nf-gf)

Revani

Aegean Semolina Cake (nf)