

Valentine's Day



2/14/2026

SMYRNA RESTAURANT FOUR COURSE MENU

CHOOSE ONE DISH PER COURSE

To ensure that we can share the love with all our guests, we kindly note that dining experiences are reserved for 1.5 hour
We appreciate your understanding and cooperation in helping everyone enjoy this special occasion.
Due to high demand, only our Valentine's Day menu will be served.

1st course

Hummus

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

Tzazitki

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

Cretan Spread

whipped feta, pistachio, walnuts, garlic, dill, & evoo (vg)

Turkish - Red Lentil Soup

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

Greek - Avgolemono Soup

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

Greek Salad

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

2nd course

Grilled Octopus

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

Saganaki

fried kasseri cheese,
metaxa & lemon (flambe service !)

Spanakopita

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

Grilled Sucuk

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

Dolmades

grape leaves stuffed with aromatic rice and pine seeds,
served with garlicky yogurt sauce

3rd course

Amore di Mare

Oven baked Atlantic salmon served over citrus-infused quinoa,
accompanied by grilled asparagus and finished with a delicate orange glaze
and evoo

Lamb Chops

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

Branzino in Parchement

baked fillet branzino with sauteed vegies in paper serve with baby potato,
olive, cherry tomato & preserved lemon (nf-gf-df)

Chicken Souvlaki

grilled chicken skewers with red pepper and onions serve sides of white rice
& carrot-red cabbage slaw (nf)

Aegean Kebab

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

Mousakka

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

Imam Bayildi

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

Çöp Sis

grilled beef skewers serve on lavash bread with white rice,
carrot-red cabbage slaw (nf-df)

4th course

Chocolate Soufflé

Warm, airy dark chocolate soufflé
with a molten center

Sutlac

Oven Baked Cinnamon Rice Pudding

Revani

oven baked semolina aegean cake
served with vanillia ice cream (nf)

Price: \$50 per person