

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)

Grilled Sucuk

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

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)

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

Branzino in Parchement

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

Aegean Kebab

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

Çöp Sis

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

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)

Chicken Souvlaki

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

Mousakka

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

Imam Bayildi

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

Chocolate Soufflé

Warm, airy dark chocolate soufflé with a molten center

4th course

Sutlac

Oven Baked Cinnamon Rice Pudding

Revani

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

Price: \$50 per person