

NEW YEAR'S

EXCLUSIVE MENU

4 courses menu per person \$45

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.

STARTERS

Red Lentil Soup

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

Hummus

crispy chickpeas, smoked paprika, garlic & tahini

Warm Olives

Thyme Marinated Kalamata Olives

Greek - Avgolemono Soup

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

Tzazitki

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

Pembe Sultan

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

APPETIZERS

Golden Scallops

wild caught Atlantic Scallops with
fava pure

Saganaki

fried kasseri cheese
(flambe service)

Dolmades

grape leaves stuffed with rice
and pine seeds, black
currant served with yogurt
sauce & pomegranate (gf-vg)

Falafel

fried chickpea patties
& yogurt sauce

ENTREES

Lamb Chops

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

Chicken Souvlaki

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

Aegean Kebab

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

Branzino in Parchement

baked fillet branzino with sauteed vegies in paper serve with baby
potato, olive, cherry tomato

Keftedes

grilled ground beef patties serve on lavash bread
with white rice, carrot-red cabbage slaw

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

Mousakka

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

Imam Bayildi

roasted eggplant stuffed with tomatoes, onions, pine nuts

DESSERTS

Sutlac

Oven Baked Cinnamon
Rice Pudding

Baklava

Phyllo Pastry Filled with
Chopped Walnut

Choco-Nut Baklava

Chocolate Pistachio
Baklava

Revani

Aegean Semolina Cake with
Ice Cream