



HOLIDAY HARVEST

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.

STARTER

Greek - Avgolemono Soup

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

Tzazitki

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

Hummus

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

Turkish - Red Lentil Soup

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

Warm Olives

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

Pembe Sultan

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

APPETIZER

Golden Scallops

wild caught Atlantic Scallops
with cauliflower pure

Saganaki

fried kasseri cheese
(flambe cheese)

Spanakopita

crispy phyllo dough stuffed with
spinach, leek, feta (nf-vg)

Falafel

fried chickpea patties
& yogurt sauce

MAIN COURSE

Lamb Chops

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

Mousakka

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

Keftedes

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

Çöp Sis

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

Aegean Kebab

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

Chicken Souvlaki

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

Chicken Keftedes

grilled ground chicken patties serve over pita breads with
top of tomato and yogurt sauce (nf)

Branzino in Parchement

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

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)

Imam Bayildi

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



DESSERT

Baklava

Phyllo Pastry Filled with Chopped Pistachio

Chocolate Baklava

Chocolate Flavored Pistachio Baklava

Sutlac

Oven Baked Cinnamon Rice Pudding

Revani

Aegean Semolina Cake with Ice Cream

