

Happy Father's Day Daddy

Dinner Menu



06/15/2025

(choose one dish per course)

per person \$50

to ensure seamless dining experience and optimal kitchen coordination,
we kindly request that entire table participates in the prix fixe menu

spread-salad-soup

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)

Pembe Sultan

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

Atom

sun dried chili, butter, labneh (nf-gf-vg)

Htipiti

roasted red pepper, feta cheese and walnut

Warm Olives

Thyme x.v olive oil marinated kalamata olives

Red Lentil Soup

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

appetizer

Grilled Octopus

marinated double cooked octopus serve
with fava, caper & confit garlic

Saganaki

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

Falafel

fried chickpea patties, radish, pickles
with yogurt sauce (nf-vg)

Spanakopita

Oven Baked Phyllo Dough Stuffed with
Spinach, Leek & Feta Cheese (nf-vg)

Warm Olives

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

main course

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

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)

Imam Bayildi

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

Aegean Kebab

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

baked fillet branzino with sauteed veggies in paper serve with baby
potato, olives, cherry tomato (nf-gf)

Lamb Chops + \$4

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

desserts

Baklava

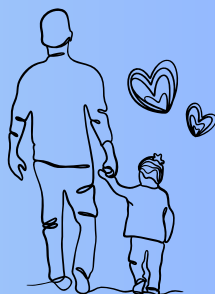
Phyllo Pastry Filled with Chopped Walnut

Choco-Nut Baklava

Chocolate Flavored Pistachio Baklava

Revani

Aegean Semolina Cake (nf)



THANK YOU DAD FOR EVERYTHING YOU DO