

mother's day DINNER MENU



choose one dish per course
per person \$50
to ensure a seamless dining experience and optimal kitchen coordination,
we kindly request that the 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)

Red Lentil Soup

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

Greek Salad

romaine, kalamata olives, cherry tomatoes, cucumber, red
onion & feta cheese (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)

DESSERT

Baklava

Phyllo Pastry Filled with
Chopped Walnut

Choco-Nut Baklava

Chocolate Flavored
Pistachio Baklava

Revani

Aegean Semolina Cake (nf)

Sutlac

Oven baked Rice Pudding (gf)

