

4 courses menu per person \$40 (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.

1ST COURSE

SPREADS - SOUP - SALAD

Hummus

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

Tzazitki

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

Greek Salad

romaine, kalamata olives, cherry tomatoes,
 cucumber, red onion & feta cheese (nf-gf-vg)

Pumpkin Soup

silky blend of roasted pumpkin, celery, carrots and potatoes, finished
 with a touch of cream for a smooth and comforting flavor. (nf-gf-vg)

Atom

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

Pembe Sultan

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

Baba-Ghannush

charred eggplant, greek yogurt, tahini (nf-gf-vg)

2ND COURSE

APPETIZER

Saganaki

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

Grilled Sucuk

traditional dry-cured beef
 sausage with warm bread

Falafel

Fried Chickpea Patties, Radish, Pickles with
 Yogurt Sauce (nf-gf-vg)

Spanakopita

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

3RD COURSE

ENTREE

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

Çöp Sis + \$2

grilled beef skewers serve on lavash bread with white rice
 & pomegranate molasses aegean slaw (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)

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)

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)

Branzino in Parchement + \$2

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)

4TH COURSE

DESSERT

Baklava

Phyllo Pastry Filled with Chopped Walnut

Choco-Nut Baklava

Chocolate Flavored Pistachio Baklava

Ice Cream

Vanilla

Sutlac

Oven Baked Cinnamon Rice Pudding (nf-gf)

Revani

Aegean Semolina Cake (nf)