



Thanksgiving

4 Courses Dinner Menu

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

per person \$45

(choose one dish per course)



SOUP, SALAD & SPREAD

- **Creamy Pumpkin Soup**

pumpkin, celery, potato, garlic, onion & cream (nf,gf,vg)

- **Hummus**

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

- **Pembe Sultan**

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

- **Greek Salad**

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

- **Tzazitki**

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



APPETIZERS

- **Saganaki**
flambeed table side
kasseri cheese

- **Dolmades**
freshly hand-rolled grape leaves
stuffed with aromatic rice and
pine seeds, herbs served with
garlicky yogurt sauce (vg-gf)

- **Spanakopita**
oven baked crispy phyllo dough
stuffed with spinach, spring
onion, leek & feta with tomato
jam on the side (nf-vg)

- **Kale Saute**
Fresh kale sautéed with sweet
corn, onion, and warm spices,
paired with a brush of creamy
garlic-sesame sauce for a rustic
yet elegant finish (gf-nf-vg)



MAIN COURSE

- **Garlic and Herb Roasted Thanksgiving Turkey**
with Aegean Style Rice and side of cranberry sauce (gf)

- **Mousakka**
eggplant, potato, ground beef, Béchamel sauce &
kashkaval cheese (nf)

- **Branzino**
baked fillet branzino with sautéed veggies in paper served
with baby potato, kalamata olive, cherry tomato & lemon on
the side (nf-gf)

- **Shrimp Souvlaki**
grilled marinated shrimps with tomato sauce and feta
crumbles served with a side of roasted beets, potatoes
and cherry tomatoes, kalamata olives (nf-df-gf)

- **Lamb Chops**
thyme - xv olive oil marinated grilled lamb rib racks,
served with baby potato, kalamata olives, cherry tomato
& sun-dried tomatoes (gf-nf-df)

- **Kebab Skewers**
perfectly seasoned, hand-minced grilled skewers of
ground lamb & beef, served with Chef's Garden Medley
on the side (nf-df)

- **Chicken Souvlaki**
grilled chicken skewers with red pepper and onions serve sides
of white rice & pomegranate molasses aegean slaw (nf)

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



DESSERTS

- **Revani** (aegean semolina cake)

- **Walnut Baklava**

- **Sutlac** (rice pudding)

