

TRADITIONAL APPETIZERS

to be shared family style, tapas style

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| TYROPITA <i>Kataifi cheese pie cooked in a cast-iron pan with fig jam</i> | 18 | HALOUMI CHEESE <i>Grilled Cypriot cheese with dried fruit jam, pine nuts, basil EVOO</i> | 19 |
| MARATHOPITA <i>Grilled fennel pie with cream cheese and basil</i> | 18 | DOLMADAKIA <i>Stuffed grape leaves with rice and aromatic herbs, yogurt, dill EVOO</i> | 19 |
| MELITZANA <i>Smoked eggplant with sweet pepper cream, Greek feta cheese</i> | 16 | KEFTEDES <i>Grilled houseblend beef, with yogurt sauce and pepper-tomato jam</i> | 21 |
| KOLOKITHOKEFTEDES <i>Fluffy zucchini fritters with mint yogurt</i> | 16 | | |

TWO COURSE BUSINESS LUNCH PRE FIX MENU

served daily 11 am-3 pm | \$35

APPETIZER *choose one*

- PSAROSOUPA - *Seafood soup velouté, with cod fillet*
- PANTZARIA - *Beet salad with soft goat cheese, pickled beets, and walnut crumble*
- GRILLED CALAMARI - *Grilled Patagonian calamari served with tarama and basil EVOO*
- TYROPITA - *Kataifi cheese pie cooked in a cast-iron pan with fig jam*
- KEFTEDES - *Grilled beef meatballs, with yogurt sauce and pepper-tomato jam*

MAIN COURSE *choose one*

- LAVRAKI - *Whole grilled Bronzino, served with horta mixed greens, & potatoes*
- PSARI FILLET - *Fish fillet, pan-seared, with chickpea purée, fingerling potatoes, celery broth +\$7*
- KOTOPOULO - *Marinated grilled chicken with mustard sauce and Greek herbs*
- MOUSSAKAS - *Baked layers of eggplant, beef sauce, potatoes, béchamel sauce, cheese*
- VEGETARIAN - *Wild mushroom risotto with black truffle*

DESSERTS +\$8

- BAKLAVA - *Candy walnuts phyllo, with mastiha ice cream & rose preserve*
- CHOCOLATE PIE - *Juicy chocolate cake, with vanilla bean ice cream*
- GALAKTOBOURIKO - *Cream custard with phyllo, and homemade syrup*
- KATAIFI - *Angel hair phyllo, almond paste, roasted almonds, rosewater syrup*

SIDE DISHES

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| HAND CUT FRENCH FRIES <i>Served with truffle mayo</i> | 16 | HORTA VLITA <i>Steamed mixed greens, with ladolemono sauce</i> | 15 |
| ISRAELI COUSCOUS <i>Cherry tomatoes, fresh oregano</i> | 15 | POURE <i>Mashed potatoes with Greek feta cheese</i> | 15 |
| FINGERLING POTATOES <i>Oven roasted with fresh rosemary</i> | 14 | | |