

MAIN COURSE

SEAFOOD

GARIDES GIOUVETSI	28
<i>Shrimp orzo, fresh tomato broth, sweet wine, graviera cheese</i>	
THALASSINA RISOTTO	32
<i>Creamy seafood risotto, scallops, octopus, shrimp broth</i>	
PSARI IMERAS	MP
<i>Catch of the day, Whole grilled fish with aromatic EVOO lemon oil</i>	
PSARI FILLET	MP
<i>Grilled fish fillet with wild steamed greens and puréed celery root</i>	
LAVRAKI	MP
<i>Whole grilled Bronzino, served with horta mixed greens, potatoes</i>	

GRILLED MEATS

PAIDAKIA*	49
<i>Grilled Lamb chops with aromatic lemon EVOO, fresh oregano, Kozani saffron served with smashed fries and fresh lemon</i>	
KOTOPOULO	24
<i>Marinated grilled chicken with mustard sauce and Greek herbs</i>	
BRIZOLA*	59
<i>Grilled Prime Rib-eye steak, served with smashed potatoes and truffle mayo</i>	

TRADITIONAL

MOUSSAKAS	26	KOKORAS	29
<i>Baked layers of eggplant, beef sauce, potatoes, béchamel cheese sauce</i>		<i>Rooster slowly braised served with Pappardelle pasta, fresh herbed tomato sauce, graviera cream cheese, Parmesan cheese</i>	
MOSHARI GIOUVETSI	28	VEGETARIAN RISOTTO	27
<i>Slow cooked beef orzo pasta, tomato sauce, Cretan graviera cheese</i>		<i>Wild mushroom risotto, with black truffle</i>	
ARNAKI	39		
<i>Lamb shoulder slow roasted overnight, with Israeli couscous, cherry tomatoes, in a red wine reduction sauce</i>			

TWO COURSE PRE & POST THEATER PRE FIX MENU

served daily 3pm - 7pm & 10pm-11:30pm | \$39.95

APPETIZER choose one

- PSAROSOUPA - Seafood soup velouté, with cod fish 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

- GARIDES GIOUVETSI - Shrimp orzo, fresh tomato broth, sweet wine, graviera cheese
- PSARI FILLET - Fish fillet, pan-seared, with chickpea purée, fingerling potatoes, celery broth ^{+\$7}
- MOSHARI GIOUVETSI - Slow cooked beef orzo pasta, tomato sauce, Cretan graviera cheese
- KOTOPOULO - Marinated grilled chicken with mustard sauce and Greek herbs
- MOUSSAKAS - Baked layers of eggplant, beef sauce, potatoes, béchamel cheese sauce
- VEGETARIAN - Wild mushroom risotto, with black truffle
- BRIZOLA - Grilled Prime rib-eye steak, served with smashed potatoes and truffle mayo ^{+\$19}

DESSERTS ^{+\$8}

BAKLAVA CHOCOLATE PIE GALAKTOBOURIKO KATAIFI

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.