

LONG ISLAND RESTAURANT WEEK

BRINGING A TASTE OF GREECE TO THE HAMPTONS

\$29.95

SMALL PLATES

CHOICE OF ONE

CRUDO

citrus saffron emulsion, jalapeño infused, evoo, sea salt

HORIATIKI

tomato, cucumber, pepper, red onions, feta, capers, kalamata olives

MAROULI

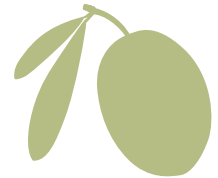
romaine hearts, field greens, scallions, dill, feta, red wine vinaigrette

KEFTEDES

braised lamb and beef meatballs, kefalograviera cheese, cumin-scented tomato sauce

OKTOPODI SKARAS (+10)

grilled octopus, fava, pickled vegetables, red wine vinegar



LARGE PLATES

CHOICE OF ONE

LAMB YUVETSI (+15)

slow cooked braised lamb shank, herbs, orzo pasta, manouri cheese

MOUSSAKA

layers of eggplant, potatoes, braised ground lamb, cinnamon, yogurt béchamel, baked to order

MOSCHARI ME HILOPITES

braised short rib, cinnamon spiced tomato sauce, egg noodles, graviera cheese

PSITO KOTOPOULO

roasted half chicken, herbs, garlic, lemon potatoes

SEA SCALLOPS (+5)

pan seared, spanakorizo

DESSERT

CHOICE OF ONE

KARIDOPITA

greek walnut cake, honey syrup

KORMOS

traditional chocolate "mosaic" log, butter biscuits

GREEK YOGURT, IMPORTED CHERRY PRESERVES