

LUNCH SPECIAL

MEZE

CHOICE OF

SPINACH PIE

HAND MADE PHYLLO, BARREL AGED FETA, FRESH HERBS, CHEF'S SIGNATURE TOMATO JAM

NOEMA BOWL

CHICKEN, ARUGULA, FAROE, FETA, LEMON VINAIGRETTE, CRISPY SHALLOTS

ENTREE

CHOICE OF

CHICKEN KEBAB

PITA, GRILLED CHICKEN, SHAVED ONIONS, TZATZIKI, TOMATO, LETTUCE, FRENCH FRIES

SALMON

GRILLED SALMON, SPANAKORISOTTO

DESSERT

CHOICE OF

BAKLAVA

LAYERS OF PHYLLO, WALNUTS, HONEY SYRUP

CHEF'S YOGURT

SOUR CHERRIES

EXECUTIVE CHEF NICHOLAS POULMENTIS



MEZE

BLACK TRUFFLE TARAMA +4
HERRING FISH ROE, SALMON CAVIAR,
TRUFFLE POWDER, CORAL TUILLE

OCTOPUS GF +8
SUSHI GRADE SPANISH OCTOPUS, BLACK
EYED PEA SALAD

CAESAR

ARTISAN LETTUCE, CHEF'S CAESAR DRESSING,

ANCHOVIES, PARMESAN REGGIANO, CROUTONS

ENTREE

LAMB CHOPS* +12
AUSSIE LAMB CHOPS, RATATOUILLE

FILET MIGNON* +10
GREEN PEPPERCORN SAUCE

CATCH OF THE DAY MP

DESSERT

GREEK YOGURT SOUR CHERRIES

BOUGATSA
CHEF'S SPECIAL PHYLLO, PASTRY CREAM

SOUP DU JOUR

CALAMARI
LIGHTLY SEARED OR SIMPLY GRILLED,
YOGURT HARISSA SAUCE

PRASSINI
SHAVED ROMAINE HEARTS, SCALLION, DILL,
SWEET DROP PEPPERS, CRUMBLED FETA,
EXTRA VIRGIN OLIVE OIL, SHERRY
VINAIGRETTE

HALF ORGANIC CHICKEN
LEMON POTATOES

SALMON*
PAN SEARED, BELUGA LENTILS, VEGETABLES

BAKLAVA

LAYERS OF PHYLLO AND NUTS IN HONEY SYRUP

EXECUTIVE CHEF NICHOLAS POULMENTIS