



THANK YOU FOR JOINING US FOR RESTAURANT WEEK

LUNCH 2 COURSE PRIX FIXE MENU
\$24 PER PERSON

APPETIZERS

AVGOLEMONO - Chicken Lemon Soup

PLORI CRISPS

Thinly Sliced Zucchini & Eggplant Chips, Citrus Yogurt Cream

KALAMARAKIA

Pan-Fried Calamari, Pesto Genovese, Roasted Tomato Confit, Creme Fraiche Tartar

HORIATIKI

Traditional Village Salad with Tomatoes, Cucumber, Red Onions, Green Peppers, Hotos Feta, Kalamata Olives, Laced with Extra Virgin Olive oil

HUMMUS

Chickpea Spread, Aromatic Cumin, Tahini, Garlic, Lemon, EVOO

SPANAKOPITA

Phyllo-Wrapped Baby Spinach, Scallions, Herbs & Feta

KEFTEDES

Pan-Braised Aromatic Meatballs (Beef & Lamb), Cumin Roasted Shallot, Minted Tomato Ragù

ENTRÉES

GREEK BIFTEKI BURGER

Charbroiled Ground Beef, Greek Spices, Graviera Cheese, Lettuce, Tomato

LAVRAKI

Loup de Mer from the Aegean, Lean White Fish, Mild & Sweet, with Moist Tender Flakes

SALMON

Grilled Salmon, Drizzled with Lemon and EVOO, Spanakorizo

PAPOUTSAKIA (Vegetarian)

Baked Italian Eggplant with Onion, Garlic, Fresh Tomato, and Feta Cheese

GRILLED CHICKEN SOUVLAKI

Grilled Chicken Skewers, Greek Fries, Pita, Tzatziki

ORZO A LA OUZO

Wild Shrimp, Orzo, Saffron, Ouzo, Tomato Confit, Mild Spices



DUE TO RISING COSTS AN OPERATING FEE OF 4% IS APPLIED ON ALL ORDERS. THIS IS UNRELATED TO ANY FORM OF PAYMENT.

GET A 4% DISCOUNT ON YOUR ORDER WHEN YOU PAY WITH CASH

NOTICE: CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF PANAYOTIS (PETE) DALITSOURIS