

**SPRING 2026
RESTAURANT WEEK
Lunch Prix Fixe - \$24**

APPETIZERS

AVGOLEMONO SOUP
Traditional Greek lemon soup

SPANAKOPITA
Spinach, fresh herbs and feta wrapped in fillo

WAGYU KEFTEDES
Pan-seared with mint yogurt sauce

ROKA SALAD
Organic baby arugula, feta cheese and baked garbanzo

PIKILIA
Trio of house made dips

ENTREES

YEERO WRAP
Choice of any stick, Pork-Chicken-Beef with hand-cut fries

KONTOSOUVLI
Spit-roasted pork with lemon potatoes

SHRIMP ORZO
Baked shrimp with orzo pasta and feta crust

GRILLED SALMON
Over saffron rice, capers and ladolemono

SPIT-ROASTED CHICKEN
Saffron rice and asparagus

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SPRING 2026 RESTAURANT WEEK Dinner Prix Fixe - \$46

APPETIZERS

AVGOLEMONO SOUP
Traditional Greek lemon soup

SPANAKOPITA
Spinach, fresh herbs and feta wrapped in fillo

ROKA SALAD
Organic baby arugula, feta cheese and baked garbanzo

LOUKANIKO
Artisan Greek style sausage over tricolor beans

PATZAROSALATA
Pearl couscous, beet root, feta, EVOO and balsamic

ENTREES

LAVRAKI
Filet Mediterranean Bass with horta

KONTOSOUVLI
Spit-roasted pork with lemon potatoes

SKIRT STEAK
With hand-cut fries

PAIDAKIA
Lamb Chops - Lemon Potatoes (\$9 Supplement)

PORK SHANK FRICASSEE
Braised with escarole in a white lemon sauce

Notice: A 3% surcharge applies to all credit card payments. Please inform your server of any allergies.
Consuming raw or undercooked items may increase your risk of foodborne illness.

DESSERT

KOKAKIA

Crème puffs with a rich chocolate ganache glaze

KARIDOPITA

Honey Walnut Cake

EKMEK KATAIFI

Crispy shredded fillo, vanilla custard and pistachios

