

**SYMI**  
**SPRING RESTAURANT WEEK**  
**LUNCH – 2 COURSE \$24**

**FIRST COURSE**  
**CHOICE OF:**

**AVGOLEMONO**

Traditional Greek chicken soup \*GF

**GREEK SALAD**

Vine ripe tomato, Persian cucumber, vidalia onion, feta, capers, kalamata olives, EVOO \* V & GF

**PIKILIA TRIO**

Traditional spreads: beetroot hummus, tirokaferi (spicy feta), tzatziki \*V

**CALAMARI**

simply fried, marinara

**STEAMED MUSSELS**

garlic, white wine, herbs, grilled bread

**MAIN COURSE**  
**CHOICE OF:**

**LAVRAKI**

Grilled and served with lemon potatoes

**NORWEGIAN SALMON**

Grilled and served with  
spinach, ladolemono

**KOTOPOULO**

boneless organic chicken breast kebab, leek rice

**SYMI BURGER\***

8 oz. with caramelized onions, sauteed mushrooms, bacon, white cheddar and fries

**House Made Black Truffle Linguini**

Garlic, Truffle Butter, Parmesan

**SYMI**  
**SPRING RESTAURANT WEEK**  
**DINNER – 3 COURSE \$46**

**FIRST COURSE CHOICE OF:**

**AVGOLEMONO**

Traditional Greek chicken soup \*GF

**GREEK SALAD**

Vine ripe tomato, Persian cucumber, vidalia onion, feta, capers, kalamata olives, EVOO \* V & GF

**\*SYMI CHIPS**

paper thin zucchini & eggplant chips, tzatziki \*V

**MEDITERRANEAN OCTOPUS + \$15**

grilled, roasted pepper, red onion, caper \*GF

**CALAMARI**

simply fried, marinara

**STEAMED MUSSELS**

garlic, white wine, herbs, grilled bread

**MAIN COURSE CHOICE OF:**

**LAVRAKI**

Grilled and served with lemon potatoes

**NORWEGIAN SALMON**

Grilled and served with spinach, ladolemono

**SEAFOOD LINGUINE**

squid ink or traditional house-made pasta, mussels, clams, shrimp, squid, white wine sauce

**HALF ROASTED CHICKEN**

with lemon potatoes

**\*PORK CHOP**

double-cut berkshire chop, greek style fresh cut fries \*R, GF

**\*FILET MIGNON +\$15**

8 oz, asparagus, red wine reduction \*R, GF

**\*LAMB CHOPS + \$15**

simply grilled, lemon potatoes \*R

SYMI  
SPRING RESTAURANT WEEK  
DINNER – 3 COURSE \$46

DESSERT CHOICE OF:

**KARIDOPITA**

Walnut sponge cake, cinnamon, cloves, and honey syrup

**YOGURT**

Authentic Greek yogurt with thyme honey and walnuts, sour cherries

**GALAKTOBOUREKO**

A Traditional Greek custard wrapped in phyllo

**SARAGLI**

Traditional rolled baklava