



lunch prix fixe

monday through friday

11:30am -3:00pm

\$34.95

(available for 12 guests or less)

APPETIZERS

(kindly select one)

AVGOLEMONO

classic organic egg-lemon soup with chicken & orzo

PIKILIA (select 3)

tzatziki, spicy feta, scordalia, hummus, taramosalata, melitzanosalata

BRUSSEL SPROUT SALAD

shaved brussel sprouts, toasted almonds, dried cranberries, shallot vinaigrette

TOMATO SALAD

classic Greek with tomatoes, cucumbers, peppers, onions, olives and feta

SPANAKOPITA

spinach pies, leeks and feta, served with herbed yogurt

CALAMARI

golden & crispy or simply grilled

OCTOPUS

grilled octopus with roasted peppers, onions and capers (suppl. \$7)

TUNA TARTARE

diced yellow fin tuna, crispy potato served with lemon - yogurt and avocado mousse (suppl. \$7)

MAIN COURSE

(kindly select one)

SALMON

oven roasted "Ora King" salmon served over spanakorizo and crispy leeks

LAVRAKI – (whole branzino)

lean white, mild moist tender flakes served with horta

CRAB CAKE

jumbo lump crab, dill aioli espuma served with a salad of frissé (suppl. \$8)

CHICKEN SKEWER

boneless chicken breast kebab served with tzatziki, pita and Greek fries

SHRIMP FETTUCINE

sautéed shrimp with tomato, feta and fresh herbs

LAMB BURGER

brioche bun, sundried tomato relish, kefalograviera cheese, Greek fries

ATHENIAN SALAD

classic Greek salad topped with your choice of grilled chicken breast, grilled salmon or grilled shrimp

SALMON BURGER

brioche bun, crispy lettuce, avocado, tartar sauce served with Greek fries

PASTITSIO SPRING ROLLS

elbow macaroni, meat sauce in a crispy filo, kefalograviera béchamel, frissé

LAMB CHOPS

simply grilled to your desired temperature served with Greek fries (suppl. \$10)

YEMISTA* (VEGETARIAN)

heirloom tomato stuffed with mushroom & summer squash risotto, fingerling lemon potatoes

DESSERTS

(kindly select one)

GREEK YOGURT

BAKLAVA

FRESH FRUIT

ICE CREAM

(coffee / tea included) *excludes espresso

ALL LUNCH WINES BY THE GLASS \$10

House-Made White or Red Sangria

La Marca Prosecco, Italy NV

Assyrtiko, Karamalegos, Greece '17

Sauvignon Blanc, Honig Napa Valley '18

Pinot Grigio, Bottega Vinaia, Italy '17

Rose, Troupis "Fteri", Greece '16

Pinot Noir, Acacia, Napa Valley '16

Xinomavro, Taralas "Mavro", Greece '10