



lunch
monday through friday
11:30am -3:00pm

APPETIZERS

PIKILIA (select 3) - 18

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

GRILLED LOUKANIKO - 16

traditional pork sausage
sweet onions and peppers

SHRIMP SANTORINI - 20

baked shrimp with tomato, feta, fresh herbs

ZUCCHINI KEFTEDES - 19

zucchini fritters, sumac Greek yogurt

KYMA CHIPS - 21

crispy slices of zucchini and eggplant chips, tzatziki

SAGANAKI - 18

crispy kefalograviera, lemon spoon sweet

SPANAKOPITA - 19

spinach triangles, leeks and feta, served with herbed yogurt

CALAMARI - 18

crispy or grilled

GRILLED OCTOPUS - 26

roasted peppers, onions and capers

TUNA TARTARE - 24

yellow fin tuna, crushed crispy potato served with yogurt and avocado mousse

SALADS

MYKONOS WATERMELON SALAD - 18

watermelon, arugula, walnuts, feta

TUNA NIÇOISE - 25

yellowfin, haricot verts, confit potato, heirloom egg

STEAK SALAD - 25

hanger steak, arugula, pear, mizithra cheese, chimichurri dressing

HAMACHI - 25

organic mesclun, avocado, pickled beech mushrooms, toasted sesame, cilantro

KALE COBB - 18

bacon, blue cheese, cherry tomato, avocado

QUINOA GREEK SALAD - 18

quinoa, romaine hearts, tomatoes, cucumbers, onions, peppers, olives, feta cheese

GREEN SALAD - 16

romaine hearts, fresh scallions, feta with dill aioli dressing

TOMATO SALAD - 18

classic Greek salad with tomatoes, cucumbers, onions, olives, peppers, feta cheese

add chicken breast ~ grilled salmon ~ grilled shrimp - 6

MAIN COURSE

SALMON - 33

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

LAVRAKI – (whole branzino) - 35

lean white, mild moist tender flakes served with horta

CHICKEN KEBAB - 22

chicken breast, tzatziki, pita, Greek fries

SHRIMP RIGATONI - 27

sautéed shrimp with tomato, feta and fresh herbs

ICELANDIC COD – 31

oven roasted, bacalao mash, roasted beets

LAMB BURGER - 24

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

SALMON BURGER - 22

brioche bun, lettuce, avocado, tartar sauce, Greek fries

LAMB CHOPS - 32

(2) simply grilled, fresh herbs, served with Greek fries

YEMISTA* (VEGETARIAN) - 29

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



lunch prix fixe

\$34.95

(available for 12 guests or less)

APPETIZERS

(kindly select one)

TOMATO SALAD

classic Greek with tomatoes, cucumbers, olives, feta

MYKONOS WATERMELON SALAD

watermelon, arugula, walnuts, feta

DOLMADES

grape vine leaves, rice & dill stuffing, tzatziki

CALAMARI

crispy or grilled squid, Cretan tomato sauce

SPANAKOPITA

spinach triangles with leeks, feta, herbed yogurt

OCTOPUS

octopus, roasted peppers, onions, capers (supplement \$7)

MAIN COURSE

(kindly select one)

FISH OF THE DAY

chef's daily choice

LAVRAKI (whole branzino)

white, mild, moist, served with horta

CHICKEN KEBAB

chicken breast, tzatziki, pita, Greek fries

SALMON

roasted "Ora King" salmon, spanakorizo, crispy leeks

SALMON BURGER

brioche bun, crispy lettuce, avocado, tarter sauce, Greek fries

LAMB BURGER

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

YEMISTA

heirloom tomato stuffed with mushroom & summer squash risotto, lemon potato

DESSERT

(kindly select one)

GREEK YOGURT

BAKLAVA

FRESH FRUIT

ICE CREAM

(coffee / tea included) *excludes espresso items

**Please alert your server of any food allergies, as not all ingredients are listed on the menu.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of food-borne illness

ALL LUNCH WINES BY THE GLASS \$10

House-Made White or Red Sangria

La Marca Prosecco, Italy NV

Assyrtiko, Nico Lazaridis "Queen of Hearts", 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, Nico Lazaridis "King of Hearts", Greece '16