



Lunch

Monday through Friday
11:30am -3:00pm

APPETIZERS

PIKILIA (select 3) - 18

Tzatziki, spicy feta, scordalia, hummus, taramosalata, melitzanosalata

KYMA CHIPS - 21

Crispy slices of zucchini and eggplant chips, tzatziki

SHRIMP SANTORINI - 20

Baked shrimp with tomato, feta, fresh herbs

GRILLED LOUKANIKO - 16

Traditional pork sausage, sweet onions and peppers

CALAMARI - 18

Crispy or grilled squid, Cretan tomato sauce

GRILLED OCTOPUS - 26

Roasted peppers, onions and capers

SPANAKOPITA - 19

Spinach triangles, leeks & feta, served with herbed yogurt

SAGANAKI - 18

Crispy kefalograviera, lemon spoon sweet

TUNA TARTARE - 24

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

ZUCCHINI KEFTEDES - 19

Zucchini fritters, sumac Greek yogurt

SMASHED AVOCADO TOAST - 18

Poached organic egg, pomegranate seeds, toasted almonds,

SALADS

BRUSSEL SPROUTS - 18

Chopped & shaved Brussel sprouts, poached egg, toasted almond, kefalograviera cheese and a shallot vinaigrette

QUINOA GREEK - 18

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

KALE COBB - 24

Chicken breast, bacon, blue cheese, cherry tomato, avocado

STEAK SALAD - 25

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

GREEN - 16

Romaine hearts, fresh scallions, feta with dill aioli dressing

HAMACHI - 25

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

TUNA NIÇOISE - 25

Yellowfin, haricot verts, confit potato, heirloom egg

TOMATO SALAD - 18

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

Add chicken breast ~ grilled salmon ~ grilled shrimp - 6

MAIN COURSE

LAVRAKI – (whole branzino) - 35

Lean white fish, mild, moist, served with horta

CHICKEN KEBAB – 22

Chicken breast, tzatziki, pita, Greek fries

LAMB CHOPS - 32

Two simply grilled, fresh herbs, served with Greek fries

SHRIMP RIGATONI - 27

Sautéed shrimp with tomato, feta and fresh herbs

ICELANDIC COD – 31

Oven roasted, bacalao mash, roasted beets

SALMON - 33

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

LAMB BURGER - 24

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

SALMON BURGER - 22

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

YEMISTA* (VEGETARIAN) - 29

Heirloom tomato stuffed with mushroom & butternut squash risotto, fingerling lemon potato



Lunch prix-fixe

\$29.00

APPETIZERS

(kindly select one)

AVGOLEMONO

Classic organic egg – lemon soup with chicken & orzo

TOMATO SALAD

Classic Greek with tomatoes, cucumbers, olives, feta

BRUSSEL SPROUTS SALAD

Chopped & shaved Brussel sprouts, toasted almonds, kefalograviera cheese & shallot vinaigrette

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

Roasted peppers, onions, capers (supplement \$8)

MAIN COURSE

(kindly select one)

LAVRAKI

Pan seared fillet of Branzino, served with horta

SHRIMP RIGATONI

Sautéed shrimp with tomato, feta and fresh herbs

CHICKEN KEBAB

chicken breast, tzatziki, pita, Greek fries

SALMON

Roasted "Ora King" salmon, spanakorizo, crispy leeks

SALMON BURGER

Brioche bun, crispy lettuce, avocado, tartar sauce, Greek fries

LAMB BURGER

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

YEMISTA

Heirloom tomato stuffed with mushroom & butternut squash risotto, lemon potatoes

DESSERT

\$5 supplement – kindly select one

Baklava

Greek yogurt

Ice cream

Fruit plate

**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

Assyrtiko, Nico Lazaridi, "Queen of Hearts," Greece '17

Chardonnay, Mon Frere "My Brother" California '17

Rose, Whispering Angel, France '18

Xinomavro, Nico Lazaridis "King of Hearts", Greece '16

Cabernet Sauvignon, Joseph Carr, California '16