



Prix fixe menu for parties of 10 and over
\$55 plus tax and gratuity per person

APPETIZERS

(pre-select 4 to be served family style)

PIKILIA

hummus, tzatziki, spicy feta

GRILLED OCTOPUS

Roasted peppers, onions, capers

TOMATO SALAD

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

SPANAKOPITA

spinach pies, leeks and feta, served with herbed yogurt

ZUCCHINI KEFTEDES

zucchini fritters served with sumac yogurt

KYMA CHIPS

Crispy slices of zucchini and eggplant chips served with tzatziki

PASTITSIO SPRING ROLLS

Macaroni, meat sauce, in a crisp filo served with kefalograviera bechamel

LOBSTER MAC & CHEESE

Lobster, elbow macaroni, breadcrumbs, kefalograviera cheese

MAIN COURSE

(kindly select 4 options to be offered to your guests)

SALMON BENEDICT

Organic eggs, ouzo cured salmon, saffron hollandaise

GREEK OMLETTE

feta, spinach, tomatoes and Kalamata olives

STEAK & EGGS

Grilled steak, organic eggs, Greek fries

SHORT RIB SKILLET

Braised short rib, Greek fries, crumbled feta, sunny side up eggs

CHICKEN & LOUKOUMADES

Fried Chicken & loukoumades, chili thyme honey

SMASHED AVOCADO TOAST

Pomegranate seeds, toasted almonds, poached organic eggs

SALMON BURGER

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

CHEESEBURGER

Brioche bun, sundried tomato relish, kefalograviera cheese & Greek Fries

Choice of cake

VANILLA

CHOCOLATE



BOTTOMLESS BRUNCH COCKTAILS \$30

Bloody Mary, Mimosa, Sangria, Bellini

APPETIZERS

PIKILIA (select 3) Tzatziki, spicy feta, scordalia, hummus, taramosalata melitzanosalata	\$18	SESAME FETA Pan seared topped with figs jam, on a raspberry-honey glaze	\$20
DOLMADES Grapevine leaves stuffed with rice, dill, with tzatziki	\$12	OCTOPUS Grilled octopus with roasted peppers, onions and capers	\$26
KYMA CHIPS Crispy slices of zucchini and eggplant chips with tzatziki	\$21	TUNA TARTARE Yellow fin tuna, crispy potato, lemon -yogurt, avocado mousse	\$24
SPANAKOPITA Spinach pies, leeks and feta, served with herbed yogurt	\$19	PASTITSIO SPRING ROLLS Macaroni, meat sauce, served with kefalograviera bechamel	\$24
LOBSTER MAC & CHEESE Lobster, elbow macaroni, breadcrumbs, kefalograviera cheese	\$19	FETA FRIES Greek fries, melted feta cheese	\$14
SEAFOOD PLATEAU Shrimp, jumbo lump crab, oysters, lobster	S \$75 / L \$160		

SALADS

TOMATO Classic Greek with tomatoes, cucumbers, peppers, onions, olives and feta	\$22
BRUSSEL SPROUTS Chopped & shaved Brussel sprouts, poached egg, almond, kefalograviera cheese & a shallot vinaigrette	\$18
GREEN Romaine heart, fresh scallions, dill and feta, house dressing	\$16
QUINOA GREEK Quinoa, romaine hearts, tomatoes, cucumbers, onions, peppers, olives, feta cheese	\$18
KALE COBB Chicken breast, bacon, blue cheese, cherry tomato, avocado	\$24
ADD: CHICKEN \$6 SHRIMP \$7 SALMON \$7	

BRUNCH MAIN

OMELETTE SANTORINI Feta, spinach, tomatoes and Kalamata olives	\$18
SHORT RIB SKILLET – Braised short rib, Greek fries, crumbled feta, sunny side up eggs	\$24
STEAK & EGGS Grilled steak, organic eggs, Greek fries	\$26
SALMON BENEDICT Organic eggs, ouzo cured salmon, saffron hollandaise	\$23
SMASHED AVOCADO TOAST Pomegranate seeds, toasted almonds, poached organic eggs	\$19
PANCAKES Fresh blueberry, powdered sugar, maple syrup	\$17
CHICKEN & LOUKOUMADES Fried chicken & loukoumades, chili thyme honey	\$22
SALMON BURGER Brioche bun, lettuce, avocado, tartar sauce, Greek Fries	\$22
CHEESEBURGER Brioche bun, sundried tomato relish, kefalograviera cheese & Greek fries	\$18
ADD: AVOCADO \$3 APPLEWOOD BACON \$3 EGG \$2	

BRUNCH SIDES

GRILLED ASPARAGUS / 8 * AVOCADO / 4 * GREEK FRIES / 9 * APPLEWOOD BACON / 7 * FETA / 6