

summer 2021 restaurant week
July 19- August 15



\$21.00

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

SPANAKOPITA

spinach triangles with leeks, feta, herbed yogurt

OCTOPUS (SUPPLEMENT \$ 8)

roasted peppers, onions, capers

MAIN COURSE

(kindly select one)

LAVRAKI (Filet of branzino)

lean white fish, 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

BEEF BURGER

Brioche bun, LTO, feta sauce, Greek fries.

NY STRIP (SUPPLEMENT \$ 10)

Simply grilled, fresh herbs, roasted lemon, Greek Fries

**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-born illness

ALL LUNCH WINES BY THE GLASS \$10

House-Made White or Red Sangria

Brut, Marquis de la Tour France

Assyrtiko, Terra Nera Greece

Sauvignon Blanc, Brancott New Zealand

Rose, Hampton Water France

Xinomavro, Tsantali "d'Estelle" Greece

Nero d'Avola, Mandrarossa "Costa Dune," Italy