



# NEW YEARS 2022 | \$250

\*exclusive of tax, gratuity & administrative fee

## CHEF'S NEW YEARS EVE WELCOME STARTER

### BRANZINO CRUDO

Yuzu kosho | Orange | Aleppo

### TUNA TARTARE

Yellow Fin Tuna | Yogurt | Caviar | Potato Crisp

## FIRST COURSE

(SERVED FAMILY STYLE)

### TOMATO SALAD

Tomatoes | Cucumbers | Peppers  
Onions | Feta

### PIKILIA

Tzatziki | Hummus | Spicy Feta

## SECOND COURSE

(SERVED FAMILY STYLE)

### SAGANAKI

Traditional Pan Fried  
Graviera Cheese

### OCTOPUS

Grilled Octopus | Roasted  
Peppers | Onions | Capers | Fava

### KYMA CHIPS

Thinly Sliced Fried Zucchini &  
Eggplant | Tzatziki

### CALAMARI

Golden & Crispy Fried Squid  
Cretan tomato sauce

## MAIN COURSE

(Individually Plated)

PLEASE SELECT ONE

### LAVRAKI

"Branzino" Lean White Fish | Mild, Moist Tender Flakes | Horta

### LAMB CHOP

Simply Grilled | Fresh Herbs | Roasted Lemon | Greek-style Freshcut Fries

### TIGER PRAWNS

Simply Grilled | Ladolemono | Horta

### SHRIMP ORZOTTO

Roasted Shrimp | Orzo | Ouzo Bisque | Feta

### FILET MIGNON KEBAB

Grilled Filet Mignon | Fingerling Potatoes | Harissa Pita | Chimichurri Sauce

### LOBSTER PASTA

*\$10 Supplement*

Main Lobster | Fettuccine | Tomato | Myzithra

### MUSHROOM RISOTTO

Mixed Wild Mushrooms | Parmesan-Reggiano

*\*\$20 White Truffle Supplement*

### RIBEYE FOR TWO

*\$20 Supplement*

45-day Aged Bone-in Prime Ribeye | Broccolini

## CHEF'S DESSERT SELECTION

(SERVED FAMILY STYLE)