



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

CALAMARI - 18

Fresh crispy Calamari

GRILLED OCTOPUS – 26

roasted peppers, onions, and capers

SPANAKOPITA - 19

spinach triangles, leeks and feta, s

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

SALADS

MYKONOS WATERMELON SALAD - 18

watermelon, arugula, walnuts, feta

GREEN SALAD - 16

romaine hearts, fresh scallions, feta with dill aioli dressing
add chicken breast ~ grilled salmon ~ grilled shrimp - 6

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 – (Filet branzino) - 35

lean white fish, mild, moist, served with horta

CHICKEN KEBAB – 22

chicken breast, tzatziki, pita, Greek fries

LAMB CHOPS - 32

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

SHRIMP FETTUCCINI- 27

sautéed shrimp with tomato, feta and fresh herbs

SALMON - 33

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

BEEF BURGER - 24

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

SALMON BURGER - 22

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

summer 2022 restaurant week
July 19- August 15



\$30.00

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, tartar 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-borne 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