



## LUNCH MENU

MONDAY – FRIDAY

11:30 AM – 3:00 PM

### PIKILIA (SELECT 3) 19

Tzatziki, spicy feta, scordalia, hummus, taramosalata

### CALAMARI 25

Crispy served with Cretan tomato sauce or  
Grilled with capers & ladolemono

### KYMA CHIPS 26

Crispy slices of zucchini and eggplant chips,  
served with tzatziki

### SHRIMP SANTORINI 27

Baked shrimp with tomato, feta, ouzo, fresh herbs

### SAGANAKI 19

Crispy kefalograviera, fig compote, honey

### TUNA TARTARE 29

Yellowfin tuna, crusted crispy potato, yogurt & avocado  
mousse

### HALLOUMI FRIES 15

Fried halloumi served with chili aioli and tomato sauce

### SOUTZOUKAKIA 21

Mediterranean spiced ground beef & lamb meatballs,  
baked in tomato sauce, topped with mizithra cheese

### SPANAKOPITA 19

Spinach and feta triangles

### GRILLED OCTOPUS 29

Roasted peppers, onions, capers, fava

### KOLOKITHOKEFTEDES 19

Zucchini fritters served with lemon yogurt

## SALAD | SOUP

**ADD TO ANY SALAD | CHICKEN (10), SHRIMP (11), SALMON (15), CALAMARI (13), STEAK (15)**

### SOUP OF THE DAY 12

Chef's Daily

### AVGOLEMONO 12

Traditional chicken soup with lemon and rice

### TOMATO SALAD 27

Classic Greek with tomatoes, onions, cucumbers, olives,  
feta

### GREEN SALAD 19

Romaine hearts, fresh scallions, feta, dill aioli

### KALE & QUINOA 19

Chopped kale, quinoa, onions, cherry tomatoes,  
cucumbers, apples, almonds, balsamic vinaigrette

### ROASTED BEETS 23

Mixed greens, walnuts, pomegranate seeds, manouri,  
balsamic vinaigrette

### SESAME CRUSTED TUNA 28

Shaved Brussels, scallions, carrots, romaine, kataifi, sesame  
soy vinaigrette

## MAIN COURSE

### LAVRAKI 35

Bronzino filet, lean white fish, mild, moist, served with horta

### SHRIMP ORZOTTO 27

Sautéed shrimp with tomato, feta, fresh herbs

### SALMON 33

Faroe Island salmon, served with spanakorizo

### SALMON BURGER 22

Brioche bun, lettuce, avocado, garlic aioli, Greek fries

### VEGETABLE FETTUCCINE 21

Broccolini, zucchini, spinach, tomato, basil

### FISH OF THE DAY – MP

Chef's Daily

### CHICKEN KEBAB 22

Chicken breast, tzatziki, pita, Greek fries

### LAMB CHOPS 32

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

### BEEF BURGER 24

Brioche bun, LTO, feta sauce, Greek fries

## **PRIX – FIXE MENU**

**\$30.00**

*AVAILABLE FOR PARTIES OF 12 OR LESS*

### **APPETIZERS**

*Please select one*

#### **TOMATO SALAD**

Classic Greek with tomatoes, onions, cucumbers,  
olives, feta

#### **ROASTED BEETS**

Mixed greens, walnuts, pomegranate seeds, manouri,  
balsamic vinaigrette

#### **OCTOPUS (SUPPLEMENT \$8)**

Roasted peppers, onions, capers, fava

#### **SOUTZOUKAKIA**

Spiced ground beef & lamb meatballs  
baked in tomato sauce, topped with mizithra cheese

#### **SOUP OF THE DAY**

Chef's Daily

#### **DOLMADES**

Hand rolled grape leaves stuffed with rice & dill  
served with tzatziki

#### **SPANAKOPITA**

Spinach and feta triangles

### **MAIN COURSE**

*Please select one*

#### **LAVRAKI**

Bronzino filet, lean white fish, mild, moist,  
served with horta

#### **SALMON**

Faroe Island salmon, served with spanakorizo

#### **SALMON BURGER**

Brioche bun, lettuce, avocado, garlic aioli, Greek fries

#### **VEGETABLE FETTUCINE**

Broccolini, zucchini, spinach, tomato, basil

#### **CHICKEN KEBAB**

Chicken breast, tzatziki, pita, Greek fries

#### **BEEF BURGER**

Brioche bun, LTO, feta sauce, Greek fries

#### **LAMB CHOPS (SUPPLEMENT \$10)**

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

#### **NY STRIP (SUPPLEMENT \$15)**

Brioche bun, LTO, feta sauce, Greek fries

### **LUNCH WINES BY THE GLASS \$10**

House made white, red and rose sangria

House selected white, red, and sparkling

\*\*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