



LUNCH MENU

MONDAY – FRIDAY

11:30 AM – 3:00 PM

APPETIZERS

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 18

Grilled Cypriot cheese, candied lemon, sesame

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 CRUTSTED 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 FETTUCCHINE 21

Broccolini, zucchini, spinach, tomato, basil

FISH OF THE DAY 34

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

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 FETTUCCINE

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