



VALENTINES DAY 2019

\$140 PER COUPLE
SERVED FAMILY STYLE

APPETIZERS

OYSTERS

Cocktail sauce, mignonette

SALMON TARTARE

Organic sushi grade salmon, diced avocado,
soy honey ginger dressing, crispy pita

CALAMARI SAGANAKI

Sautéed calamari, white wine, tomatoes,
garlic, Ouzo, shallots, grated feta

SALAD

SANTORINI SALATA

Mixed greens, cherry tomato, fennel, red grapes,
toasted almonds, honey lime vinaigrette

ENTRÉE

GREEK SURF AND TURF

Four lamb chops marinated in olive oil, fresh herbs and lemon,
Two Jumbo African prawns butterflied and grilled with ladolemono,
Greek fried potatoes and tzatziki

DESSERT

LOUKOUMADES

Traditional Greek donuts with chocolate syrup

FEATURED COCKTAIL

EROS ELIXIR 13

Vodka, Aperol, Sparking Rosé, fresh lemon, raspberry

NO SUBSTITUTIONS, PLEASE. ABOVE PRICING EXCLUSIVE OF TAX AND GRATUITY.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS.