



## VALENTINES DAY MENU

FEBRUARY 14 & 15, 2020

\$140 PER COUPLE

SERVED FAMILY STYLE

### APPETIZER

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#### GRILLED PIKILIA

##### OCTOPODI

Charcoal grilled Mediterranean octopus over fava purée with pickled red onion, capers, Holland peppers, extra virgin olive oil

##### GRILLED SHRIMP

Wild caught Gulf shrimp charcoal grilled with ladolemono

##### STUFFED CALAMARI

Grilled calamari filled with a trio of Greek cheeses

### SALATA

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#### SANTORINI SALATA

Mixed greens, cherry tomatoes, fennel, red grapes, toasted almonds, grilled Kefalograviera, honey lime vinaigrette

### ENTRÉE

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#### GREEK SURF AND TURF

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

### DESSERT

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#### CHOCOLATE MOUSSE CAKE

Cherry marmalade

#### APHRODITE AFFAIR 15

Rose petal infused vodka, St. Germain, fresh lemon juice, sparkling Rosé

NO SUBSTITUTIONS PLEASE. ALL ITEMS ARE AVAILABLE A LA CARTE. ABOVE PRICING EXCLUSIVE OF TAX AND GRATUITY.