



RESTAURANT WEEK MENU

\$36.95 PER PERSON
AUGUST 23- SEPTEMBER 5

APPETIZER

PLEASE SELECT ONE

SPANAKOPITA

Spinach, dill, scallions, leeks and feta baked in housemade phyllo dough

OCTOPODI

Charcoal grilled octopus over fava puree with extra virgin olive oil, capers, red onions and peppers

GREEK SALATA

Vine ripened tomatoes, olives, feta, red onion, cucumber, green peppers, red wine vinaigrette

ENTRÉE

PLEASE SELECT ONE

LAVRAKI

Mediterranean sea bass charcoal grilled whole with ladolemono, oregano, capers and spanakorizo

PAPOUTSAKIA

Roasted eggplant in oven roasted tomato sauce with vegetable souvlaki and grated feta

ORGANIC CHICKEN

Roasted airline breast and confit leg, caramelized onion and yogurt orzo, lemon thyme jus

LAMB CHOPS

Marinated in olive oil, lemon and fresh herbs, served with roasted potatoes and tzatziki

DESSERT

PLEASE SELECT ONE

BAKLAVA ROLLS

Served with vanilla gelato

KOURMO

Rolled chocolate with crushed shortbread served with vanilla gelato

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