



DINNER MENU

STARTERS

KALE SALAD □ 10

Granny Smith Apples / Toasted Almonds / Red Onion / Asiago / Lemon Vinaigrette.

POMOGANATE BARLEY SALAD 13

Barley / Seasonal Fresh Fruit / Kale / Candied Walnuts / Pickled Red Onion / Chardonnay Poached Raisins and Turkish Apricots / Apple Basil Vinaigrette

GREEK SALAD □ 11

Tomato / Onion / Cucumber / Olives / Bell Peppers / Feta / Lemon Dressing / Maras Pepper

GREEK DIP TRIO** 12

Hummus / Baba Ganoush / Tzatziki / Grilled Pita / Olives

SPANIKOPITA 10

Phyllo Dough Stuffed with Spinach and Feta

WARM HUMMUS ** 9

With Grilled Pita

ZUCCHINI CAKES □ 10

With Tzatziki

CALAMARI FRITTO MISTO 14

Buttermilk Marinated Calamari / Seasonal Vegetables / Zesty Spicy Aioli

TURKISH BEEF MEATBALLS 13

Turkish Meatballs / White Truffle-Chickpea Pesto / English Peas / Yellow Potatoes / Fried Kale

SAGANAKI ** 15

Cyprus Island Flaming Halloumi Cheese / Truffle Honey / Chardonnay Poached Turkish Apricots and Raisin / Lemon / Toast

FRESH HOUSEMADE DOLMA □ 9

Stuffed Grape Leaves / Rice / Pine Nuts / Currant / Mediterranean Spices Tzatziki

BABA GHANOUSH** 9

Roasted Eggplant / Labneh Cheese / Grilled Pita

MEZE PLATE** [for 2-3] 22

Hummus / Baba Ghanoush / Tzatziki / Grilled Pita

Dolma / Zucchini Cakes / Feta / Olives

WHITE CHEDDAR MAC + CHEESE 10

Elbow Pasta / White Cheddar

ENTRÉES

MUSAKKA 24

Layered Eggplant / Potatoes / Seasoned Beef / Béchamel Sauce / Tomato Sauce

STUFFED EGGPLANT [IMAM BAYILDI] □ 18

Caramelized Onion-Red Pepper Stuffed Eggplant / California Rice with Chickpeas / Tomato Sauce

POMEGRANATE-CABERNET BRAISED SHORT RIBS □ 27

Roasted Mushroom-Truffle Risotto / Beef Au Jus / Pickled Spicy Cherry Peppers

GRILLED CHICKEN SHISH KEBAB** 24

36 Hours Mediterranean Spiced Marinated Chicken Breast

Roasted Baby Carrots / Beets / Potatoes / Garlic Confit/ Okra / Seasonal Veg and Chimichurri Sauce

PASTA AL FRESCO WITH SEARED SALMON 27

Wild Salmon / Linguine / Sun Dried Tomato / White Wine / Garlic / English Peas / Kalamata Olives Tapenade

PAN ROASTED MEDITERRANEAN BRANZINO FISH ** 28

Roasted Fresh Filet Branzino Fish / Saffron Couscous / Sautéed Brussel Sprouts / Lemon Capers Beurre Blanc

CHARCOAL GRILLED LAMB KEBAB ** 27

36 Hours Mediterranean Spiced Marinated Leg of Lamb

Roasted Baby Carrots / Beets / Potatoes / Garlic Confit/ Okra / Seasonal Veg and Chimichurri Sauce

WHITE TRUFFLE & MUSHROOM RISOTTO □ 19

Risotto / Crispy Kale Chips / Parmesan Cheese

LAMB BURGER 17

Ciabatta Bread / Caramelized Onion + Bell Peppers / Spicy Creole Mustard / Arugula / Greek Fries / Choice of Feta or White Cheddar Cheese

MEAT CUT OF THE DAY M.P.

SIDES

GREEK FRIES & SPICY AIOLI 6

TZATZIKI SAUCE & PITA** 4

RICE WITH CHICKPEAS ☞ 3

WARM PITA BREAD 2

BRUSSEL SPROUTS ☞ 8

Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.

** An automatic gratuity of 18 percent will apply to parties of six or more.*

Please Inform Your Server of Any Special Dietary Restrictions You May Have

☞ Gluten Free | ** Gluten Free Modifiable