



## Valentine's Day Dinner Menu

### STARTERS

#### ROASTED TOMATO & PEPPER SOUP 11

Pita Chips / Maras Pepper / Parmesan

#### SAGANAKI\*\* 15

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

#### GREEK DIP TRIO\*\* 12

Hummus / Baba Ghanoush / Tzatziki / Grilled Pita / Olives

#### KALE SALAD ☐ 10

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

#### GREEK SALAD ☐ 11

Tomato / Onion / Cucumber / Olives / Bell Peppers / Feta Cheese / Lemon Dressing

#### 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

#### FRESH HOUSEMADE DOLMA ☐ 9

Stuffed Grape Leaves / Rice / Pine Nuts / Tzatziki

#### BABA GHANOUSH\*\* 9

Roasted Eggplant / Labneh Cheese / Grilled Pita

#### SPANIKOPITA 10

Phyllo Dough Stuffed with Spinach and Feta

#### WARM HUMMUS \*\* 9

With Grilled Pita

#### WHITE CHEDDAR MAC + CHEESE 10

Elbow Pasta / White Cheddar

### ENTRÉES

#### HERB CRUSTED SEARED HALIBUT 38

Peas Ravioli In a Saffron Broth / Yellow squash / Carrot / Zucchini / Peas / Vermouth

#### MARAS PEPPER CRUSTED FILET MIGNON 42

Butternut squash Risotto Cake / Grilled Red Onion Steak / Wild Mushroom / Mint and Parsley Chimichurri

#### 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

#### CHARCOAL GRILLED LAMB TENDERLOIN \*\* 29

36 Hours Mediterranean Spiced Marinated Lamb Tenderloin

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

#### POMEGRANATE-CABERNET BRAISED SHORT RIBS ☙ 27

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

#### STUFFED EGGPLANT [IMAM BAYILDI] ☙ 18

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

#### WHITE TRUFFLE & MUSHROOM RISOTTO ☙ 21

Risotto / Crispy Kale Chips / Parmesan Cheese

### 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**

*Chef Kadriye Baspehlivan*