



DINNER MENU

FOR THE TABLE

GREEK DIP TRIO** 12

Hummus / Baba Ganoush / Tzatziki / Pita / Olives

WARM HUMMUS ** 9

With Smoked Panrika Evoo / Pinuts /Grilled Pita

BABA GHANOUSH** 10

Roasted Eggplant / Labneh Cheese / Grilled Pita

GREEK FRIES 7

With Spicy Aioli

MEZE PLATE** [for 2-3] 23

Hummus / Baba Ghanoush / Tzatziki / Grilled Pita Dolma / Zucchini Cakes / Feta Cheese / Olives

STARTERS

KALE SALAD □ 10

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

GREEK SALAD □ 11

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

GRILLED OCTOPUS SALAD 18

Arugula / Garbanzo Bean / Beets / Orange Segments / Apple / Cherry Tomatoes / Apple Basil Vinaigrette / Pomegranate Balsamic

SPANIKOPITA 10

Phyllo Dough Stuffed with Spinach and Feta

ZUCCHINI CAKES 10

With Tzatziki

BRUSSEL SPROUTS □ 9

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 □ 11

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

WHITE CHEDDAR MAC + CHEESE 10

Elbow Pasta / White Cheddar

ENTRÉES

PAN ROASTED MEDITERRANEAN BRANZINO FISH ** 28

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

GRILLED CHICKEN SHISH KEBAB □ 24

36 Hours Mediterranean Spiced Marinated Chicken Breast Seasonal Roasted Vegetables & Chimichurri 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-White Truffle Risotto / Beef Au Jus / Kale / House Pickled Spicy Cherry Peppers

PASTA AL FRESCO WITH SEARED SALMON 28

Linguine Pasta / Sun Dried Tomato / White Wine / Garlic

English Peas / Kalamata Olives Tapenade

ANGUS BEEF MUSAKKA 26

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

CHARCOAL GRILLED LAMB TENDERLOIN KEBAB □ 29

36 Hours Mediterranean Spiced Marinated Lamb Tenderloin

Seasonal Roasted Vegetables 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

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**

Ex. Chef Kadriye Baspehlivan