

◇ SOUP

Greek Lentil Soup

(GF) (NF) (V) (DF)

brown lentil / carrot / celery / red onion / garlic / fresh herb

Avgolemona Soup

(GF) (NF) (DF)

chicken egg lemon soup

◇ MEZZE

Tirokafteri

(GF) (NF) (VEG)

feta cheese /roasted red pepper /evoo / greek yogurt/red wine vinegar / fresh thyme

Gigantes Plaki

(GF) (NF) (V) (DF)

white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo

Santorini Fava

(Gf) (NF) (V) (Df)

yellow split peas / onion / garlic / evoo / lemon / fresh thyme

Hummus

(Gf) (NF) (V) (Df)

chickpeas / garlic / tahini / lemon juice / evoo

Melitzanosalata

(GF) (NF) (VEG)

roasted eggplant/roasted red pepper/red/onion/yogurt/tahini/parsley/ evoo /red wine vinegar/garlic

Dolmadakia

(GF) (V) (DF) (NF)

grape leaves / rice / dried cranberry /dried mulberry / onion / evoo

Tzatziki

(GF) (NF) (VEG)

greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo

Taramasalata

(Nf) (Df) (Gf)

fish roe eggs / evoo / onion / lemon /garlic

Pikilia

Choice Of 3 Cold Mezze above

Burratta & Eggplant

(GF) (VEG) (CNF)

eggplant / pepper and tomato sauce / burratta cheese / pistachio pesto

Marinated Shrimp

(GF) (NF) (DF)

lime juice / mustard dijon / orange juice / avocado / evoo / baby arugula

◇ KIDS MEAL

Grilled Meatballs

(DF) (NF) (GF)

Fries Or Rice

\$16

Chicken Tenders

(DF) (NF)

Fries Or Rice

\$16

Grilled Chicken

Shish

(GF) (DF) (NF)

Fries Or Rice

\$16

Spagetthi

(NF) (VEG)

Marinara Sauce Or Crumbled Feta Cheese

\$16

◇ WARM APPETIZERS

\$7

Octapodi

(GF) (DF) (CNF)

grilled mediterranean octopus / santorini fava / parsley oil / romesco sauce

\$24

\$7

Spanakopita

(NF) (VEG)

baby spinach / feta cheese / crispy filo dough / roasted red bell pepper and tomato salsa

\$18

\$10

Saganaki-Pan-Fried Greek Cheese

(NF) (GF) (VEG)

lemon / brandy / kalamata olives / cherry tomatoes confit /truffle honey

\$18

\$10

Cauliflower Steak

(GF) (DF) (CNF) (V)

red onion / tomatoes /almond /evoo /red bell pepper/garlic / fresh celery /lemon

\$18

\$10

Halloumi

(GF) (NF) (VEG)

halloumi cheese / basil pesto / cherry tomatoes confit

\$17

\$10

Kalamari – Fried Calamari

(CNF) (CDF)

marinara / walnut garlic tarator sauce / lemon

\$18

\$10

Zucchini Chips

(NF) (VEG) (VP)

tzatziki dip / lemon

16

◇ SALAD

\$12

Horiatiki Salad

(GF) (NF) (VEG)

tomato / cucumber / sweet pepper / kalamata olives / sweet onion / capers / feta cheese / lemon- evoo and red wine vinegar oregano dressing

\$15

\$10

Baby Arugula Salad

(GF) (VEG)

arugula / feta / walnuts / tomato / red onion / evoo - pomegranate sauce

\$15

\$10

Burrata Salad

(NF) (VEG)

flaxseed / tomato / arugula / burrata / red onion / basil oil / balsamic glaze / bread chips

\$17

\$25

Beet Greek Yogurt Salad

(GF) (VEG)

greek yogurt / arugula / beet / honey / balsamic glaze / sun flower seeds / chia seeds /evoo

\$15

Add On;

\$15

Grilled Shrimp

4 Pieces

(NF) (DF) (GF)

\$14

Grilled Salmon 5 Oz

(NF) (DF) (GF)

\$12

\$12

Grilled Chicken

Shish 6 Oz

(NF) (DF) (GF)

\$12

Falafel 5 Pieces

(Vg) (Nf) (Df) (Gf)

\$10

\$13

Grilled Bronzini

5 Oz

(NF) (DF) (GF)

\$13

Goat Cheese 5 Oz

(Vg) (Nf) (Df) (Gf)

\$18

\$13

Grilled Octopus

7 Oz

(GF) (NF) (DF)

\$13

Grilled Halloumi

Cheese 3 pieces

(Gf) (Nf)

\$12

\$15

Grilled Beef Shish

6 Oz

(NF) (DF) (GF)

\$15



SEASONAL LUNCH MENU

please note that our menu may vary depending on the seasonality and spontaneous creativity of our team.

◇ ENTREES

Grilled Lavraki/Fillet Branzino Mediterranean

(NF) (CGF)
mastic gum cauliflower puree / seasonal vegetables / lemon potatoes / basil oil

Grilled Jumbo Shrimp

(NF) (CGF) (CDF)
black lentil / cream / garlic / onion / tomato confit / seasonal vegetables

Solomos / Grilled Salmon

(NF) (CDF) (CGF)
creamed spinach / lyonnaise potatoes / seasonal vegetables

Grilled Chicken Souvlaki

(NF) (CGF)
roasted eggplant cream / seasonal vegetables / lemon potatoes

Grilled Beef Souvlaki

(NF) (CGF)
tenderloin cube pieces / roasted eggplant cream / seasonal vegetables / lemon potatoes

Moussaka (NF)

ground lamb / zucchini / eggplant / potatoes / béchamel sauce / mozzarella cheese

Briam

(V) (GF) (DF) (NF)
traditional greek roasted vegetables with greek rice zucchini / eggplant / potatoes / garlic / tomato

◇ SIDES

Greek Lemon Potatoes

(GF) (NF) (DF) (V)

French Fries With Dried Mint And Dried Oregano

(GF) (V) (DF) (NF)

Add On Optional

Feta Cheese Crumbs Or Parmesan

Cheese

Greek Rice

(GF) (DF) (NF) (V)

Onion / Lemon / Olive Oil / Parsley / Dill

◇ DESSERT

Traditional Walnut Baklava

(VEG)

fillo dough filled / crushed walnuts / honey syrup / goat milk ice cream

Galaktoboureko

Semolina cream / caramelized phyllo

Pistachio Baklava

(VEG)

Fillo Dough Filled / Crushed Walnuts / Honey Syrup / Goat Milk Ice Cream

Aquafaba Chocolate Mousse

(GF) (NF) (DF) (V)

Chickpea Juice / Dark Chocolate / Forest Berries

Seasonal Sautéed Vegetables

(GF) (NF) (V) (DF)

Creamy Sautéed Spinach

Skordalia

(GF) (V) (DF)

Almond Garlic Patatoes Mousse

\$8

Yogurt Mousse

(GF) (VEG)

Yogurt / White Chocolate / Lime Zest / Mastic Gum / Fresh Thyme / Forest Fruit / Roasted Hazelnuts

\$12

Bosc Pear

(GF) (NF) (VEG)

Burgundy Wine / Pear / Cinnamon Sticks / Anise / Mascarpone Cream

\$12

Ice Cream

(NF) (GF) (VEG)

Goat Milk

\$8

\$8

\$8

\$12

\$12

\$9

GREEK EXPRESS LUNCH

Available Monday thru Friday 11.30 AM – 2.30 PM
2 courses \$25 | 3 courses \$30

Your choice of the following:

◇ APPETIZERS (PICK ONE)

Tirokafteri

(GF) (NF) (VEG)

feta cheese / roasted red pepper / evoo / greek yogurt / red wine vinegar / fresh thyme

Gigantes Plaki

(GF) (NF) (V) (DF)

white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo

Santorini Fava

(Gf) (Nf) (V) (Df)

yellow split peas / onion / garlic / evoo / lemon / fresh thyme

Hummus

(Gf) (Nf) (V) (Df)

chickpeas / garlic / tahini / lemon juice / evoo

Melitzanosalata

(GF) (NF) (VEG)

roasted eggplant / roasted red pepper / red / onion / yogurt / tahini / parsley / evoo / red wine vinegar / garlic

Dolmadakia

(GF) (V) (DF) (NF)

grape leaves / rice / dried cranberry / dried mulberry / onion / evoo

Tzatziki

(GF) (NF) (VEG)

greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo

Taramasalata

(Nf) (Df) (Gf)

fish roe eggs / evoo / onion / lemon / garlic

◇ MAIN COURSE (PICK ONE)

Grilled Lavraki/Fillet Branzino Mediterranean

(NF) (CGF)

mastic gum cauliflower puree / seasonal vegetables / lemon potatoes / basil oil

Grilled Jumbo Shrimp

(NF) (CGF) (CDF)

black lentil / cream / garlic / onion / tomato confit / seasonal vegetables

Solomos / Grilled Salmon

(NF) (CDF) (CGF)

creamed spinach / lyonnaise potatoes / seasonal vegetables

Grilled Chicken Souvlaki

(NF) (CGF)

roasted eggplant cream / seasonal vegetables / lemon potatoes

Grilled Beef Souvlaki

(NF) (CGF)

tenderloin cube pieces / roasted eggplant cream / seasonal vegetables / lemon potatoes

Moussaka (NF)

ground lamb / zucchini / eggplant / potatoes / béchamel sauce / mozzarella cheese

Briam

(V) (GF) (DF) (NF)

traditional greek roasted vegetables with greek rice zucchini / eggplant / potatoes / garlic / tomato

◇ DESSERT (PICK ONE)

Traditional Walnut Baklava

(VEG)

fillo dough filled / crushed walnuts / honey syrup / goat milk ice cream

Pistachio Baklava

(VEG)

Fillo Dough Filled / Crushed Walnuts / Honey Syrup / Goat Milk Ice Cream

