

Group Lunch Experience | 13-24 Guests

Classic Lunch Experience

- 3 Cold Meze
- Entree Per Person
- 1 Dessert

39pp

Signature Lunch Experience

- 3 Cold Meze
- 1 Salad and 1 Warm Appetizer
- Entree Per Person
- 1 Dessert

49pp

Celebration Lunch Experience

- 3 Cold Meze
- 1 Salad and 2 Warm Appetizers
- Entree Per Person
- 1 Dessert

59pp

COLD MEZE

- Tirokafteri**
feta cheese / roasted red pepper / evoo / greek yogurt / red wine vinegar / fresh thyme
(GF) (NF) (VEG)
- Gigantes Plaki**
white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo
(GF) (NF) (V)
- Santorini Fava**
yellow split peas / onion / garlic / evoo / lemon / fresh thyme
(GF) (NF) (V)
- Hummus**
chickpeas / garlic / tahini / lemon juice / evoo
(GF) (NF) (V)
- Melitzanosalata**
roasted eggplant / red pepper / onion / yogurt / tahini / parsley / red wine vinegar / garlic
(GF) (NF) (VEG)
- Dolmadakia**
grape leaves / rice / dried cranberry / onion / evoo
(GF) (V) (NF)
- Tzatziki**
greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo
(GF) (NF) (VEG)
- Taramasalata**
Fish roe (carp roe – cod roe)/ evoo / onion / lemon / garlic
(NF) (DF) (GF)

WARM APPETIZER

- Shrimp Saganaki**
ouzo / tomato / mushroom / feta / onion / garlic
(GF) (NF) (CDF)
- Octapodi**
grilled mediterranean Octopus / santorini fava / parsley oil / romesco sauce
(GF) (DF) (CNF)
- Spanakopita**
baby spinach / feta cheese / crispy filo dough / roasted red bell pepper and tomato salsa
(NF) (VEG)
- Cauliflower Steak**
red onion / tomatoes / almond / evoo / red bell pepper / garlic / fresh celery / lemon
(GF) (CNF) (V)
- Halloumi**
Pan seared Cypriot style halloumi cheese.
(GF) (NF) (VEG)
- Kalamari – Fried Calamari**
marinara / walnut garlic tarator sauce
(CNF) (CDF)
- Zucchini Chips**
tzatziki dip
(NF) (VEG) (VP)

SALAD

- Horiatiki Salad**
tomato / cucumber / sweet pepper / kalamata olives / sweet onion / capers / feta cheese / lemon-evoo and red wine vinegar oregano dressing
(GF) (NF) (VEG) (CDF)
- Beet & Yogurt Salad**
greek yogurt / arugula / beet / honey / balsamic glaze / sunflower seeds / chia seeds / evoo
(NF) (VEG) (CDF) (GF)
- Burrata Salad**
flaxseed / tomato / arugula / burrata / red onion / basil oil / balsamic glaze / bread chips
(NF) (VEG) (CDF) (CGF)
- Falafel Platter**
Hummus, green salad (tomato, arugula, red onion, pesto sauce)
(V) (GF) (NF)
- Baby Arugula Salad**
arugula / feta / walnuts / tomato / red onion / evoo – pomegranate sauce
(GF) (VEG) (CDF) (CNF)

KIDS MENU

Children 12 years of age and under are welcome to order from our Kids Menu.

- Grilled Meatballs**
Choice of Rice, French Fries or Plain Pasta
(DF) (NF) (GF)
- Grilled Chicken Shish**
Choice of Rice, French Fries or Plain Pasta
(DF) (NF) (GF)
- Spaghetti**
Marinara sauce or Feta Cheese
(NF) (VP)
- Chicken Tenders**
Choice of Rice, French Fries or Plain Pasta
(DF) (NF) (GF)

(GF) Gluten-Free, (DF) Dairy-Free, (NF) Nut-Free, (V) Vegan, (VEG) Vegetarian,
(VP) Vegan Possible, (CDF) Can be Dairy-Free, (CGF) Can be Gluten-Free, (GNF) Can be Nut-Free

Celebrate Together with a Shared Mediterranean Dining Experience

ENTRÉE

Chioce of Per Person Entrée

Grilled Lavraki / Mediterranean Fillet Branzino
mastic gum cauliflower puree / seasonal vegetables / lemon potato / evoo
(NF) (CGF) (CDF)

Grilled Jumbo Shrimp
black lentil / cream / garlic / onion / seasonal vegetables
(NF) (CGF) (CDF)

Solomos / Grilled Salmon
creamed spinach / seasonal vegetables
(NF) (CDF) (CGF)

Grilled Chicken Souvlaki
roasted eggplant cream / seasonal vegetables / lemon potato
(NF) (CDF) (CGF)

Moussaka
ground lamb / zucchini / eggplant / potatoes / bechamel sauce / mozzarella cheese
(NF)

Briam
traditional greek roasted vegetables / zucchini / eggplant / potatoes / garlic / tomato.
Served with Greek Rice
(V) (GF) (NF)

Grilled Beef Souvlaki
tenderloin cube pieces / roasted eggplant cream / seasonal vegetables / lemon potatoes
(NF) (CDF) (CGF)

DESSERT

Traditional Walnut Baklava
fillo dough filled / crushed walnuts / infused syrup/ goat's milk ice cream
(VEG)

Pistachio Baklava
fillo dough filled / crushed pistachio/ infused syrup/ goat's milk ice cream
(VEG)

Yogurt Mousse
Yogurt / White Chocolate / Lime Zest / Mastic Gum / Fresh Thyme / Mixed Berries / Roasted Hazelnuts
(VEG) (GF) (CNF)

Ice Cream
Ice cream with a dense, elastic texture, crafted with goat's milk and natural salep (orchid root)
(GF) (NF) (VEG)

Galaktoboureko
Layers of phyllo pastry, filled with semolina custard and light infused syrup.
Served with goat's milk ice cream
(NF)

Aquafaba Chocolate Mousse
Chickpea Juice / Dark Chocolate / Mixed Berries
(V) (GF) (NF) (CNF)

Bosc Pear
Burgundy Wine / Pear / Cinnamon Sticks / Anise / Mascarpone Cream
(VEG) (GF) (NF) (CDF)

COFFEE / TEA

Espresso (Decaf Option)
Rich, concentrated single shot

4

Double Espresso (Decaf Option)
Bold, full-bodied double shot

6

Americano (Decaf Option)
Smooth espresso topped with hot water

5

Cappuccino (Decaf Option)
Espresso with silky foam and balanced texture

5.5

Latte (Decaf Option)
Creamy espresso with steamed milk

5.5

Greek Coffee (Regular Only)
Traditional Greek-style coffee
Choose your sweetness level: Sketos (unsweetened), Metrios (medium), or Glykos (sweet)

4.5

Filter Coffee (Ready Brewed) (Regular Only)
Freshly brewed daily, smooth, clean, and aromatic.
A premium coffee experience without the wait

4.5

Blossom Rose Tea (Signature) (Tea Pot / 2 Cups)
Delicate whole rosebuds, naturally sweet and aromatic.
Light, floral, and beautifully presented in a glass pot.

7.5

Jasmine Green Tea (Tea Pot / 2 Cups)
Floral, smooth, and elegant. Light jasmine aroma that opens instantly with hot water

7

Mint Tea (Tea Pot / 2 Cups)
Fresh, cool, and aromatic

7

Chamomile Tea (Decaf Option) (Tea Pot / 2 Cups)
Classic calming chamomile flowers. Soft, soothing, and naturally honey-like

7

Black Tea (Tea Pot / 2 Cups)
Rich, full-bodied black tea, brewed fresh for a clean and balanced finish

7

Hot Chocolate / Iced Chocolate
Steamed milk and rich chocolate.
Served hot or iced.

4

- Available for groups of 13–24 guests
- The entire table participates in the selected group dining experience
- Each guest selects their entrée individually from our regular Lunch menu options above
- Appetizers, salads and desserts are served family-style for sharing
- Children 12 years of age and under are welcome to order from our Kids Menu and will be charged at 50% of the selected Group Dining Experience price.
- Beverages are not included in the group dining experience
- A 20% gratuity will be added to all group dining parties
- For groups of 8 or more guests, entrées shared between guests will include a \$15 sharing charge per dish if the group dining experience is not selected
- Please note that our menu may vary depending on seasonality and the spontaneous creativity of our team.

3% processing fee applies to all card payments.

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