

STARTERS		MAIN COURSE	
MEZZE SAMPLER Hummus, babaganoush, Spaniach Sautéed , Tzatziki, Red Pepper Walnut	5 choices \$ 25/9	LAVRAKI Imported whole "branzino" - lean white fish, mild, moist, tender flakes	\$36
Spread		PINK SNAPPER	\$85
CIGAR ROLLS Pan-fried filo rolls with feta cheese served with cacik	\$15	For 2 (New Zelland) BLACK SEA BASS (Rhode Island)	\$39
FALAFEL	\$17	SALMON	\$36
Pita Fresh Tomato, Cucumber, Hummus and Tahini Sauce		Grilled, lentil salad & cauliflower pure	
SPANAKOPITA	\$16	SCALLOPS Alaskan, Squid ink Risotto, cauliflower pure	\$39
Traditional Greek pie of spinach,	ΨΙΟ	LAMB SHANK	\$35
feta cheese and seasonings baked in phyllo		Braised lamb with mashed potatoes	\$35
GREEK CHIPS	\$22	LAMB CHOPS	\$39
Thin Sliced Eggplant and Zucchinis, lightly fried With home made	·	Fire roasted With Mashed Potatoes	
tzatziki		CHICKEN CHOPS	\$29
CALAMARI	\$18	Grilled Chicken legs Marinated with Greek Herbs	
Mediterranean calamari, flash fried, Herb aioli, extra virgin olive oil		GRILLED GREEK FILET	\$39
emulsion		48 Hours Marinated With Greek Herbs, Shallots. Mashed patato	
SCALLOPS	\$18	RIBEYE	\$42
Alaskan, squid ink Risotto, cauli- flower pure		18 oz Prime Ribeye Steak	·
		CHICKEN KEBAB	\$28
MUSSELS Blue mussels With Home Made	\$19	Char grilled marinated chunks of chicken breast	
Ouzo Garlic Butter Sauce		ADANA KEBAB	\$29
GRILLED OCTOPUS	\$29	Hand chopped lamb mixed with fresh red pepper, Lavash, Serve With Rice	
Mediterranean, chargrilled octopus, bell peppers, onions, Capers, Olive oil		SEA SALT KOFTE	
		Char-grilled minced lamb and beef seasoned with Turkish spices	\$29
TUNA TARTARE Avocado mousse, oven tomatoes,	\$22	MOUSAKKA	\$27
shallots, chives		Traditional greek casserole with béchamel sauce	*==
SHRIMP SANTORINI	\$20	BABY OKRA	\$28
Tomato sauce with feta mousse		Organic Baby okra cooked with chickpeas	,
CRAB CAKE	\$19	and tomatoes served with rice MANTI	\$29
Made with the freshest crabmeat served with remoulade		Hann House Made Beef Dumplings With Yogurt Sauce	———
SALADS		SIDES	
GREEK SALAD	\$19	LEMON POTATOES	\$8
Organic tomatoes, cucumbers, olives, peppers, barrel age feta cheese, red		GRILLED VEGGIES	\$9
vinaigrette, extra virgin olive oil		BRUSSEL SPROUTS	\$10
ARUGULA W BURRATA	\$19	GIGANTES PLAKI	\$13
Arugula, orange, Cranberries, red beets and balsamic vinaigrette	وان		
SHEPHERD SALAD	\$18	PASTA	
Tomato,cucumber,red onion, parsley, Red	***	SEA FOOD PASTA	\$35
Wine Vinegar, Olive Oil		Scallops, mussels, shrimps in a creamy red sauce, Fettuccini	
ADD CHICKEN AND SHRIMP		CREAMY CHICKEN MUSHROOM PASTA	\$27
CHICKEN	\$8 \$12	Chicken, sautéed mushroom with spinach	,_,
	Ψ12	in a creamy white sauce	

PLEASE NOTE THAT