



experience true Greek

**lunch prix fixe**

**APPETIZERS**

(kindly select one)

**FAKÉS**

*traditional Greek lentil soup, toasted zeia bread*

**PIKILIA**

*hummus, tzatziki, tyrokafferi, toasted pita*

**SALMON TARTARE**

*loch duart salmon, dill, cucumber, yogurt, lemon*

**HORIATIKI SALAD**

*vine ripe tomatoes, cucumber, red onion, peppers, olives, Arahova feta*

**SPANAKOPITA**

*handmade spinach & feta phyllo pies, herbed Greek yogurt*

**OCTOPUS**

*grilled octopus, Santorini fava, pepper & onion "stifado" (suppl. \$5)*

**MAIN COURSE**

(kindly select one)

**GREEK COBB SALAD**

*roasted chicken, baby romaine, bacon, feta, tomato, avocado, red onion, egg*

**GRILLED SHRIMP SALAD**

*fennel dusted shrimp, marinated chick peas, tomato, red onion, cucumber, Arahova feta*

**MUSSELS SAGANAKI**

*Dutch style mussels from Maine, tomato, herbs, ouzo, fennel, Arahova feta*

**GRILLED SALMON**

*loch duart salmon, roasted beets, lentils, herbed Greek yogurt*

**CHICKEN SOUVLAKI**

*marinated chicken, tzatziki, tomato, toasted pita, Greek Fries*

**LAMB BURGER**

*tyrokafferi, grilled onion, tomato jam, brioche bun, Greek fries*

**LAVRAKI**

*Mediterranean seabass, seasonal vegetables (suppl \$10)*

**FRUIT FOR THE TABLE**

Chef's selection of fresh fruit

monday through friday

11:30am -3:00pm

\$25

\* We politely decline any substitutions

\*\*Please alert your server of any food allergies, as not all ingredients are listed on the menu.

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of food-borne illness