



experience true Greek
lunch prix fixe

APPETIZERS

(kindly select one)

FAKÉS

traditional Greek lentil soup, toasted zeia bread

PIKILIA

hummus, tzatziki, tyrokafteri, toasted pita

SALMON TARTARE

loch duart salmon, dill, cucumber, yogurt, lemon

HORIATIKI SALAD

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

ROMAINE SALAD

dill dressing, manouri cheese belgium endive, scallions

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 PAIDAKIA

Char grilled marinated lamb chops with fries (suppl \$10)

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

