



experience true Greek

Sunset Pre-Fixe Menu

APPETIZERS

(kindly select one)

GAZPACHO

Chilled summer vegetable & tomato soup with traditional Greek garnitures

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

OCTOPUS

grilled Spanish octopus, Santorini fava, pepper & onion "stifado"

MAIN COURSE

(kindly select one)

GRILLED SALMON

loch duart salmon, hortorizo, carrot purée

CHICKEN

Organic roasted chicken, lemon potatoes

YEMISTA

Oven roasted tomato, pepper & zucchini stuffed with herbed rice (vegan)

LAVRAKI

Grilled Mediterranean seabass, seasonal vegetable

LAMB CHOPS

Taverna style lamb chops, fresh cut Greek fries (supplement \$10)

DESSERT

karadopita with vanilla ice cream

\$42.00

Monday through Friday`
Orders must be placed between
5PM – 6:15PM

* 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-born illness

