



THANK YOU FOR JOINING US FOR RESTAURANT WEEK

LUNCH 2 COURSE PRIX FIXE MENU
\$24 PER PERSON

APPETIZERS

AVGOLEMONO - Chicken Lemon Soup

PLORI CRISPS

Thinly Sliced Zucchini & Eggplant Chips, Citrus Yogurt Cream

KALAMARAKIA

Pan-Fried Calamari, Pesto Genovese, Roasted Tomato Confit, Creme Fraiche Tartar

HORIATIKI

Traditional Village Salad with Tomatoes, Cucumber, Red Onions, Green Peppers, Hotos Feta, Kalamata Olives, Laced with Extra Virgin Olive oil

HUMMUS

Chickpea Spread, Aromatic Cumin, Tahini, Garlic, Lemon, EVOO

SPANAKOPITA

Phyllo-Wrapped Baby Spinach, Scallions, Herbs & Feta

KEFTEDES

Pan-Braised Aromatic Meatballs (Beef & Lamb), Cumin Roasted Shallot, Minted Tomato Ragù

ENTRÉES

GREEK BIFTEKI BURGER

Charbroiled Ground Beef, Greek Spices, Graviera Cheese, Lettuce, Tomato

LAVRAKI

Loup de Mer from the Aegean, Lean White Fish, Mild & Sweet, with Moist Tender Flakes

SALMON

Grilled Salmon, Drizzled with Lemon and EVOO, Spanakorizo

PAPOUTSAKIA (Vegetarian)

Baked Italian Eggplant with Onion, Garlic, Fresh Tomato, and Feta Cheese

GRILLED CHICKEN SOUVLAKI

Grilled Chicken Skewers, Greek Fries, Pita, Tzatziki

ORZO A LA OUZO

Wild Shrimp, Orzo, Saffron, Ouzo, Tomato Confit, Mild Spices



THANK YOU FOR JOINING US FOR RESTAURANT WEEK

DINNER 3 COURSE PRIX FIXE MENU
\$46 PER PERSON

APPETIZERS

PIKILIA

Assorted Spreads: Tzatziki (Cucumber, Yogurt, and Dill), Melitzanosalata (Roasted Eggplant), Taramosalata (Carp Roe Caviar Spread) Served with Toasted Pita Points

PLORI CRISPS

Thinly Sliced Zucchini & Eggplant Chips, Saganaki Bites, Citrus Yogurt Cream

GIGANTES FOURNOU (Vegetarian)

Slow Roasted Grecian Giant Beans, Shallot, Arahova Feta, Fennel Aged Balsamic, EVOO

OKTAPODI SHARAS +\$7

Grilled Octopus, Fava bean Purée, Roasted Mix Peppers, Red Onion, Aged Balsamic Reduction

KALAMARAKIA

Pan-Fried Calamari, Lemon Basil Pesto, Crème Fraiche Tartar Sauce

SPANAKOPITA

Phyllo-Wrapped Baby Spinach, Scallions, Herbs and Feta

HORIATIKI

Village Salad with Tomatoes, Cucumbers, Red Onions, Green Peppers, Feta and Greek Olives.
Laced with Extra Virgin Olive oil

AVGOLEMONO Chicken Lemon Soup

SOUPA HMERAS Soup of the Day

ENTRÉES

LAVRAKI

Loup de Mer from the Aegean, Lean White Fish, Mild & Sweet, with Moist Tender Flakes

SEAFOOD YIOUVETSI

Calamari, Mussels, Scallops, Shrimp, White Wine & Cretan Raki, Roasted Tomato, Baked with Orzo

SOLOMOS AVGOLEMONO

Wild Caught Grilled Salmon, Artichokes Pearl Onion, Lemon Egg Drop, Leek Risotto

BRIZOLA +\$12

Char-Grilled Brandt Farms Prime Strip Steak, Grilled Garlic Oyster Mushroom, Roasted Lemon Potato, Grilled Asparagus

MOUSSAKA (DECONSTRUCTED) - (Vegetarian)

Flame Grilled Long Horn Smokey Eggplant, Roasted Fingerlings, Grilled Zucchini, Bechamel, Sun Dried Tomato Oil

ARNI KRITHARATO +\$9

Slow Braised Colorado Lamb Shank, Summer Artichokes, Black Garlic, Baby Zucchini & Carrots, EVOO Mash Potato

HIRINI BRIZOLA

Grill-Roasted Turner Farms Frenched Double Bone in Pork Chop, Fresh Fig Mavrodaphne Compote, Sweet Potato Puree

KOTOPOULO

Bell & Evan Farms Roasted Organic (1/2) Chicken, Natural Lemon EVOO Pan Drippings, Rosemary Fingerlings, Haricot Vert



DESSERTS

YAOURTI MELI

Greek Yogurt with Honey & Walnuts

SARAGLI

Phyllo Cigar Stuffed with Crushed Walnuts, Almonds, Pistachios,
Honey Syrup, Fig Gelato

KARIDOPITA

Aromatic Cinnamon, EVOO, Crushed Walnut Cake, Vanilla Bean Gelato

GALAKTOBOUREKO

Rich Buttery Semolina Custard, Phyllo Pastry, Simple Syrup, Pistachio Gelato

GELATO & SORBET

Vanilla, Double Chocolate, Fig or Pistachio Gelato, and Strawberry or Mango Sorbet



PRICE DOESN'T INCLUDE NYS TAX AND 20% GRATUITY

NOTICE: CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF PANAYOTIS (PETE) DALITSOURIS