ikos

DINNER

GREEK MEDITERRANEAN

GIFT OF THE SEA · RAW

The following items are served raw. Pick your fish (Big Eye Tuna, Salmon or Hamachi), then pair your flair.

TARTARE
Naxos: yuzu juice, avocado dots, fried capers
Kalem: orange segments, truffle oil
Chios: yogurt, caviar, lemon

CRUDO
Paros: red fruit vinaigrette, lemon zest, micro basil
Marmara: black sesame garlic paste, spicy cilantro
Milos: yuzu koshu, yuzu juice, dill pollen

DORADE CARPACCIO
Thinly sliced raw fish, delicately dressed

MEDITERRANEAN CEVICHE
Citrus marinated, topped with beyaz cheese

OYSTERS
East or West, served on the half shell (priced per oyster)

PETROSSIAN CAVIAR 1oz
Baika, accompanied by condiments and blinis

CRAB SALAD
Marinated crab with cherry tomato, celery and onion

GIFT OF THE SEA · COOKED

CALAMARI
Grilled: thinly sliced, tossed with fresh herbs
Fried: golden crispy, house aioli
Gemisto: cheese stuffed

OCTOPUS
Pomegranate vinaigrette, red onion, fava

FRIED BARBOUNIA
Lightly floured and gently fried red mullet

CRAB CAKES
Lump crab meat served with house aioli

GRILLED WHOLE FISH
Based on daily selection: fagri, lavraki, red snapper (per pound)

SALMON FILET
Served with smoked lemon labneh

TIGER PRAWNS
Grilled

TUNA STEAK
Seared big eye tuna crusted in sesame seeds

WHEAT & WATER

MANTI
Spiced lamb ravioli topped with yogurt sauce

VEGETARIAN TAGLIATELLE
With mushrooms and zucchini in a rich cream sauce

MEZZE & SPREADS

MEDITERRANEAN SPREADS
Selection of 3 spreads served with crudité: **Tzatziki** · **Spicy Feta** · **Tarama** · **Hummus** · **Babaganush** · **Lefka** (white beans, lemon, bell peppers)

IKOS CRISPS
Thinly sliced vegetables, gently fried, served with tzatziki

FAVA
Slow cooked yellow split peas, à la velouté

MOUSSAKA
Baked layers of potatoes and eggplant, spiced meat sauce and béchamel

ELIES MARINATES
Olive selection, fresno chili, mixed herbs, roasted garlic

KEFTEDES
Spiced beef and veal served with labneh gremolata

SPETZOFAI
Pork sausage and bell peppers in an ouzo-based red sauce

SPANAKOPITA
Spinach and feta delicately wrapped in phyllo

GRILLED MUSHROOMS & VEGETABLES
Seasonally picked vegetables and mushrooms

SAGANAKI
Kefalograviera cheese, wrapped in kataifi and gently fried

GIGANTES BEANS
Oven-baked, slow-cooked beans in tomato sauce

ASPARAGUS VELOUTÉ SOUP
Asparagus and leeks, creamed together

THE GRILL

LAMB CHOPS 12oz
Fire-kissed, served with lemon

RIBEYE 16oz
Char-grilled

FILET MIGNON KEBOB 8oz
Skewered with vegetables

ROASTED CHICKEN
Organic chicken breast, supreme cut

FROM THE GARDEN

GREEK
The traditional preparation

DAKOS
Heirloom tomatoes, myzithra cheese, carob rusks, verdolaga

FATTOUSH
Hearts of romaine, tangy pomegranate molasses dressing, pita croutons

SPRING SALAD
Endive, lamb's lettuce, snap peas, pine nuts

BEETS SALAD
Tender beets, mastic yogurt, roasted garlic, almond flakes

SIDES

GREEK FRIES
Optional truffle oil and/or feta

LEMON POTATOES

HORTA
Steamed Swiss chard leaves

MUJADARA
Black lentils and rice sautéed in onions

SPANAKORIZO
Sautéed spinach with rice

GRILLED ASPARAGUS

BROCCOLINI

BRUSSELS SPROUTS

FETA

PITA BREAD

Kali orexi

Consumption of raw or undercooked meats, seafood, or eggs may pose a health risk. Kindly inform your waiter of any allergies. Vegan options available, with dishes marked as they are or as they can be.

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