

AUTUMN



GIFT OF THE SEA

The following items are served raw

PICK YOUR FISH:

Big Eye Tuna, Salmon, Hamachi

PAIR YOUR FLAIR:

TARTARE

- **Naxos:** Yuzu Juice, Avocado Dots, Fried Capers
- **Kalem:** Orange Segments, Truffle Oil
- **Chios:** Yogurt, Caviar, Lemon

CRUDOS

- **Paros:** Red Fruit Vinaigrette, Lemon Zest, Fresh Micro Basil
- **Marmara:** Black Garlic, Sesame Paste, Spicy Cilantro Oil
- **Milos:** Yuzu Koshu, Yuzu Juice, Dill Pollen

DORADE CARPACCIO

Thinly Sliced Raw Fish, Delicately Dressed

MEDITERRANEAN CEVICHE

Citrus Marinated, Topped With Beyaz Cheese

OYSTERS *(Priced Per Oyster)*

East Or West, Served On The Half Shell

CAVIAR 1oz.

Accompanied By Condiments And Blinis

CALAMARI

- **Grilled:** Thinly Sliced, Tossed With Fresh Herbs
- **Fried:** Golden Crispy, Served With In 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 In House Aioli

GRILLED WHOLE FISH *(Per Pound)*

Based On Daily Selection: Fagri, Lavraki, Red Snapper

SALMON FILET

Served With Smoked Lemon Labneh

TIGER PRAWNS

Grilled



SCAN FOR WIFI



WHEAT & WATER

LOBSTER PAPPARDELLE

Squid Ink Pasta With Lobster, Brandy Butter, Touch Of Chili

MANTI RAVIOLI

Spiced Lamb Topped With Yogurt Sauce

VEGETARIAN TAGLIATELLE

With Mushrooms and Zucchini In A Rich Cream Sauce



FROM THE GARDEN

GREEK

Traditional Preparation

DAKOS

Heirloom Tomatoes, Myzithra Cheese, Carob Rusks, Verdolaga

FATTOUSH

Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons

AUTUMN

Arugula, Fig, Walnut



PAREA

Parea, a Greek word meaning a group of friends who accompany each other through life. At iKos, our “parea” are small plates to accompany our larger dishes.

GREEK FRIES

ADD Truffle Oil + \$3 | ADD Feta + \$3

LEMON POTATOES

FETA

PITA BREAD

HORTA

BROCCOLINI

BRUSSEL SPROUTS

MUJADARA

Black Lentils And Rice Sautéed In Onions

SPANAKORIZO

Sautéed Spinach With Rice

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY POSE A HEALTH RISK, KINDLY INFORM YOUR WAITER OF ANY ALLERGIES



TO SHARE OR TO KEEP

PIKILIA

Selection of 3 spreads served with crudite

Individual

- **Tzatziki:** Yogurt, Cucumber, Garlic
- **Spicy Feta:** Chili, Red Peppers, Feta, Garlic, Yogurt
- **Tarama:** Fish Roe, Bread
- **Hummus:** Tahini, Chickpea
- **Babaganush:** Smoked Eggplant
- **Lefka:** White Beans, Lemon, Bell Peppers

FAVA

Slow Cooked Yellow Split Peas, Á La Velouté

MOUSSAKA

Baked Layers Of Potatoes And Eggplant, Spiced Meat Sauce And Béchamel

IKOS CRISPS

Thinly Sliced Vegetables, Gently Fried, Served With Yogurt Sauce

ELIES MARINATES

Olive Selection, Fresno Chili, Mixed Herbs, Roasted Garlic

KEFTEDES

Spiced Beef And Lamb Served With Labneh Gremolata

SPETZOFAI

Pork Sausage And Bell Peppers Served In An Ouzo Based Red Sauce

SPANAKOPITA

Spinach and Feta Delicately Wrapped In Phyllo

GRILLED MUSHROOMS AND VEGETABLES

Seasonally Picked Vegetables And Mushrooms

SAGANAKI

Kefalograviera Cheese, Wrapped In Kataifi And Gently Fried

BOUYIOURDI (Baked Feta)

Feta, Bell Pepper, Chili Flakes

VELOUTÉ SOUP

Zucchini, Basil, Lemon

LAMB CHOPS 12oz

RIBEYE 16oz

FILET MIGNON BROCHETTE 8oz

Skewered With Vegetables

ROASTED CHICKEN

Organic Chicken Breast, Supreme Cut

VEGAN - IT IS / CAN BE

EXECUTIVE CHEF - DAVIDE ZUCCA