

Share some appetizers from our a la carte menu or enjoy our "Entrée Fixe" your way



GIFT OF THE SEA

The following items are served raw

MEDITERRANEAN CEVICHE

Citrus Marinated, Topped With Beyaz Cheese

OYSTERS (Priced Per Oyster)

East Or West, Served On The Half Shell

FRIED CALAMARI

Golden Crispy, Served With In House Aioli

OCTOPUS

Pomegranate Vinaigrette, Red Onion, Fava

CRAB CAKES

Lump Crab Meat Served With Dijon Sauce

LAVRAKI

Mediterranean Sea Bass, Grilled

SALMON

Faroe Island, Grilled



WHEAT & WATER

MANTI RAVIOLI

Spiced Lamb Topped With Yogurt Sauce

VEGETARIAN TAGLIATELLE

With Mushrooms And Zucchini In A Rich Cream Sauce



KOUZINA MAS

STUFFED PEPPER

Stuffed With Veggies

CLASSIC BURGER

Juicy Beef With Pickled Jalapeños And Caramelized Onions

ROASTED CHICKEN

Supreme Cut

LAMB

Center Loin Skewer With Vegetables



SCAN FOR WIFI

iKos



MEZZE

PIKILIA

Tzatziki, Babaganush, Spicy Feta Served With Crudite

IKOS CRISPS

Gently Fried vegetables, Served With Yogurt Sauce

KEFTEDES

Spiced Beef And Lamb Served With Labneh Gremolata

MUSHROOMS AND VEGETABLES Ω

Seasonally Picked, Grilled

SAGANAKI

Kefalograviera Wrapped In Kataifi And Gently Fried

SPETZOFAI

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

MOUSSAKA

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



FROM THE GARDEN

GREEK Ω

Traditional Preparation

FATTOUSH Ω

Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons



PAREA (SIDES)

Greek Fries (ADD Truffle Oil + \$3 | ADD Feta + \$3)

Feta

Mujadara Ω

Pita Bread

Orzo

Spanakorizo

Horta Ω

Lemon Potatoes

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

ENTRÉE FIXE

Choose a main, one side + a starch and a dip to complete your midday experience.

MAIN COURSES

LAVRAKI

Mediterranean Sea Bass, Grilled

SALMON

Faroe Island, Grilled

STUFFED PEPPER

Stuffed With Veggies

CLASSIC BURGER

Juicy Beef With Pickled Jalapeños And Caramelized Onions

ROASTED CHICKEN

Supreme Cut

LAMB

Center Loin Skewer With Vegetables

SIDES

GREEK FRIES

TOMATO SALAD

LEMON POTATOES

GREEN SALAD

HORTA

AND

MUJADARA

SPANAKORIZO

ORZO

DIPS

TZATZIKI

HUMMUS

SPICY FETA

LEFKA

BABAGANOUSH

DESSERT

YOGURT

Served With Honey And Nuts

FRUIT MEDLEY

Seasonal Fruit

WINES BY THE GLASS

WHITE WINE

ASSYRTIKO - Chateau Julia Drama
PINOT GRIGIO - Friuli DOC Pinhin
SAUVIGNON BLANC - The Crossings
CHARDONNAY - The Calling
MALAGOUZIA - Alpha Estate

RED WINE

AMETHYSTOS - Costa Lazaridi
AGIORGITIKO - Skouras st Nemea
CABARNET SAUVIGNON - Iron & Sand
CABERNET SAUVIGNON - Oenotria
MALBEC - The Show
PINOT NOIR - Elouan

ROSÉ WINE

ST MARGUERITE SYMPHONIE
WHISPERING ANGEL

BUBBLES

PROSECCO - Avissi
MOET & CHANDON 187 ML.

BEER

MYTHOS LAGER
ESTRELLA LAGER
PIKRI IPA
MONTAUK IPA
CLAUSTHALER - Non Alcoholic

THE CLEAR COLLECTION WINES (0% ABV)

PINOT GRIGIO - Fre
CABERNET SAUVIGNON
SPARKING WINE - Lyres

SIPS AND SPIRITS

FRESH JUICE (11:30-3pm)

PRASINOS
Matcha, Celery, Cucumber, Ginger, Lemon

PORTOKALI
Carrot, Green Apple, Beets, Orange

KOKKINOS
Strawberry, Pineapple, Orange, Mint

COFFEE SELECTION

ESPRESSO
DOUBLE ESPRESSO
CAPPUCCINO
MATCHA CAPPUCCINO
DRIP COFFEE
GREEK COFFEE (Classic Or Sweet)
LATTE
DECAF ALSO AVAILABLE

TEA SELECTION

CHAMOMILE
MINT
GREEN TEA
EARL GREY
BLACK TEA

CORDIALS & DIGESTIFS

MASTIHA
AMARO MONTENEGRO
AVERNA
LIMONCELLO
SAMBUCA

GLYKA

BAKLAVA
A Classic Treat Of Golden Phyllo, Spiced Walnuts, And A Drizzle Of Honey

EKMEK KATAIFI
Sweet, Kataifi, Smooth Custard, And Whipped Cream

CHOCOLATE MOUSSE

LEMON PIE

YOGURT
Served With Honey Nuts Or Sweet Spoons

SUBMARINE
Traditionally Called *Ipovrichio*, A Spoonful Of Fondant Submerged In Cold Water

ICE CREAM

Vanilla
Strawberry
Chocolate
Lemon

FRUIT MEDLEY
Seasonal Fruit

LOVING LUNCH WITH US? WAIT UNTIL YOU SEE OUR DINNER MENU.

From the first bite to the final beat, there's always something happening here. During the week, join us for mellow live music to set the mood. When the week comes to a close, that's when the adventure begins. **Fridays and Saturdays after 8pm, our DJ turns up the tempo for an evening you won't forget.** Ikos is where a first date becomes an anniversary, daytime dining turns into a celebration, and every first visit promises to be just the beginning.

Welcome to iKos. Welcome home.
