BRUNCH

iKos

RAW BAR

Each item is served raw and can be topped with caviar for $10

OYSTERS *(Priced Per Oyster)* — 3
East or West, Served on the Half Shell

TUNA TARTARE — 22
Big Eye Tuna, Yuzu Juice, Shallot, Fresno Chili, Micro Basil

TUNA CRUDO — 21
Big Eye Tuna, Yuzu Juice, Yuzu Kosho, Fresno Chili, Dill Pollen

CRAB SALAD — 25
Marinated Crab with Cherry Tomatoes and Onions

PETROSSIAN CAVIAR 1oz — 120
Baika, Accompanied by Condiments

CAVIAR BITES — 30
3 Crispy Bites Topped with Caviar

SAVOURY BITES

MEZZE PLATE — 18
Hummus, Turkey Ham, Kaseri Cheese, Crudite'

IKOS CRISPS ♎ — 24
Thinly Sliced Vegetables, Gently Fried, Served with Tzatziki

SPANAKOPITA — 16
Spinach and Feta Delicately Wrapped in Phyllo

KEFTEDES — 18
Spiced Beef and Veal Meatballs, Served with Labneh Gremolata

IMAM BAILDI ♎ — 15
Silky Eggplant with Creamy Onion and Tomato Sauce on Koulouri Bread

FROM THE GARDEN

GREEK ♎ — 21
Traditional Preparation

WINTER ♎ — 16
Spinach, Arugula, Caramelized Walnuts, Kasseri Cheese

AEGEAN BOWL — 18
Salad of Choice, Cous Cous, Protein *(Pick One)*

- Chicken +8
- Tuna +10
- Salmon +8

2 HOURS BOTTOMLESS - $40

SANGRIA
BLOODY MARY
MIMOSA
BELLINI

BRUNCH CLASSICS

OMELETTE YOUR WAY — 19
CHOOSE 4

- Feta Cheese
- Tomato
- Spinach
- Kasseri Cheese
- Mushrooms
- Onion
- Turkey Ham
- Turkey Sausage
- Bacon

TIMELESS BREAKFAST — 17
2 Eggs, Bacon or Turkey Sausage, Pita, Salad

MED SCRAMBLE STRAPATSADA — 17
Scrambled Eggs in Tomato Sauce and Feta, on Koulouri Bread

SHAKSHUKA WITH KEFTEDES — 21
2 Poached Eggs, Rich Tomato and Pepper Sauce

BENEDICT — 23
CHOICE OF: Bacon, Turkey Ham, or Lox

SWEET START

PANCAKES *(Classic or Chocolate Chip)* — 16
Served with Maple Syrup, Berries, Yogurt, Mascarpone Cream

TIRAMISU FRENCH TOAST — 17
Tsoureki Brioche Dipped in Coffee, Mascarpone Cream

GREEK YOGURT — 14
Served with Honey Nuts and Berries

FRUIT MEDLEY ♎ — 10
Mixed Seasonal Fruit

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

HANDHELDS

Served with choice of fries, house potatoes, or salad

AVOCADO TOAST ♎ — 12
Sourdough Bread, Avocado, Pickled Onion

- Egg +6
- Chicken +8
- LOX +10

IKOS DELIGHT — 25
Chargrilled Octopus, Fava Spread, Shallot, Cherry Tomatoes

NY STYLE LOX — 24
Smoked Salmon, Cream Cheese, Red Onion, Capers

CLASSIC BURGER — 28
Juicy Beef with Pickled Jalapeños, Caramelized Onions, Kasseri Cheese

STEAK AND EGGS — 29
Fine Sliced Petite Tender, Kaseri Cheese, Gremolada

PAREA *(SIDES)*

Greek Fries 8 (ADD Truffle Oil + $3 | ADD Feta + $3)
House Potatoes | 10 **Hash Browns | 8** **Cous Cous | 8**
Grilled Veggies & Mushrooms | 14 **Pita Bread | 3**

JOIN US FOR PARTY BRUNCH!

FIRST SUNDAY OF EVERY MONTH 1:00PM ~ 8:00PM

A once-a-month celebration of flavor, music, and modern Greek hospitality. Where exceptional cuisine meets vibrant energy, our Party Brunch brings guests together for an unforgettable weekend experience. Enjoy a curated lineup of signature dishes, bottle service, and an elevated atmosphere for those who love to savor, socialize, and celebrate. Let the music rise, glasses clink, and brunch vibes take over.

♎ VEGAN - IT IS / CAN BE

EXECUTIVE CHEF - DAVIDE ZUCCA