

## WINTER



## GIFT OF THE SEA

*The following items are served raw*

### PICK YOUR FISH:

Big Eye Tuna, Salmon, Hamachi

### PAIR YOUR FLAIR:

#### TARTARE

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

#### CRUDOS

- Paros: Red Fruit Vinaigrette, Lemon Zest, Micro Basil
- Marmara: Black Garlic, Sesame Paste, Spicy Cilantro Oil
- Milos: Yuzu Kosho, 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

### PETROSSIAN CAVIAR 1oz

Baika, 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

26

24

28

25

4

120

23

28

32

29

46

43

38



## WHEAT & WATER

### LOBSTER PAPPARDELLE

Squid Ink Pasta With Lobster, Datterino Sauce, Touch Of Chili

45

### MANTI

Spiced Lamb Filled Pasta

36

### VEGETARIAN TAGLIATELLE

With Mushrooms and Zucchini In A Rich Cream Sauce

34



## FROM THE GARDEN

### GREEK Ω

Traditional Preparation

24

### DAKOS Ω

Heirloom Tomatoes, Feta Mousse, Carob Rusks, Verdolaga

24

### FATTOUSH Ω

Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons

22

### WINTER Ω

Spinach, Arugula, Caramelized Walnuts, Kasseri Cheese

20



## 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

10

### LEMON POTATOES

12

### FETA

5

### PITA BREAD

3

### HORTA Ω

10

### BROCCOLINI Ω

11

### BRUSSEL SPROUTS Ω

11

### MUJADARA Ω

11

Lentils And Rice Sautéed In Onions

### SPANAKORIZO

12

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*

*As it is at home, meals here are meant to be shared. Dishes are served family style, arriving in a natural rhythm as they are ready. Kali orexi!*



## KOUZINA MAS

### PIKILIA

Selection of 3 spreads served with crudite

28

#### Individual

- Tzatziki: Yogurt, Cucumber, Garlic

10

- Tarama: Fish Roe, Bread

10

- Spicy Feta: Chili, Red Peppers, Feta, Garlic, Yogurt

9

- Hummus: Tahini, Chickpea Ω

9

- Babaganoush: Smoked Eggplant Ω

9

- Lefka: White Beans, Lemon, Bell Peppers Ω

8

### FAVA Ω

Slow Cooked Yellow Split Peas, Á La Velouté

12

### MOUSSAKA

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

34

### IKOS CRISPS Ω

Thinly Sliced Vegetables, Gently Fried, Served With Yogurt Sauce

26

### ELIES MARINATES

Olive Selection, Fresno Chili, Mixed Herbs, Roasted Garlic

9

### KEFTEDES

Spiced Beef And Veal Served With Labneh Gremolata

20

### SPETZOFAI

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

21

### SPANAKOPITA

Spinach and Feta Delicately Wrapped In Phyllo

19

### GRILLED MUSHROOMS AND VEGETABLES Ω

Seasonally Picked Vegetables And Mushrooms

20

### SAGANAKI

Kefalograviera Cheese, Wrapped In Kataifi And Gently Fried

18

### BOUYOURDI (Baked Feta)

Feta, Bell Pepper, Chili Flakes

19

### FAKES SOUP

Lentils, Carrots, Celery, Tomato, Onion

16

### LAMB CHOPS 12oz

56

### RIBEYE 16oz

62

### FILET MIGNON BROCHETTE 8oz

58

### ROASTED CHICKEN

Organic Chicken Breast, Supreme Cut

36

Ω VEGAN - IT IS / CAN BE

EXECUTIVE CHEF - DAVIDE ZUCCA