

WINTER

GIFT OF THE SEA

The following items are served raw

PICK YOUR FISH: Big Eye Tuna, Salmon, Hamachi	
PAIR YOUR FLAIR:	
TARTARE	26
– Larnaca: Yuzu Juice, Avocado Dots, Fried Capers	
– Kalem: Orange Segments, Truffle Oil	
– Chios: Yogurt, Caviar, Lemon	
CRUDOS	24
– 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	28
Thinly Sliced Raw Fish, Delicately Dressed	
MEDITERRANEAN CEVICHE	25
Citrus Marinated, Topped With Beyaz Cheese	
OYSTERS <i>(Priced Per Oyster)</i>	4
East Or West, Served On The Half Shell	
PETROSSIAN CAVIAR 1oz	120
Baika, Accompanied By Condiments And Blinis	
CALAMARI	23
– Grilled: Thinly Sliced, Tossed With Fresh Herbs	
– Fried: Golden Crispy, Served With In House Aioli	
– Gemisto: Cheese Stuffed	
OCTOPUS	28
Pomegranate Vinaigrette, Red Onion, Fava	
FRIED BARBOUNIA	32
Lightly Floured And Gently Fried Red Mullet	
CRAB CAKES	29
Lump Crab Meat Served With In House Aioli	
GRILLED WHOLE FISH <i>(Per Pound)</i>	46
Based On Daily Selection: Fagri, Lavraki, Red Snapper	
SALMON FILET	43
Served With Smoked Lemon Labneh	
TIGER PRAWNS	38
Grilled	



WHEAT & WATER

LOBSTER PAPPARDELLE	45
Squid Ink Pasta With Lobster, Datterino Sauce, Touch Of Chili	
MANTI	36
Spiced Lamb Filled Pasta	
VEGETARIAN TAGLIATELLE	34
With Mushrooms and Zucchini In A Rich Cream Sauce	

FROM THE GARDEN

GREEK <u>Ω</u>	24
Traditional Preparation	
DAKOS <u>Ω</u>	24
Heirloom Tomatoes, Feta Mousse, Carob Rusks, Verdolaga	
FATTOUSH <u>Ω</u>	22
Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons	
WINTER <u>Ω</u>	20
Spinach, Arugula, Caramelized Walnuts, Kasseri Cheese	

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	10
ADD Truffle Oil + \$3 ADD Feta + \$3	
LEMON POTATOES	12
FETA	5
PITA BREAD	3
HORTA <u>Ω</u>	10
BROCCOLINI <u>Ω</u>	11
BRUSSEL SPROUTS <u>Ω</u>	11
MUJADARA <u>Ω</u>	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	28
Selection of 3 spreads served with crudite	
Individual	
– Tzatziki: Yogurt, Cucumber, Garlic	10
– Tarama: Fish Roe, Bread	10
– Spicy Feta: Chili, Red Peppers, Feta, Garlic, Yogurt	9
– Hummus: Tahini, Chickpea <u>Ω</u>	9
– Babaganush: Smoked Eggplant <u>Ω</u>	9
– Lefka: White Beans, Lemon, Bell Peppers <u>Ω</u>	8

FAVA <u>Ω</u>	12
Slow Cooked Yellow Split Peas, Á La Velouté	
MOUSSAKA	34
Baked Layers Of Potatoes And Eggplant, Spiced Meat Sauce And Béchamel	
IKOS CRISPS <u>Ω</u>	26
Thinly Sliced Vegetables, Gently Fried, Served With Yogurt Sauce	
ELIES MARINATES	9
Olive Selection, Fresno Chili, Mixed Herbs, Roasted Garlic	
KEFTEDES	20
Spiced Beef And Veal Served With Labneh Gremolata	
SPETZOFAI	21
Pork Sausage And Bell Peppers Served In An Ouzo Based Red Sauce	
SPANAKOPITA	19
Spinach and Feta Delicately Wrapped In Phyllo	
GRILLED MUSHROOMS AND VEGETABLES <u>Ω</u>	20
Seasonally Picked Vegetables And Mushrooms	
SAGANAKI	18
Kefalograviera Cheese, Wrapped In Kataifi And Gently Fried	
BOUYIOURDI (Baked Feta)	19
Feta, Bell Pepper, Chili Flakes	
FAKES SOUP	16
Lentils, Carrots, Celery, Tomato, Onion	
LAMB CHOPS 12oz	56
RIBEYE 16oz	62
FILET MIGNON BROCHETTE 8oz	58
Skewered With Vegetables	
ROASTED CHICKEN	36
Organic Chicken Breast, Supreme Cut	

Ω VEGAN - IT IS / CAN BE

EXECUTIVE CHEF - DAVIDE ZUCCA