

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



GIFT OF THE SEA

* Some items are served raw

MEDITERRANEAN CEVICHE*	23
Citrus Marinated, Topped With Beyaz Cheese	
OYSTERS* (Priced Per Oyster)	3
East Or West, Served On The Half Shell	
FRIED CALAMARI	21
Golden Crispy, Served With In House Aioli	
OCTOPUS	25
Pomegranate Vinaigrette, Red Onion, Fava	
CRAB CAKE	26
Lump Crab Meat Served With Dijon Sauce	
LAVRAKI FILLET	32
Mediterranean Sea Bass, Grilled	
Salmon Fillet	29
Faroe island grilled served with roasted lemon labneh	
TUNA STEAK	31
Seared big eye tuna crusted in sesame seeds	
GRILLED WHOLE FISH (Per Pound)	40
Based On Daily Selection: Lavraki, Red Snapper	



WHEAT & WATER

LOBSTER PAPPARDELLE	35
Squid Ink Pasta, Brandy Butter, Touch of Chili	
VEGETARIAN TAGLIATELLE	28
With Mushrooms And Zucchini In A Rich Cream Sauce	



KOUZINA MAS

GEMISTA	22
Stuffed Pepper With Veggies	
CLASSIC BURGER	28
Juicy Beef With Pickled Jalapeños And Caramelized Onions	
ROASTED CHICKEN	26
Organic breast, supreme cut	
LAMB BROCHETTE	30
Center Loin Skewer With Vegetables	

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MEZZE

PIKILIA	24
Hummus, Babaganoush, Spicy Feta Served With Crudite	
IKOS CRISPS	24
Gently Fried vegetables, Served With Tzatziki	
KEFTEDES	18
Spiced Beef And Lamb Served With Labneh Gremolata	
MUSHROOMS AND VEGETABLES	18
Seasonally Picked, Grilled	
SAGANAKI	16
Kefalograviera Wrapped In Kataifi And Gently Fried	
SPETZOFAI	19
Pork Sausage And Bell Peppers Served In An Ouzo Based Red Sauce	
MOUSSAKA	30
Baked Layers Of Potatoes And Eggplant, Spiced Meat Sauce And Béchamel	



FROM THE GARDEN

GREEK	21
Traditional Preparation	
FATTOUSH	20
Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons	



PAREA (SIDES)

Greek Fries 8	(ADD Truffle Oil + \$3 ADD Feta + \$3)
Feta 5	Mujadara 8
Orzo 6	Spanakorizo 8
Lemon Potatoes 10	Horta 8

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

ENTRÉE FIXE – \$35

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

GEMISTA

Stuffed Pepper 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

BABAGANOUSH

DESSERT

YOGURT +5

Served With Honey And Nuts

FRUIT MEDLEY +5

Seasonal Fruit

WINES BY THE GLASS

WHITE WINE

ASSYRTIKO - Chateau Julia Drama | 16

PINOT GRIGIO - Friuli DOC Pinhin | 15

SAUVIGNON BLANC - The Crossings | 15

CHARDONNAY - The Calling | 16

MALAGOUZIA - Alpha Estate | 16

RED WINE

AMETHYSTOS - Costa Lazaridi | 18

AGIORGITIKO - Skouras st Nemea | 17

CABERNET SAUVIGNON - Iron & Sand | 17

CABERNET SAUVIGNON - Oenotria | 18

MALBEC - The Show | 17

PINOT NOIR - Elouan | 17

ROSÉ WINE

ST MARGUERITE SYMPHONIE | 15

WHISPERING ANGEL | 17

BUBBLES

PROSECCO - Avissi | 15

MOET & CHANDON 187 ML. | 22

BEER

MYTHOS LAGER | 8

ESTRELLA LAGER | 8

PIKRI IPA | 8

MONTAUK IPA | 8

CLAUSTHALER - Non Alcoholic | 8

THE CLEAR COLLECTION WINES (0% ABV)

PINOT GRIGIO - Fre | 15

CABERNET SAUVIGNON | 15

SPARKLING WINE - Lyres | 15

COFFEE SELECTION

ESPRESSO | 5

DOUBLE ESPRESSO | 6

CAPPUCCINO | 6

MATCHA CAPPUCCINO | 7

DRIP COFFEE | 5

GREEK COFFEE (Classic Or Sweet) | 5

LATTE | 6

DECAF ALSO AVAILABLE

TEA SELECTION

CHAMOMILE | 5

PEPPERMINT | 5

GREEN TEA | 5

EARL GREY | 5

BLACK TEA | 5

CORDIALS & DIGESTIFS

MASTIHA | 12

AVERNA | 13

LIMONCELLO | 12

SAMBUCA | 12

GLYKA

BAKLAVA | 14

Crispy phyllo and nuts, served over melted ice-cream

CHOCOLATE PUFFER DOME | 12

White chocolate dome with kataifi base cocoa and berries custard

CITRUS CAKE | 12

Spiced crumble, Portokalopita sponge, lemon cream, candied grapefruit

YOGURT | 13

Served with Honey Nuts

ICE CREAM (2 scoops) | 8

Vanilla

Strawberry

Chocolate

Lemon

FRUIT MEDLEY | 10

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.