

# IKOS

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

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



## WHEAT & WATER

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



## KOUZINA MAS

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



## MEZZE

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



## FROM THE GARDEN

<b>GREEK</b> Ω	<b>21</b>
Traditional Preparation	
<b>FATTOUSH</b> Ω	<b>20</b>
Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons	



## PAREA (SIDES)

<b>Greek Fries 8</b> (ADD Truffle Oil + \$3   ADD Feta + \$3)		
<b>Feta   5</b>	<b>Mujadara Ω   8</b>	<b>Pita Bread   3</b>
<b>Orzo   6</b>	<b>Spanakorizo   8</b>	<b>Horta Ω   8</b>
<b>Lemon Potatoes   10</b>		

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

<b>GREEK FRIES</b>	<b>TOMATO SALAD</b>
<b>LEMON POTATOES</b>	<b>GREEN SALAD</b>
<b>HORTA</b>	

## AND

<b>MUJADARA</b>	<b>SPANAKORIZO</b>	<b>ORZO</b>
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## DIPS

<b>TZATZIKI</b>	<b>HUMMUS</b>
<b>SPICY FETA</b>	<b>BABAGANOUSH</b>

## DESSERT

### YOGURT +5

Served With Honey And Nuts

### FRUIT MEDLEY +5

Seasonal Fruit

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## WINES BY THE GLASS

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### 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

**CABARNET 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

**SPARKING WINE** - Lyres | 15

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## COFFEE SELECTION

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ESPRESSO | 5

DOUBLE ESPRESSO | 6

CAPPUCCINO | 6

MATCHA CAPPUCCINO | 7

DRIP COFFEE | 5

GREEK COFFEE (Classic Or Sweet) | 5

LATTE | 6

*DECAF ALSO AVAILABLE*

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## TEA SELECTION

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CHAMOMILE | 5

PEPPERMINT | 5

GREEN TEA | 5

EARL GREY | 5

BLACK TEA | 5

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## CORDIALS & DIGESTIFS

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MASTIHA | 12

AVERNA | 13

LIMONCELLO | 12

SAMBUCA | 12

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## GLYKA

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### **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

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## 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.

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