

SPRING

# IKOS

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!

## GIFT OF THE SEA

### RAW BAR

<b>TARTARE</b> Choice of Big Eye Tuna, Salmon or Hamachi	26
– Larnaca: Yuzu Juice, Avocado Dots, Fried Capers	
– Kalem: Orange Segments, Truffle Oil	
– Chios: Yogurt, Caviar, Lemon	
<b>CRUDOS</b> Choice of Big Eye Tuna, Salmon or Hamachi	24
– Paros: Red Fruit Vinaigrette, Lemon Zest, Micro Basil	
– Marmara: Black Garlic, Sesame Paste, Spicy Cilantro Oil	
– Milos: Yuzu Kosho, Yuzu Juice, Dill Pollen	
<b>DORADE CARPACCIO</b>	28
Thinly Sliced Raw Fish, Delicately Dressed	
<b>MEDITERRANEAN CEVICHE</b>	25
Citrus Marinated, Topped With Beyaz Cheese	
<b>OYSTERS</b> (Priced Per Oyster)	4
East Or West, Served On The Half Shell	
<b>PETROSSIAN CAVIAR</b> 1oz	120
Baika, Accompanied By Condiments And Blinis	
<b>CRAB SALAD</b>	28
Marinated Crab With cherry Tomato, Celery and Onion	

<b>CALAMARI</b>	23
– Grilled: Thinly Sliced, Tossed With Fresh Herbs	
– Fried: Golden Crispy, Served With In House Aioli	
– Gemisto: Cheese Stuffed	
<b>OCTOPUS</b>	28
Pomegranate Vinaigrette, Red Onion, Fava	
<b>FRIED BARBOUNIA</b>	32
Lightly Floured And Gently Fried Red Mullet	
<b>CRAB CAKE</b>	29
Lump Crab Meat Served With In House Aioli	
<b>GRILLED WHOLE FISH</b> (Per Pound)	46
Based On Daily Selection: Dorado, Lavraki, Red Snapper	
<b>SALMON FILET</b>	43
Served With Smoked Lemon Labneh	
<b>TUNA STEAK</b>	42
Seared Big Eye Tuna Crusted in Sesami Seeds	
<b>TIGER PRAWNS</b>	38
Grilled	

## WHEAT & WATER

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

## FROM THE GARDEN

<b>GREEK SALAD</b>	24
Traditional Preparation	
<b>DAKOS SALAD</b>	24
Heirloom Tomatoes, Feta Mousse, Carob Rusks	
<b>FATTOUSH SALAD</b>	22
Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons	
<b>SPRING SALAD</b>	22
Endive, Lamb's lettuce, snap peas, pine nuts	
<b>BEETS SALAD</b>	22
Tender beets, Mastic Yogurt Roasted Garlic and almond flakes	




## SIDES

<b>GREEK FRIES</b>	10
ADD Truffle Oil + \$3   ADD Feta + \$3	
<b>LEMON POTATOES</b>	12
<b>FETA</b>	5
<b>PITA BREAD</b> (gluten free option available)	3
<b>HORTA</b>	10
Steamed Swiss chard leaves	
<b>GRILLED ASPARAGUS</b>	13
<b>BROCCOLINI</b>	11
<b>BRUSSEL SPROUTS</b>	11
<b>MUJADARA</b>	11
Lentils And Rice Sautéed In Onions	
<b>SPANAKORIZO</b>	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

## LAND SIDE

<b>MEDITERRANEAN SPREADS</b>	28
Selection of 3 dips served with crudite	
<b>Individual</b>	
– Tzatziki: Yogurt, Cucumber, Garlic	10
– Tarama: Fish Roe, Bread	10
– Spicy Feta: Chili, Red Peppers, Feta, Garlic, Yogurt	9
– Hummus: Tahini, Chickpea 	9
– Babaganush: Smoked Eggplant 	9
– Lefka: White Beans, Lemon, Bell Peppers 	8

<b>IKOS CRISPS</b> 	26
Thinly Sliced Vegetables, Gently Fried, Served With tzatziki	
<b>FAVA</b> 	12
Slow Cooked Yellow Split Peas, Á La Velouté	
<b>MOUSSAKA</b>	34
Baked Layers Of Potatoes And Eggplant, Spiced Meat Sauce And Béchamel	
<b>ELIES MARINATES</b>	9
Olive Selection, Fresno Chili, Mixed Herbs, Roasted Garlic	
<b>KEFTEDES</b>	20
Spiced Beef And Veal Served With Labneh Gremolata	
<b>SPETZOFAI</b>	21
Lukaniko Pork Sausage, bell peppers stewed in a rich sauce	
<b>SPANAKOPITA</b>	19
Spinach and Feta Delicately Wrapped In Phyllo	
<b>GRILLED MUSHROOMS AND VEGETABLES</b> 	20
Seasonally Picked Vegetables And Mushrooms	
<b>SAGANAKI</b>	18
Kefalograviera Cheese, Wrapped In Kataifi And Gently Fried	
<b>GIGANTES BEANS</b>	16
Oven baked slow cooked beans in Tomato sauce	
<b>ASPARAGUS VELOUTE SOUP</b>	19
Asparagus, Leeks, creamed together	
<b>LAMB CHOPS</b> 12oz	56
<b>RIBEYE</b> 16oz	62
<b>FILET MIGNON KEBOB</b> 8oz	58
Skewered With Vegetables	
<b>ROASTED CHICKEN</b>	36
Organic Chicken Breast, Supreme Cut	

 VEGAN - IT IS / CAN BE

EXECUTIVE CHEF - DAVIDE ZUCCA