

BRUNCH

RAW BAR

OYSTERS <i>(Priced Per Oyster)</i> East or West, Served on the Half Shell	4
TATARE <i>Choice of Big Eye Tuna or Salmon</i> Yuzu Juice, Shallot, Fresno chili, Micro basil	26
CRUDOS <i>Choice of Big Eye Tuna or Salmon</i> Yuzu Juice, Yuzu Kosho, Dill Pollen	24
MEDITERRANEAN CEVICHE Lime Cucumber Marinated Topped with Beyaz Cream	25
CRAB SALAD Marinated Crab with Cherry Tomatoes, Onions and celery	28
PETROSSIAN CAVIAR 1oz Baika, Accompanied by Condiments	120
CAVIAR BITES  3 Crispy Bites Topped with Caviar	30

DIPS & SIDES

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

Greek Fries 10 (ADD Truffle Oil + \$3 | ADD Feta + \$3)
House Potatoes | 10 Pita Bread  | 3 Cous Cous  | 8
Grilled Veggies & Mushrooms | 20

*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!*

ikos

2 HOURS BOTTOMLESS - \$40
SANGRIA BLOODY MARY MIMOSA BELLINI

BRUNCH CLASSICS

OMELETTE Feta Cheese, Tomatoes, Mushroom and onion	19
MED SCRAMBLE STRAPATSADA Scrambled Eggs in Tomato Sauce and Feta, on Koulouri Bread	18
SHAKSHUKA WITH KEFTEDES 2 Poached Eggs, Rich Tomato and Pepper Sauce	21
IMAM BAILDI  Silky Eggplant with Creamy Onion and Tomato Sauce on Koulouri Bread	16
TIRAMISU FRENCH TOAST  Tsourekí Brioche dipped in Coffee, Mascarpone Cream	18

AEGEAN BOWL  Cous Cous and Choice of Tomato or Green Salad	18
AVOCADO TOAST  <i>(OPTIONAL PROTEIN)</i>	12
– Chicken	+8
– Tuna	+10
– Salmon	+8
– Eggs	+6

HANDHELD POCKET PITAS

Served with choice of fries, house potatoes, or salad

IKOS DELIGHT  Chargrilled Octopus, Fava Spread, Red Onion, Cherry Tomatoes	26
STEAK AND EGGS  Fine Sliced Beef Tenderloin, Kaseri Cheese, Gremolada	29

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

LUNCH HIGHLIGHTS

IKOS CRISPS  Thinly Sliced Vegetables, Gently Fried, Served with Tzatziki	26
OCTOPUS Pomegranate Vinaigrette, Red Onion, Fava	28
FRIED CALAMARI  Golden Crispy, Served With In House Aioli	23
SAGANAKI  Kefalograviera Cheese, Wrapped In Kataifi And Gently Fried	18
KEFTEDES Spiced Beef and Veal Meatballs, Served with Labneh Gremolata	20
SPANAKOPITA  Spinach and Feta Delicately Wrapped in Phyllo	19
GREEK SALAD  Traditional Preparation	24
CRAB CAKE Lump Crab Meat Served With In House Aioli	29

Entrees

LAMB CHOP 12oz	58
RIBEYE 16oz	62
ROASTED CHICKEN Organic Chicken Breast, Supreme Cut	36
GRILLED WHOLE FISH <i>(Per Pound)</i> Based On Daily Selection: Lavraki, Red Snapper	46
SALMON FILLET Served With Smoked Lemon Labneh	43
THE BURGER  Juicy Beef with Pickled Jalapeños, Caramelized Onions, Kasseri Cheese	28
TUNA STEAK Seared Big Eye Tuna Crusted in Sesame Seeds	42
LOBSTER PAPPARDELLE  Squid ink Pasta, Datterino Sauce, touch of Chilli	45

JOIN US FOR PARTY BRUNCH!
FIRST SUNDAY OF EVERY MONTH 1:30PM ~ 7:00PM
A once-a-month celebration of flavor, music, and modern Greek hospitality. Enjoy a curated lineup of signature dishes, bottle service, and an elevated atmosphere.