

GREEK MEDITERRANEAN



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

TARTARE <i>Choice of Big Eye Tuna or Salmon</i>	26
– Larnaca: Yuzu Juice, Avocado Dots, Fried Capers	
CRUDOS <i>Choice of Big Eye Tuna or Salmon</i>	24
– Paros: Red Fruit Vinaigrette, Lemon Zest, Micro Basil	
– Marmara: Black Garlic, Sesame Paste, Spicy Cilantro Oil	
MEDITERRANEAN CEVICHE	25
Lime Cucumber Marinated Topped with Beyaz Cream	
OYSTERS <i>(Priced Per Oyster)</i>	4
East Or West, Served On The Half Shell	
PETROSSIAN CAVIAR caviar1oz	120
Baika, Accompanied By Condiments And Blinis	
CAVIAR BITES	30
3 Crispy Bites Topped with Caviar	
CRAB SALAD	28
Marinated Crab With cherry Tomato, Celery and Onion	

SAUTED MUSSELS	20
Steamed in a Rich Tomato Base	
CALAMARI	23
– Grilled: Thinly Sliced, Tossed With Fresh Herbs	
– Fried: Golden Crispy, Served With In House Aioli	
OCTOPUS	28
Pomegranate Vinaigrette, Red Onion, Fava	
FRIED BARBOUNIA	32
Lightly Floured And Gently Fried Red Mullet	
CRAB CAKE	29
Lump Crab Meat Served With In House Aioli	

Entrees

GRILLED WHOLE FISH <i>(Per Pound)</i>	46
Based On Daily Selection: Lavraki, Red Snapper	
SALMON FILLET	43
Served With Smoked Lemon Labneh	
TUNA STEAK	42
Seared Big Eye Tuna Crusted in Sesame Seeds	
TIGER PRAWNS	38
Grilled	

WHEAT & WATER

LOBSTER PAPPARDELLE	45
Squid Ink Pasta With Lobster, Datterino Sauce, Touch Of Chili	
MANTI	39
Spiced Lamb Filled Pasta	

FROM THE GARDEN

GREEK SALAD	24
Traditional Preparation	
FATTOUSH SALAD	22
Hearts Of Romaine With Tangy Pomegranate Dressing And Pita Croutons	
BEETS SALAD	22
Tender beets, Mastic Yogurt Roasted Garlic and almond flakes	
WATERMELON SALAD	24
Tabbouleh, Lemon Dressing, Manouri Cheese	

SIDES

GREEK FRIES	10
ADD Truffle Oil + \$3 ADD Feta + \$3	
LEMON POTATOES	12
FETA	5
PITA BREAD	3
GRILLED ASPARAGUS	13
BROCCOLINI	11
Garlic and Chilli Sauted topped with Feta	
MUJADARA	11
Lentils And Rice Sautéed In Onions	

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

VEGAN = IT IS / CAN BE

CONTAINS GLUTEN

EXECUTIVE CHEF - DAVIDE ZUCCA

LAND SIDE

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

IKOS CRISPS	26
Thinly Sliced Vegetables, Gently Fried, Served With tzatziki	
ELIES MARINATES / MARINATED OLIVES	9
Olive Selection, Fresno Chili, Mixed Herbs, Roasted Garlic. PICKLES +4	
KEFTEDES	20
Spiced Beef And Veal Served With Labneh Gremolata	
SPANAKOPITA	19
Spinach and Feta Delicately Wrapped In Phyllo	
GRILLED MUSHROOMS AND VEGETABLES	20
Seasonally Picked Vegetables And Mushrooms	
SAGANAKI	18
Kefalograviera Cheese, Wrapped In Kataifi And Gently Fried	
GIGANTES BEANS	16
Oven baked slow cooked beans in Tomato sauce	
HALLOUMI & LUKANIKO	21
Seared Halloumi, Grilled Lukaniko with Lemon	

Entrees

LAMB CHOPS 12oz	58
RIBEYE 16oz	62
FILET MIGNON KEBOB 8oz	59
Skewered With Vegetables	
ROASTED CHICKEN	36
Organic Chicken Breast, Supreme Cut	
MOUSSAKA	34
Baked Layers Of Potatoes And Eggplant, Spiced Meat Sauce And Béchamel	