

Happy Valentines Day 2019

Four course menu

\$68 per person

Special Valentine's offering bottle of Champagne for \$50

Amuse Bouche

OYSTER ON HALF SHELL WITH OUZO, LEMON ZEST & CHIVES

First Course

Choice of

LOBSTER BISQUE

Traditionally prepared

CAULIFLOWER SOUP

Crumbled feta

Second Course

Choice of

GREEK SALAD

tomatoes, onions, cucumbers, peppers & feta

STUFFED CALAMARI

pligouri, herbs & orange ouzo scented

SPECIAL SUSHI ROLL

spicy tuna or salmon roll

TARTARE

sashimi grade salmon, caviar, avocado mouse & yuzu

OCTOPUS

sushi grade from the Mediterranean grilled to perfection

MOUSSAKA CROQUETTES

prepared in a traditional moussaka style and served with Feta mousse

Main Course

Choice of

MUSHROOM RISOTTO

saffron scented, porcini mushrooms

TONOS

*pan seared herb crusted tuna steak (served rare),
yellow carrot puree, lemon caper relish & steamed broccoli*

“SOLOMOS” FAROE ISLAND SALMON

roasted and served with cauliflower puree, beluga lentils

LOBSTER YIOUVETSI

oven baked Maine lobster in an aromatic savory orzo

WHOLESOME “KOTOPOULO PSITO”

roasted organic half chicken, trahana, thyme au jus

FILET MIGNON

grilled filet mignon, parsnip puree, roasted carrots, asparagus, hazelnuts

PAIDAKIA

grilled lamb chops with olive oil & oregano roasted potatoes

SURF AND TURF +\$15

grilled filet mignon, Madagascar tiger prawn

WHOLE FISH “OLOKLIRO PSARI” (FOR ONE OR TWO)

fresh whole grilled fish (day's availability) with spanakorizo

KING CRAB AND TEMPURA SHRIMP ROLL

shrimp & avocado inside topped with spicy king crab and caviar

Dessert

Baklava / Chocolate Mousse / Portokalopita “orange cake”

Our Commitment To You, Fresh, Sustainable, Organic, Local, Seasonal and Sustainable Whenever Possible.

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”