

Happy Easter

First Course

Avgolemono

chicken egg-lemon soup.....10

Second Course

SPRING SALAD

California greens, orange, pine nuts, with manouri cheese, pomegranate and honey dressing.....14

OYSTERS ON THE HALF SHELL

1/2 dozen East & West Coast.....18

STUFFED CALAMARI

pligouri, herbs & orange ouzo scented.....17

OCTOPUS

Mediterranean grilled to perfection.....26

HTENIA

pan seared day boat scallops, Jerusalem artichoke puree.....24

TARTARE

sashimi grade yellowtail tuna, caviar, avocado mouse & yuzu.....22

MOUSSAKA CROQUETTES

prepared in a traditional moussaka style and served with feta mousse17

GREEK SALAD

tomatoes, onions, cucumbers, peppers & feta.....18

Main Course

RISOTTO

truffle scented, porcini mushrooms & feta fritter28

TONOS

pan seared herb crusted tuna steak (served rare).....36

FAROE ISLAND SALMON

roasted and served with cauliflower puree, beluga lentils.....32

LOBSTER YIOUVETSI

oven baked Maine lobster in a savory orzo ragout.....39

KOTOPOULO PSITO

roasted organic half chicken, seasonal vegetables29

STEAK "BRIZOLA"

NY strip grilled to your preference, asparagus & fingerling potatoes.....48

PAIDAKIA

grilled lamb chops with olive oil, oregano & roasted potatoes.....42

WHOLE FISH "OLOKLIRO PSARI" BY THE POUND

fresh whole grilled fish (day's availability) with sauté broccoli rabe

Dessert

Please see our dessert menu