

Happy Easter

First Course

Magiritsa

traditional Easter soup with lamb giblets and fresh herbs 12

Avgolemono

chicken egg-lemon soup 10

Second Course

SPRING SALAD

mixed 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 KROKETES

prepared in a traditional moussaka style and served with feta mousse 17

GREEK SALAD

tomatoes, onions, cucumbers, peppers & feta 18

KOKORETSI

traditional Easter rotisserie dish consisting of seasoned sweetbreads 16

Main Course

RISOTTO

truffle scented, porcini mushrooms & feta fritter 28

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 an savory orzo ragout 39

KOTOPOULO PSITO

roasted organic half chicken, seasonal vegetables 29

STEAK "BRIZOLA"

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

"EASTER ARNAKI" SPIT ROASTED LAMB

Greek Easter lamb with lemon potatoes 36

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 sautéed broccoli rabe

Dessert

Please see our dessert menu