

DINNER MENUS

served family style
 selections per course confirmed in advance
 coffee & tea included

90/PP

TOURSI + OLIVES
 pickled vegetables - olives - citrus - chilis (GF)

HOUSE DIPS + PITA
 (select two)
 tzatziki - taramosalata
 melitzanosalata - tirokafteri

FETA
 phyllo - sesame - bee pollen - pomegranate

KEFTEDES
 beef meatballs - talatouri
 mint - pine nuts (GF)

MAROÚLI
 romaine - iceberg - dill
 olive - P.D.O. feta (GF)

BRÓKOLO
 garlic roasted broccoli - graviera
 chili - grilled lemon (GF)

KOTÓPOULO
 1/2 roasted mountain tea brined heritage chicken
 honey glaze – butter sauce - cauliflower (GF)

GIGANTES PLAKI
 braised beans - talatouri - pita

LOUKOUMADES
 Greek donuts – pistachios - honey
 vanilla bean + honey ice cream

115/PP

TOURSI + PEPPERS + OLIVES
 pickled vegetables - marinated peppers
 olives - citrus - chilis (GF)

HOUSE DIPS + PITA
 (select two)
 tzatziki - taramosalata
 melitzanosalata - tirokafteri

TSIPOÚRA
 sea bream crudo – red pepper – chili
 mustard seed - caper (GF)

SPANAKOPITA
 spinach - feta - phyllo - honey

KEFTEDES
 beef meatballs - talatouri
 mint - pine nuts (GF)

HORIÁTIKI
 heirloom tomato - cucumber - red onion
 P.D.O. feta - olive tapenade - oregano (GF)

BRÓKOLO
 garlic roasted broccoli - graviera
 chili - grilled lemon (GF)

SEAFOOD GIOUVÉTSI
 wild Argentinian shrimp - octopus - calamari
 Florina pepper - orzo

KOTÓPOULO
 1/2 roasted mountain tea brined heritage chicken
 honey glaze – butter sauce - cauliflower (GF)

LOUKOUMADES
 Greek donuts – pistachios - honey
 vanilla bean + honey ice cream

or

KREMA SOKOLÁTA
 chocolate mousse - honey - vanilla whipped cream
 black cherry - pecan (GF)

please note, food and beverage offerings and prices are seasonal and subject to change

DINNER MENUS

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155/PP

TOURSI + PEPPERS + OLIVES
pickled vegetables - marinated peppers
olives - citrus - chilis (GF)

HOUSE DIPS + PITA
(select three)
tzatziki - taramosalata
melitzanosalata - tirokafteri

SOLOMÓS
king salmon crudo - Greek yogurt - dill - ouzo (GF)

JUMBO BUTTERFLIED SHRIMP
salsa verde - lemon (GF)

SPANAKOPITA
spinach - feta - phyllo - honey

HORIÁTIKI
heirloom tomato - cucumber - red onion
P.D.O. feta - olive tapenade - oregano (GF)

BRÓKOLO
garlic roasted broccoli - graviera
chili - grilled lemon (GF)

LAVRÁKI
whole grilled + deboned Aegean sea bass
capers - olive oil - lemon (GF)

PAĪDÁKIA
grilled Australian lamb chops
bulgur - tabouleh - tzatziki

LOUKOUMADES
Greek donuts – pistachios - honey
vanilla bean + honey ice cream

or

KREMA SOKOLÁTA
chocolate mousse - honey - vanilla whipped cream
black cherry - pecan (GF)

or

BAKLAVA CHEESECAKE
hazelnut - pistachio - honey - phyllo

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MENU ENHANCEMENTS

CHILLED SEAFOOD

TSIPOÚRA
 sea bream crudo – red pepper – chili
 mustard seed - caper (GF)
 +10/pp

XTENI CRUDO
 scallop - blood orange - fig - caper leaf (GF)
 +10/pp

SOLOMÓS
 King salmon crudo - Greek yogurt - dill - ouzo (GF)
 +10/pp

SARDÉLLA
 in-house cured + marinated sardines
 +10/pp

CHEF'S SASHIMI SELECTION
 olive oil - capers - shallots (GF)
 M.P.

WHOLE CHILLED LOBSTER
 green goddess - lemon - herbs (GF)
 M.P.

CAVIAR SERVICE
 traditional accoutrements
 +200 per 30g tin

MEZZE

MANOURI
 sheep's milk cheese - honeycomb - olive oil (GF)
 +8/pp

SAGANAKI
 sheep's milk cheese - honey - seasonal fruit (GF)
 +12/pp

OKTAPÓDI
 grilled Mediterranean octopus
 fava - pickled onions - capers (GF)
 +12/pp

JUMBO BUTTERFLIED SHRIMP
 salsa verde - lemon (GF)
 +25/pp

PIÁTA - FROM THE SEA

RED SNAPPER (GF)
 +15/pp

TSIPOÚRA
 Aegean sea bream (GF)
 +15/pp

LAVRÁKI
 Aegean sea bass (GF)
 +15/pp

MAGIATIKO
 amberjack (GF)
 M.P.

XIFIAS
 bone-in swordfish steak (GF)
 M.P.

all of the above served whole, grilled + deboned
 parsley - caper leaves - ladolemono sauce

PIÁTA - FROM THE LAND

CANADIAN PRIME STRIPLOIN
 olive oil - graviera - mousto - chimmichuri (GF)
 M.P.

CANADIAN PRIME RIB EYE
 olive oil - mousto (GF)
 M.P.

PAĪDÁKIA
 grilled Australian lamb chops
 bulgur - tabouleh - tzatziki
 +15/pp

AUSTRALIAN WAGYU SKIRT STEAK (GF)
 M.P.

CANADIAN PRIME TOMAHAWK (GF)
 M.P. per 52oz steak (1 steak per 6-8 guests)

AUSTRALIAN WAGYU TOMAHAWK (GF)
 M.P. per 52oz steak (1 steak per 6-8 guests)

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