

LUNCH MENUS

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

70/PP

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

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

GIOUVÉTSI
 orzo - calamari - prawns - cherry tomato
 spinach - basil - parsley

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

85/PP

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

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

or

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

BIFTEKI SLIDERS
 seasoned beef patty - tzatziki – cucumber
 pickled onions - graviera – koulouri bun

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

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

or

SEASONAL FRUIT

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MENU ENHANCEMENTS

PIÁTA

HALLOUMI BLT
halloumi - bacon - tomato
arugula - sourdough
+10/pp

IMAM BAYILDI
eggplant - pepper - onion - tomato (GF)
+10/pp

BIFTEKI SLIDERS
seasoned beef patty - tzatziki – cucumber
pickled onions - graviera – koulouri bun
+12/pp

SEAFOOD GIOUVÉTSI
wild Argentinian shrimp - octopus - calamari
Florina pepper - orzo
+15/pp

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

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

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