

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)

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)

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
+20/pp

PAĪDÁKIA
grilled Australian lamb chops
bulgur - tabouleh - tzatziki
+25/pp

CANADIAN PRIME STRIPLOIN
olive oil - graviera - mousto - chimichurri (GF)
+25/pp

CANADIAN PRIME RIB EYE
olive oil - mousto (GF)
+25/pp