



2026 WINTER RESTAURANT WEEK DINNER MENU

Three Course Prix-Fixe \$60

APPETIZERS

Village Lentil Soup

Rosemary Focaccia Crouton, Extra Virgin Olive Oil

Athenian Winter Salad

Shredded Cabbage, Fennel, Blood Orange Segments,
Toasted Pecan, Cranberries, Parsley, Tahini Lemon Vinaigrette

Aegean Crispy Seafood

Calamari, Gulf Shrimps, P.E.I Mussels,
Aleppo Tomato, Lemon Caper Mayonnaise, Crispy Herbs

ENTREES

Pan Roasted Free Range Chicken

Lemon Garlic Roasted Potatoes, Lemon Herb Jus

Pasticcio Casserole

Spiced Ground Lamb & Beef, Tomato, Penne Pasta, Yogurt Béchamel, Kefalotyri Cheese

Grilled Atlantic Salmon

Wild Mushroom and Roasted Butternut Squash Creamy Rice Pilaf, Aged Assyrtiko Vinegar Reduction

DESSERTS

Ravani

Warm Toasted Almond Cake, Almond Cream, Citrus Syrup

Molyvos Sundae

Baklava Ice Cream, Samos Caramel, Shredded Sesame Halva, Yogurt Cream

Lemon Rice Pudding

Sour Cherry Spoon Sweet, Cinnamon

No Food Substitutions or Sharing Please

Not Available of any Promotional Discount



2026 WINTER RESTAURANT WEEK LUNCH MENU

Two Course Prix-Fixe \$30

12 to 3 P.M

APPETIZERS

Village Lentil Soup

Rosemary Focaccia Crouton, Extra Virgin Olive Oil

Athenian Winter Salad

*Shredded Cabbage, Fennel, Blood Orange Segments,
Toasted Pecan, Cranberries, Parsley, Tahini Lemon Vinaigrette*

Vegetable Dolmades

Arborio Rice, Pine nuts, Almonds, Golden Raisin, Mint, Yogurt Garlic Sauce

ENTREES

Grilled Herb Marinated Chicken Souvlaki

Spinach Rice Pilaf, Scallions, Dill, Lemon Olive Oil Emulsion

Pasticcio Casserole

*Spiced Ground Lamb & Beef, Tomato, Penne Pasta,
Yogurt Béchamel, Kefalotyri Cheese*

Grilled Atlantic Salmon

Roasted butternut Squash, Wild Mushroom & Feta Creamy Rice Pilaf, Aged Assyrtiko Vinegar Reduction

No Food Substitutions or Sharing Please

Not Available of any Promotional Discount