



AVAILABLE SUNDAY - FRIDAY, JULY 22 - SEP 1

DINNER MENU

\$60

FIRST COURSE

(CHOOSE ONE)

LAVRAKI MARINATO

marinated Mediterranean sea bass, shallots, cucumber, Fresno pepper, evoo and lemon

PIKILIA

hummus, tzatziki, tyrokafteri, grilled pita

HORIATIKI SALAD

vine ripe tomatoes, cucumber, red onion, peppers, olives, Arahova feta

GRILLED HALLOUMI

lemon marmalade and black sesame

GRILLED SHRIMP

wild Gulf shrimp, bulgur wheat, roasted apricot & frisée salad, scallions

KEFTEDES

Greek style meatballs, feta sauce

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

Mediterranean seabass filet - lean, mild flavor, lemon potatoes, mixed greens

SEAFOOD ORZOTTO

shrimp, mussels, clams, saffron, orzo

MOUSAKA

traditional casserole layered with beef, potato, eggplant, bechamel sauce

LAMB CHOPS | \$12 supplementary

taverna-style lamb chops, fresh-cut Greek fries

WILD MUSHROOM ORZOTTO

shitake mushrooms, summer black truffle

DESSERT

(CHOOSE ONE)

BAKLAVA ROLLS

hand-rolled pistachio baklava, vanilla gelato

LEMON TART

tangy lemon curd baked in a golden tart shell

SORBET

mango, raspberry, citrus

Summer 2025
Restaurant Week



LUNCH MENU AVAILABLE ONLY ON FRIDAY

JULY 22 - Sep 1

LUNCH MENU

\$30

FIRST COURSE

(CHOOSE ONE)

PIKILIA

hummus, tzatziki, tyrokafteri,
grilled pita

SPANAKOPITA

braised spinach, leeks, herbs, feta,
baked in phyllo dough

HORIATIKI SALAD

vine ripe tomatoes, cucumber, red
onion, peppers, olives, Arahova feta

GRILLED HALLOUMI

lemon marmalade and black sesame

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

Mediterranean seabass filet - lean,
mild flavor, lemon potatoes, horta

WILD MUSHROOM ORZOTTO

shiItake mushrooms,
summer black truffle

CHICKEN SOUVLAKI

grilled chicken thighs, mixed green
salad, honey Dijon mustard, Greek
oregano fries

LAMB KEBAB

ground lamb skewered, yogurt paprika
tomato sauce, Greek oregano fries

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