

Restaurant Week Dinner \$60

APPETIZERS:

CHEF'S CHOICE SOUP

PIKILIA

Traditional Greek spreads : Tzatziki,
Fava and Tirokafteri

CALAMARI

lightly fried calamari with spiced
aioli

SLOW ROAST BEET SALAD

With candied walnuts and crumbled aged feta

ENTREE:

BIFTEKI

Angus chopped meat patties seasoned and
served with French fires

SOLOMOS

Char grilled Faroe Island salmon over leek
rice

GEMISTA

Stuffed Bell peppers with beef, rice and
aromatics in light tomato sauce

KOTOPOULO SOUVLAKI

Chicken skewers with house cut French fries,
tzatziki and pita bread

DESSERT

Baklava

or

Kataiffi

YAMAS!

Restaurant Week

Lunch \$45

APPETAIZERS:

CHEF'S CHOICE SOUP

PIKILIA

Traditional Greek spreads : Tzatziki,
Fava and Tirokafteri

CALAMARI

lightly fried calamari with spiced
aioli

MAROULI

Romaine lettuce, aged feta, scallions, dill
and kalamata olives

ENTREE:

GEMISTA

Stuffed Bell Peppers with beef, rice, aromatics
in light tomato sauce

SOLOMOS

Char grilled Faroe Island salmon over leek
rice

KOTOPOULO SOUVLAKI

Chicken skewers with house cut French fries,
tzatziki and pita bread

DESSERT

Baklava

or

Kataiffi