



AVAILABLE SUNDAY - FRIDAY, JULY 20 - SEP 5th

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

SESAME CRUSTED FETA

dried figs, honey, pink peppercorn

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

MOUSSAKA

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

LAMB CHOPS | \$12 supplementary

taverna-style lamb chops, fresh-cut Greek fries

GARDEN RISOTTO

sgreen pepper, tomatoes, zucchini, arborio rice, golden raisins, pine nuts, fresh herbs

DESSERT

(CHOOSE ONE)

BAKLAVA ROLLS

hand-rolled pistachio baklava, vanilla gelato

EKMEK KATAIFI

mountain tean infused custard creme, shredded phyllo, crumbled pistachios

SORBET

mango, raspberry, citrus

Summer 2026
Restaurant Week



LUNCH MENU AVAILABLE ONLY ON FRIDAY

July 20 - Sep 5th

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, black sesame

SECOND COURSE

(CHOOSE ONE)

LAVRAKI

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

GARDEN RISOTTO

green pepper, tomatoes, zucchini,
arborio rice, golden raisins, pine nuts,
fresh herbs

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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