



RESTAURANT WEEK DINNER

60

FIRST COURSE

(Choice of One)

TASTING OF 3 SPREADS

Hummus, tzatziki, spicy feta,
served with grilled pita

GREEK SALAD

Vine ripened tomatoes, cucumber, red
onions, bell peppers, olives, Arahova feta

SPINACH PIE

Baked spinach, leeks, feta cheese
in house-made phyllo dough

HAMACHI CRUDO

Sushi-grade yellowtail delicately dressed
with yuzu, avocado, micro cilantro,
wakame, serrano chili, fresh black truffle

MEDITERRANEAN MEATBALLS

Grilled meatballs, served with charred, feta sauce

SCALLOPS [+12]

Parsnip puree, grilled scallions, herbed butter

MAIN COURSE

(Choice of One)

BRANZINO FILET

Grilled Mediterranean sea bass, sautéed
spinach, fennel purée, capers, lemon oil

SHORT RIB

Braised short rib in Xinomavro wine, roasted
eggplant, red pepper coulis, truffle béchamel

PACCHERI PASTA

Wild mushrooms, Graviera sauce, black truffle [V]

ORGANIC CHICKEN

Half-roasted chicken, lemon potatoes

LAMB CHOPS [+18]

Two double cut loin lamb chops, carrot purée,
braised artichokes, house-made chimichurri

DESSERT

(Choice of One)

CHEESECAKE

Rich and creamy cheesecake
topped with strawberry coulis

CHOCOLATE MOUSSE

Velvety chocolate mousse layered
with tart preserved sour cherries

GELATO

Chef's daily selection of seasonal
scoops of gelato flavors

BAKLAVA

Hand rolled pistachio baklava



RESTAURANT WEEK LUNCH

45

FIRST COURSE

(Choice of One)

TASTING OF 3 SPREADS

Hummus, tzatziki, spicy feta, served with grilled pita

GREEK SALAD

Vine ripened tomatoes, cucumber, red
onions, bell peppers, olives, Arahova feta

SPINACH PIE

Baked spinach, leeks, feta cheese in house-made phyllo dough

FETA CROSTATA

Sesame-crusted feta, pink peppercorn, dried figs, honey

MEDITERRANEAN MEATBALLS

Grilled meatballs, served with charred, feta sauce

SOUP OF THE DAY

Chef's daily soup

MAIN COURSE

(Choice of One)

BRANZINO FILET

Grilled Mediterranean sea bass, sautéed
spinach, fennel purée, capers, lemon oil

GAIA BURGER

Sirloin beef, lettuce, tomato, onion,
Kefalograviera cheese, served with oregano fries

PACCHERI PASTA

Wild mushrooms, Graviera sauce, black truffle [V]

CHITARRA PASTA

Broccolini, cherry tomatoes,
spinach, garlic, Calabrian chili [VG]

CHICKEN PAILLARD

Grilled chicken, baby kale, goat cheese,
quinoa, apple, dried cranberries, toasted
walnuts, pomegranate vinaigrette

LAMB CHOPS [+15]

Two double cut loin lamb chops, house made
chimichurri, served with lemon potatoes

DESSERT

(Choice of One)

CHEESECAKE

Rich and creamy cheesecake topped with strawberry coulis

CHOCOLATE MOUSSE

Velvety chocolate mousse layered with tart preserved sour cherries

GELATO

Chef's daily selection of seasonal scoops of gelato flavors

BAKLAVA

Hand rolled pistachio baklava