



NYC Restaurant Week Dinner Menu \$60

FIRST COURSE

DAILY SOUP	<i>Chef's choice</i>
GREEK SALAD	<i>Tomatoes, onions, peppers, cucumbers, feta cheese</i>
KEFTEDES	<i>Meatballs with fresh herbs in a light tomato and feta sauce</i>
CALAMARI	<i>Sliced calamari simply grilled to perfection</i>
SPREADS	<i>Assortment of tzatziki, tarama, fava and htipiti with grilled pita</i>
OCTOPUS	<i>Grilled sushi quality, onions, capers, red wine vinegar (supplement \$10)</i>
SALMON TARTARE	<i>Marinated with orange & lime juice served over orange and lime zest, salt, pepper, EVOO and garnish with green apple.</i>

MAIN COURSE

LAVRAKI (BRANZINO)	<i>Grilled lean mild mediterranean sea-bass served with horta</i>
FISH OF THE DAY	<i>Chef's daily choice</i>
FAROE ISLANDS GRILLED SALMON	<i>grilled vegetables, ladolemono, capers</i>
HALF ORGANIC CHICKEN	<i>Roasted lemon potatoes</i>
LAMB CHOPS	<i>Grilled lamb chops, lemon potatoes, asparagus (supplement 18\$)</i>
LOBSTER PASTA	<i>Maine lobster with fresh tomato & bisque sauce over linguine (supplement 20\$)</i>

DESSERTS

EKMEK KATAIFI	<i>Kataifi fillo, honey syrop, vanilla cream, whipped cream topped pistachio & walnuts</i>
LOUKOUMADES	<i>Greek donuts, honey syrup, cinnamon powder, crumbled walnuts</i>
GREEK YOGURT CHEESCAKE	<i>Served over raspberry sauce</i>
ICE CREAM	<i>Our choice of flavor.</i>

CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS



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