THREE COURSE LUNCH SPECIAL \$39 MONDAY - FRIDAY 12:00 PM TO 3:00PM

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FIRST COURSE (CHOICE OF ONE)

SOUPA EMERAS

LENTIL SOUP

Or

AVGOLEMONO SOUP (CHICKEN LEMON SOUP)

SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)

TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA

GREEK SALAD

VINE-RIPENED TOMATOES, CUCUMBER, ONION, GREEN PEPPERS, KALAMATA OLIVES AND FETA CHEESE

MAROULI SALAD

HEARTS OF BABY ROMAINE WITH RADICCHIO, SCALLIONS DILL, RED WINE VINAIGRETTE AND CRUMBLED FETA CHEESE

DOLMATHAKIA

GRAPE LEAVES STUFFED WITH ARBORIO RICE AND A MEDLEY OF HERBS

GRILLED OCTOPUS

GRILLED SUSHI TENDER PORTUGUESE OCTOPUS

TUNA TARTAR

SUSHI GRADE TUNA WITH AVOCADO, CRÈME FRAICHE ACCOMPANIED BY SEAWEED SALAD

CALAMARI

CHARCOAL GRILED OR FRIED CALAMARI SERVE WITH MARINARA SAUCE AND FRESH HERBS MAYO

GIGANTES

SAVORY BRAISED IMPORTED KASTORIAN GREEK GIANT BEANS

SECOND COURSE (CHOICE OF ONE)

DORADO ROYALE (SEA BREAM)

CLEAN FLAVOR, MEATY TEXTURE VERY MOIST AND INCREDIBLY DELICIOUS GRILLED SKIN SERVED WITH LEMON POTATOES

BRANZINO (STRIPE BASS)

MILD, WHITE, SWEET AND DELICATE FLAKY FISH SERVED WITH LEMON POTATOES

AUSTRALIAN LAMB CHOPS

FRESHLY GRILLED WITH HERBS, GARLIC OLIVE OIL AND LEMON SERVED WITH GREEK FRIES.

LINGUINI YUVETSI

GROUPER, SHRIMP, MUSSELS AND SQUID IN A LIGHT GARLIC TOMATO SAUCE OVER LINGUNI PASTA.

CHICKEN STA KARVUNA ORGANIC CHICKEN BREAST GRILLED WITH GARLIC, ROSEMARY, OLIVE OIL AND

LEMON SERVED WITH GREEK FRIES

BIG EYE TUNA GRILLED TUNA WITH BABY BEETS AND ALMOND SKORDALIA

SCOTISH SALMON

GRILLED WITH LEMON, OLIVE OIL AND CAPERS SERVED WITH LEMON POTATOES **KEFTEDES**

SAUTEED LAMB AND BEEF PATTIES WITH FRESH GARLIC, MINT AND PARSLEY SERVED WITH BASMATI RICE AND TZATZIKI SIDE.

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DESSERTS (CHOICE OF ONE)

BAKLAVA

LAYERED PHYLLO WITH ALMONDS, HONEY, WALNUTS

KARIDOPITA

WALNUT BASED CAKE WITH ICE CREAM.

GREEK YOGURT

SERVED WITH FRUIT PRESERVES, WALNUT AND HONEY

GALAKTOBUREKO

SEMOLINA CUSTARD WITH LAYERED PHYLLO CRUST

SEASONAL FRUIT PLATTER