

# SOUPA IMERAS \$7

DAILY CHEF'S SELECTIONS

#### HORIATIKI \$15

VINE RIPE TOMATOES, CUCUMBERS, PEPPERS, KALAMATA OLIVES, SWEET ONIONS, CAPERS FETA

## MAROULI \$13

ROMAINE LETTUCE, GREEN CABBAGE, VIDALIA
ONIONS, CRUMBLED FETA WITH DILL IN A
LEMON-OLIVE OIL DRESSING

#### SPANAKOPITA \$12

SPINACH WITH SEASONAL GREENS, AROMATIC HERBS AND FETA CHEESE

#### OCTAPODI \$18

MEDITERRANEAN OCTOPUS CHAR-GRILLED, SANTORINI FAVA PEAS, SPRING ONIONS IN A RED WINE VINEGAR DRESSING

# PIKILIA \$12

YOUR CHOICE OF 3 DIPS (TARAMOSALATA, TZATZIKI, SMOKED EGGPLANT, SPICY FETA SPREAD OR HUMMUS)

#### MINI GYROS \$14

HOMEMADE CHICKEN GYRO IN A PITA , TOMATO, ONION,ROMAINE LETTUCE AND TZATZIKI

# CALAMARI \$15

YOUR CHOICE OF PAN FRIED IN CRISPY SEMOLINA CRUST WITH SPICY AIOLI SAUCE OR SIMPLY GRILLED WITH SPICY FETA CHEESE, LADOLEMONO AND FRESH OREGANO

# Tuna or Salmon Tartare \$18

AVOCADO SPREAD, LEMON PONZU SAUCE, MALANGA CHIPS

# LUNCH SPECIALS

#### CHICKEN KALE CEASAR SALAD \$16

CLASSIC CEASAR DRESSING, SHARP GRAVIERA CHEESE & CROUTONS

#### SALMON BURGER \$20

60Z GRILLED SALMON BURGER, SMASHED AVOCADO, CHEF'S SPECIAL SAUCE

# Tonos Salata \$22

SUSHI GRADE SESAME CRUSTED YELLOWFIN TUNA, FINGERLING POTATOES, STRING BEANS, GRAPE TOMATO, WATERCRESS, EGG, OLIVES AND LENTILS

# MUSHROOM RISOTTO \$22

SEASONAL MUSHROOMS, WHITE TRUFFLE OIL, CRISPY MANOURI CHEESE

# BRIZOLA \$26

NY Strip Steak 150z sautéed fingerling potatoes and broccoli Greek chimichuri salsa

# LEFKES BURGER \$18

GROUND AND SEASONED CHUCK EYE ROLL, TOMATO, ONION, GRAVIERA CHEESE, PICKLE SAUCE AND FRIES



THREE COURSES ~\$24.95PER PERSON

FIRST COURCE

CHOICE OF

SOUPA IMERAS~ SEASONAL SOUP OF THE DAY

GREEK SALAD ~TOMATOES, ONIONS, OLIVES, CUCUMBERS, PEPPERS AND FETA

SPINACH PIE~ SPINACH, AROMATIC HERBS AND FETA CHEESE BAKED

MAIN COURSE

## **PSARI IMERAS**

TODAY'S MARKET FISH

## Solomos

CHAR GRILLED ATLANTIC SALMON, QUINOA AND BEETS

# CHICKEN KEBAB

MARINATED AND GRILLED WHITE MEAT CHICKEN WITH PEPPERS AND ONIONS

DESSERTS ~ CHOISE OF

"Desert of the day" / Pagoto