



DINNER

AVA MediterrAegean cuisine philosophy embraces the importance of slowing down and enjoying the moment with our loved ones.

Our dishes are served in the middle of the table are meant to be shared, Taverna style, capturing the true tastes, flavors, and essence of Greece and the Cycladic regions.

The menu relies on the freshest ingredients sourced from authentic Greek suppliers, and local farms as much as possible.

Taking pride in respecting the culinary traditions and using the purest cooking techniques from the MediterrAegean region, we serve authentic seafood specialties that have been loved and shared from generations to generations.

We live by our mantra, "Parea" (from Greek):
A group of friends who gather to share life experiences,
philosophies, values and ideas.

VISIT US FOR BRUNCH

Saturday and Sunday
11:30 am to 3:00 pm



@AVAmediterrAegean

18% service charge will be added for your convenience.

MEZZE

Mixed Olives 13

Marinated selection of greek olives,
house pickled vegetables, garlic confit

Hummus 15

Tahini, crispy chickpea, olive oil, warm pita

The Greek Spreads 24

Hummus, baba ganoush, tzatziki,
garden vegetables, warm pita

Falafel 17

Romanesco cauliflower, tahina yogurt, dill

Potato Millefeuille 18

Truffle aioli, kefalograviera cheese, chives

Crispy Zucchini 19

Tempura squash blossom, tzatziki

Greek Dolmades 14

Stuffed grape vine leaf, arborio rice, pine nut,
lemon juice, fresh herbs, tzatziki

Keftedes Meatballs 24

Homemade beef meatballs,
fresh herbs, lemon, tzatziki

Cyprus Haloumi Cheese 25

Crispy phyllo, stone fruit, local Petal Honey Co.

Grilled Octopus 37

Salsa verde, piquillo pepper, preserved lemon,
marble potato, garlic crisp

Black Truffle Pizza 42

Fior di latte mozzarella, kefalograviera, arugula
(Black Winter Truffle +25)

SALATES | SALADS

Aegean Caesar 17

Baby gem lettuce, lavash, graviera cheese

Salata Spanakopita 21

Spinach, phyllo, feta, pecan nut, honey dressing

Salata Horiatiki 25

PDO aged-feta, campari tomato, persian cucumber, red onion,
greek mountain oregano, kalamata olive



- gluten free



- vegan

Ask your server which additional dishes can be adjusted to become vegan friendly.

*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. An 18% service charge will be automatically added to every bill for your convenience

PSARIA MARINATA | MARINATED FISH

Hokkaido Scallop Ceviche* 27

Heirloom tomato aguachile,
sweet corn, serrano chili

Tuna Crudo* 26

Pickled eggplant, Calabrian chilies,
sundried tomato vinaigrette, toasted pine nut

Tuna Tartare* 26

White soya, avocado mousse, cilantro

1/2 Dozen Oysters* 25

AVA cocktail sauce, cucumber mignonette

Seafood Tower* 95

East & West coast oysters, oishii shrimp,
tuna tartare & sea bream sashimi

THALASSA | SEA

Shrimp & Eggplant Arrabbiata 28

Artisan torchio pasta, spicy tomato sauce, garlic, basil emulsion

Fileto Solomou 37

Seared Faroe Island Salmon, roasted heirloom carrot, coconut velouté, vadouvan yogurt

Steamed Pei Mussels 28

Bouillabaisse broth, garlic-saffron aioli, spicy breadcrumbs

Athenian 1.25lb Whole Lobster Pasta 68

Fresh linguini pasta, bisque, heirloom baby tomato, fresh basil

PSARIA | FISH MARKET

Please inquire with your server for the fish of the day

Simply Grilled - pistou, toum, lemon

Salt Crust - romesco, artichoke-olive salad, lemon (min. 20 min cook time) +7

Spetsiota Style - Greek wild oregano, roasted tomato sauce, seasonal shellfish selection

Red Snapper 70

Gulf of Mexico

Sea Bream 58

Mediterranean Sea

Branzino 70

Mediterranean Sea



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KREATA | EARTH

Kotópoulo Tagine 34

Chicken tagine, patty pan squash, heirloom tomato, grilled artichokes, dried fruits, AVA spice, couscous

Black Winter Truffle Risotto 44

Seasonal mushroom fricassée, kefalograviera, chives

Hanger Steak 36

Charred eggplant mousseline, sundried tomato, shishito pepper

6oz Creekstone Filet Mignon 58

Grilled corn, romesco, piperade jus

Marinated Australian Rack of Lamb

Fresh herbs, charred lemon

Half Rack 58 | Full Rack 110

14oz Rib Eye 85

Garlic confit toum, AVA spice, Aegean condiment

ENHANCE YOUR EXPERIENCE

Sterling Supreme Caviar* 30gr 150

California | Egg a la russe, shallot, capers, crème fraîche, chives, blini

Shaved Black Winter Truffle* 25

SIDES

Broccolini Aspadroc 15

Mojo verde, crispy shallot, marcona almond

Grilled Sweet Corn 22

Kefalograviera cheese, black winter truffle

Crisp Patatas 14

Marble crispy potatoes, oregano, lemon

Krokos Ryzie 14

Saffron rice, phyllo dough, fried almond and cashew, golden raisin and yogurt



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