



**RESTAURANT WEEK**  
**WINTER 2018**  
**DINNER PRIX FIXE**

**FIRST COURSE**

CHOICE OF:

**GREEK SALAD**

ORGANIC TOMATOES, CUCUMBER, AGED FETA, EVOO

**SALMON TARTARE**

FRESH HERBS AND GARLIC MOUSSE

**BABY KALE**

ORGANIC KALE RED BEETS ENGLISH CHEDDAR

**OCTOPUS**

CHARRED GRILLED PEPPERS AND ONIONS (\$10 SUPPLEMENT)

**CALAMARI**

LIGHTLY PAN FRIED WITH MARINARA SAUCE

**SECOND COURSE**

CHOICE OF:

**LAVRAKI**

MEDITERRANEAN BASS STEAM GARLIC-BROCCOLI

**SEAFOOD ORZO**

LOBSTER- SHRIMP- SCALLOP- MUSSELS

**KOTOPOULO**

ROASTED AMISH CHICKEN - HAND CUT FRIES

**PAIDAKIA**

LAMB CHOPS - LEMON POTATOES (\$5 SUPPLEMENT)

**DESSERT**

CHOICE OF:

**BAKLAVA**

CINNAMON WALNUTS LAYERS IN FILLO DRIZZLE WITH HONEY

**KARIDOPITA**

HONEY WALNUT CAKE - MANGO SORBET

**GALAKTOBOUREKO**

VANILLA CUSTARD IN FILLO SCENTED WITH CITRUS SYRUP

**\$38.00**