

EXPRESS LUNCH
\$17
TWO COURSE
PRIX FIXE



FIRST COURSE

Guest may choose one of the following:

SOUPA IMERAS

Chef's daily soup

DOMATA SALATA

Sliced vine ripe tomatoes seasoned with Greek oregano and extra virgin olive oil topped with red onions and crumbled barrel feta cheese

SPANAKOPITA

Traditional spinach pie with melted leeks, scallions, spinach, dill, parsley, and feta cheese baked in phyllo

SECOND COURSE

Guest may choose one of the following:

FISH OF THE DAY

Chef's daily choice of fish served over brian vegetables

MOUSSAKA

A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel

BIFTEKI SOUVLAKI

Seasoned ground beef and veal skewered and served with rice and mixed greens

KOTOPOULO SOUVLAKI

Marinated chicken skewered with peppers and onions served with rice and mixed greens

BUSINESS LUNCH
\$30
THREE COURSE
PRIX FIXE



FIRST COURSE

Guest may choose one of the following:

OCTOPODI

Grilled and marinated octopus, sliced and served over red and sweet onions, dressed with grilled peppers, capers and red wine vinaigrette

HORIATIKI SALATA

Country Salad with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with red wine vinaigrette

KALAMARAKIA TIGANITA

Fresh fried calamari rings served with lemon and a spicy marinara sauce

SECOND COURSE

Guest may choose one of the following:

WHOLE FISH

Chef's daily choice of fish charcoal grilled served with ladolemeno, oregano, and capers

ARNI TRAHANA

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama, pine nuts, currants and shaved feta cheese

KOTOPOULO

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon chicken thyme jus

THIRD COURSE

Guest may choose one of the following:

BAKLAVA

Layered filo with almonds and walnuts in a honey syrup

FRESH FRUIT

Seasonal fresh fruit