

first course **for the table**

Eggplant

Cooked over coal until soft with pomegranate, pumpkin seeds and z'aatar pita

Calamari

Fried with crisp lemon slices and wild oregano aioli

Arugula Salad

Toasted walnuts, red onions, feta and walnut vinaigrette

second course **for the table**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Rubbed in wild oregano, charred lemon, roast garlic and olive oil

sides **for the table**

Yukon Fries

Wild oregano and feta aioli

dessert **for the table**

Chocolate Torta

Crushed walnuts and salted cream

first course for the table

Halloumi

Made in house with warm truffle honey, roasted grapes and toasted walnuts

Fish Crudo

Served raw with caper berries, fresh horseradish, lemon and olive oil

Fennel and Radicchio Salad

Crushed green olives, aged provolone, radish, thyme and honey vinaigrette

second course choice of two

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Rubbed in wild oregano, charred lemon, roast garlic and olive oil

Beef Short Rib

Smoked and rubbed with crushed coriander seed, sesame and mustard

sides for the table

Wood Oven Potatoes

Lemon and garlic

Sauteed Rapini

Garlic and pangritata

dessert for the table

Turkish Coffee Meringue

Chocolate & olive oil mousse

first course **for the table**

House Made Feta

Oven roasted baby eggplant, mint gremolata, date syrup and pine nut pangritata

Beef Tartare

Raw diced Ontario beef tenderloin with cucumber, olive, sumac and feta

Asparagus Salad

Roasted and raw, tossed with hazelnuts, parmesan and sherry vinaigrette

second course **choice of two**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Rubbed in wild oregano, charred lemon, roast garlic and olive oil

Beef Short Rib

Smoked and rubbed with crushed coriander seed, sesame and mustard

sides **for the table**

Yukon Fries

Wild oregano and feta aioli

Grilled Broccolini

Romesco and almonds

Oven Roasted Peppers

Raisins, capers and sherry vinegar

dessert **for the table**

Yogurt Cake

Ontario strawberries, rhubarb cordial and a dollop of yogurt

Chocolate Torta

Crushed walnuts and salted cream

first course **for the table**

Octopus

Grilled over charcoal with n'duja, preserved lemon and romesco

Lamb Keftedes

Baked in the wood burning oven with spiced tomato sauce, raisins, anchovy and mint

Asparagus Salad

Roasted and raw, tossed with hazelnuts, parmesan and sherry vinaigrette

second course **choice of two**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Rubbed in wild oregano, charred lemon, roast garlic and olive oil

Beef Short Rib

Smoked and rubbed with crushed coriander seed, sesame and mustard

sides **for the table**

Wood Oven Potatoes

Lemon and garlic

Braised Cauliflower

Tomato and chili

Grilled Broccolini

Romesco and almonds

dessert **for the table**

Grapefruit and Pistachio Torta

Saffron ice cream

Seasonal Fruit and Almond Crostata

Vanilla honey and ricotta ice cream