

first course for the table

Eggplant

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

House Made Feta

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

Celery Salad

Shaved raw with fossa cheese, toasted pine nuts, mint and preserved lemon

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

Oven Roasted Peppers

Raisins, capers and sherry vinegar

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

Sautéed Rapini

Garlic and pangritata

dessert for the table

Turkish Coffee Meringue

Chocolate & olive oil mousse

first course for the table

Antipasti

In house cured meats, olives, pickles and aged parmesan

Beef Tartare

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

Beet Salad

Green goddess, plum, mustard greens and hazelnut

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 Koftedes

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

Baby Gem Salad

Feta, crisp pita, olives, fresh basil and roast garlic 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