

\$55

first course **for the table**

Za'atar Flatbread

Smoked melanzana, tirokafteri and Greek olive oil

Feta and Eggplant

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

Tomato and Cucumber

Red onion, feta, Greek oregano and red wine vinaigrette

second course **for the table**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon, feta and preserved tomato relish

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

\$65

first course for the table

House Made Halloumi

Warm truffle honey, roasted grapes and toasted walnuts

Kanpachi 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 for the table

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon, feta and preserved tomato relish

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides for the table

Wood Oven Potatoes

Lemon and salsa verde

Spinach

Preserved lemon beurre blanc and pangritata

dessert for the table

Kataifi Tart

Semolina custard, pistachio, almonds, walnuts and cardamom cream

\$75

first course **for the table**

Minced Lamb Flatbread

Toasted pine nuts, Greek yogurt, sumac onions and mint

Greek Beef Tartare

Diced beef tenderloin with spicy pickles, feta, yogurt and grilled pita

Tomato and Cucumber

Red onion, feta, Greek oregano and red wine vinaigrette

second course **for the table**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon, feta and preserved tomato relish

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides **for the table**

Yukon Fries

Wild oregano and feta aioli

Spinach

Preserved lemon beurre blanc and pangritata

Oven Roasted Peppers

Raisins, capers and sherry vinegar

dessert **for the table**

Kaitafi Tart

Semolina custard, pistachio, almonds, walnuts and cardamom cream

Chocolate Torta

Salted cream and Hazelnut praline

\$85

first course **for the table**

Pastourma Flatbread

Fresh figs, ricotta, truffle honey, arugula and aged balsamic

Lamb Keftedes

Meatballs with spiced tomato sauce and kefalatiri cheese

Baby Gem Salad

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

second course **for the table**

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano, charred lemon, feta and preserved tomato relish

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides **for the table**

Wood Oven Potatoes

Lemon and salsa verde

Braised Gigantes Beans

Tomato, chili and pancetta

Spinach

Preserved lemon beurre blanc and pangritata

dessert **for the table**

Walnut Cake

Pistachio Baklava