

first course **for the table**

Za'atar

Smoked melanzana, tirokafteri and Greek olive oil

Greek Beef Tartare

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

Calamari

Fried with crisp lemon slices and lemon aioli

Halloumi

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

second course **select 1 to share**

New Zealand Leg of Lamb

Braised in the wood burning oven with spices, garlic, mint gremolata and jus

or

Greek Branzino

1.5lbs, Grilled in our wood burning oven

Served with choice of one:

Olive Oil and Sea Salt

Red Harissa

Santorini Capers, Brown Butter and Dill

Peperoncini and Salsa Verde

sides **select 1 per guest**

Yukon Fries

Wild oregano and feta aioli

Wood Oven Potatoes

Lemon and salsa verde

Oven Roasted Peppers

Raisins, capers and sherry vinegar

Braised Gigantes Beans

Tomato, chili and pancetta

third course **select 1 to share**

Sokolata

Crispy phyllo, pine nut brittle and wood roasted fig ice cream

Kaitafi Tart

Semolina custard, pistachio, almonds, walnuts and cardamom cream