

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 choice of two

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Half Chicken, rubbed in wild oregano, charred lemon, roast garlic and olive oil

Seafood Linguine

Clams, mussels, cold water shrimp and squid cooked in a wood fired cherry tomato sauce with fresh basil

sides for the table

Yukon Fries

Wild oregano and feta aioli

dessert for the table

Chocolate Torta

Crushed walnuts and salted cream