

\$55

first course for the table

Za'atar Flatbread

Smoked melanzana and Greek olive oil

Feta and Eggplant

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

Radicchio

Pickle beet, black olive, cacio di fossa and Orange Blossom Vinaigrette

second course for the table

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano and charred lemon

sides for the table

Yukon Fries

Wild oregano and feta aioli

Spiced Squash

Sesame yogurt, lime, guindilla pepper and cilantro

dessert for the table

Sokolata

Chocolate mousse, crispy phyllo, raspberry sorbet