

## SNACK 'N' CHAT

- VEGAN Gf** Marinated Mediterranean Olives - 6 -
- VEGAN** Greek Tapenade – green & black olive spread w/ crostini - 8 -
- Chicken Liver Pâté – cornichon, capers, crostini - 8 -
- Boquerones – white anchovies, pink peppercorns, crostini - 8 -
- Gf** Prosciutto wrapped Dates – ricotta, walnut (4) - 10 -
- Octopus Croquettes – w/ lemon-aioli dipping (4) - 10 -
- Cheese & Olive – aged parmigiano, cornichon, crostini - 12 -

## **Gf** MEDITERRANEAN DIPS

served w/ grilled pita basket

- VEGAN** White Bean Hummus – tahini, garlic, olive oil - 7 -
- VEGAN** Melitzta – grilled smoky eggplant, olive oil, garlic - 7 -
- Whipped Feta – w/ roasted red bell peppers, sun-dried tomato - 7 -
- Tzatziki – Greek yogurt, garlic, cucumber - 7 -
- Taramosalata – wild carp roe, olive oil, lemon juice - 7 -
- 5 Dip Combo Platter - 19 -
- carrot-celery sticks - 3 -

## CHEESE LOVERS

- Greek Cheese Saganaki – flamed table-side w/ brandy, pita basket - 14 -
- Gf** Baked Greek Feta – Sun-dried & cherry tomato salsa, oregano - 14 -
- Gf** Grilled Halloumi – lemon- olive oil drizzle, fresh mint - 14 -
- 3 Cheese Tabla – manchego (Spain), aged parmigiano (Italy), kefalotiri (Greece), crostini, cornichon: Add prosciutto or chorizo - 5 - 22 -

## FLATBREAD

- SPICY** Barcelona – chorizo, manchego, basil, house tomato-salsa - 12 -
- Veggie** Amalfi – grilled zucchini, goat cheese, mint, house pesto - 12 -
- Roma – prosciutto, asiago, basil, house tomato-salsa - 12 -
- Veggie** Say Cheese – house tomato-salsa, asiago, parmigiano, Greek oregano - 12 -
- VEGAN** The Vegan – roast eggplant, spinach, olives, piquillos, sun-dried tomato - 12 -

## Meze ~ Tapas

"sharing is caring"

## **Gf** VEGAN

- Lemony Chickpea Salad – bell peppers, celery, carrots, red onion - 7 -
- Stewed Giant Greek Lima Beans – tomato, onion, garlic, bell pepper - 8 -
- Stuffed Grape Leaves – rice, pine-nuts, herbs (4) - 8 -
- Mama Lucy's Lentil Stew – carrots, onion, celery, tomato, spinach - 12 -
- Turkish Eggplant Stew – w/ tomato, onions, garlic, mint, pine-nuts + (served room temp) - 12 -

## VEGETARIAN

- Gf** Grilled Zucchini – crumbled feta, mint - 10 -
- Spinach & Ricotta Cheese Filo Triangles – Baked (4) - 10 -
- Gf** Roasted Beet & Arugula – feta, mint, almonds - 12 -
- Spinach & Feta Balls – lightly fried, lemon aioli (4) - 12 -

## SEAFOOD

- Wild Smelts w/ Lemon-Dijon Aioli – lightly fried - 11 -
- Gf** Grilled Whole Sardines – toasted pine-nuts - 12 -
- Gf** Chef Maykel's "Fish Ceviche" – fish of the day - 15 -
- Gf** "Head On" Giant Wild Prawns – olive oil-lemon drizzle - 20 -
- Gf** Grilled Octopus – over chick-pea salad - 18 -

## MEATS

- SPICY** Baked Lamb Filo Rolls – spiced up ground lamb (4) - 12 -
- Keftedes – little greek beef meatballs, tzatziki side (4) - 10 -
- Gf** Merguez – Moroccan lamb sausage w/ stewed lima beans - 12 -
- Gf** Grilled Chicken Breast – yogurt marinade w/ chick-peas - 12 -
- Gf** Lamb Meatballs – cumin spiced w/ tzatziki side (4) - 12 -
- Gf** Grilled Lamb Loin Chops – house pesto (2) - 17 -

## Salads

small – 7 – large – 14 –

**Rustic Greek** – plum tomato, english cucumber, bell peppers, red onion, feta cheese, kalamata olives, greek olive oil/lemon/oregano vinaigrette

**St. Tropez** – fresh spinach, dates, walnuts, blue cheese, orange segments, olive oil-lemon vinaigrette

## Mains

**Gf** Ocean

- Whole Mediterranean Sea Bass – grilled w/ olive oil, lemon, oregano - 30 -
- Grilled Salmon Filet – w/ tomato-basil salad - 24 -
- Wild Cod "A La Greque" Casserole – baked w/ fresh tomato, olives, capers, wine, feta. please allow approx. 30 min - 22 -
- SPICY** Harissa Spiced Shrimp – Sautéed w/ tomatoes, garlic, onions, chickpeas, bell peppers. Topped w/ toasted almonds - 24 -

## Land

- Slow Braised Lamb Shank – served over orzo - 28 -
- Gf** Mousaka – lamb & beef w/ eggplant layers, bechamel-cheese topping - 19 -
- Meli's Lemon Chicken – bone-in thighs baked with wine, dijon, lemon, capers, olives, garlic, artichokes. served w/ orzo - 22 -
- Steak Frites – 12 oz w/ fries & house chimmi - 28 -
- Gf** Rack of Baby Lamb Chops – NZ. grilled & served with Greek potatoes - 42 -

## SIDES

- Herbed Orzo Pilaf - 6 -
- VEGAN** French Fries - 6 -
- Gf** **VEGAN** Grilled Asparagus – Greek olive oil drizzle - 7 -
- Gf** **VEGAN** Greek Roast Potatoes – lemon , oregano, olive oil - 7 -
- Gf** **VEGAN** Fresh Sautéed Spinach – lemon, garlic, wine - 7 -
- Grilled Pita Basket x 1 - 1.50 -
- Grilled Pita Basket x 1 – w/ side hummus - 2 -
- Grilled Pita Basket x 2 – Greek olive oil drizzle & oregano - 3 -

**Consuming raw or uncooked meats, poultry or seafood may increase your risk of food-borne disease.**