



SNACK 'N' CHAT

- Mediterranean Olives** – lemon zest | fennel seeds | VE , GF
- Moroccan Spiced Fried Wings** – organic | harissa- yogurt dip
- Prosciutto Wrapped Dates** – (4) ricotta | walnut | GF
- Boquerones** – marinated white anchovies | pink peppercorns | GF
- Pâté de Campagne** – spiced pork | cornichon | baguette
- Baked Spinach Filo Triangles** – (4) ricotta | spinach | herbs | VG
- Spiced up Fries** – House blend | VG

MEDITERRANEAN DIPS

served w/grilled pita basket

- Tzatziki** – Greek yogurt | cucumber | mint | VG , GF
- Spicy Piquillo Pepper w/ Feta** – olive oil | sun-dried tomato | VG , GF
- Classic Hummus** – chick peas | tahini | garlic | lemon | sumac | VE , GF
- Taramosalata** – whipped carp roe | olive oil | preserved lemon | GF
- Mixed Dip Combo Platter**
– extra pita basket | baguette | vegie sticks

CHEESE LOVERS

- Flamed Cheese Saganaki** – kefalotiri | brandy | lemon juice | VG
- Baked Halloumi** – lemon juice | zest | orange oil | fresh mint | VG, GF
- Truffle Baked Brie** – filo wrapped | fig jam | mix greens | VG

MEZE | TAPAS | COLD

- Grilled Zucchini w/ Feta** – mint | pine nuts | GF , VE
- Stuffed Grape Leaves** – herbed arborrio rice | pine-nuts | VE , GF
- Stewed Greek Lima Beans** – tomato | red onion | garlic | bell pepper | oregano | GF , VE
- Roasted Beets & Feta** – green French beans | red onion | toasted almonds | GF , VG
- Village Greek Salad** – English cucumber | cherry tomato | bell peppers | pickled red onions | crispy capers | kalamata | greek wild oregano | bulgarian feta | VG , GF

SIDES

- roast potatoes ~ aromatic basmati rice ~ grilled asparagus ~ fries ~ mash potato

MEZE | TAPAS | HOT

- Octopus Cassolette** – green olive | tomato | white wine | garlic | lemon preserve | GF 18
- Escargots Flambé a la Ouzo** – snails | garlic cream | puff pastry 12
- Roast Cauliflower** – cumin | crispy capers | spinach-mint pesto | GF , VE 12
- Grilled Shrimp Skewers** – bacon wrapped | honey glaze | GF 18
- Spicy Lamb Merguez Sausage** – mechouia puree | GF 12
- Grilled Octopus** – micro greens | preserved lemon | GF 20
- Keftedes- Greek Meatballs** – beef | onions | mint | parsley | za'atar-labneh dipping 12
- Grilled Lamb Meatballs** – ground lamb | pistachio | cumin | sumac-yogurt sauce | GF 12
- Chicken Skewers** – organic chicken thighs | chimichuri marinade | baby spinach | GF 14
- Duck- Foie Gras Sausage** – Sauterne wine | caramelized onions | GF 12

MAINS

- Fresh Grilled Whole Branzino** – Greek olive oil | fresh herbs | GF 34
- Rack of Lamb** – NZ baby lamb chops | almond crust | mint | Dijon | roast potatoes | GF half 27 | full 48 8
- Roast Lemon Chicken** – organic chicken thighs | olives | capers | lemon | basmati rice | GF 25
- Slow Braised Lamb Shank** – red wine | green olives | preserved lemon | potato mash | GF 32
- Fresh Grilled Salmon** – tomato chimichurri | spinach pesto | GF 24
- Rigatoni Pasta Casserole** – Italian sausage | tomato | feta cheese topping 20
- Steak Frites** – 10 oz Vazio | spiced fries | house chimichurri 30
- Moussaka** – spiced lamb | beef | grilled eggplant | potato | béchamel-cheese topping | GF 20
- Grilled Bone-in Pork Chop** – lemon-mojito marinate | mushrooms | cream-Dijon | potato mash | GF 25
- Spicy Harissa Wild Shrimp** – garlic | red onions | chickpeas | bell peppers | basil | toasted almonds | basmati rice | GF 28

SWEET ENDINGS

- Crème Brûlée a la Chef** – vanilla bean | GF 10
- Cremeux au Chocolat** – chocolate fudge | cinnamon crumble | vanilla ice-cream 10
- Classic Baklava** – filo | walnuts | pistachio honey drizzle | Greek yogurt 10
- Three Cheese Mousse** – goat - marscapone - labneh | spiced berry compote | GF 10
- Almendrado** – almond crusted artisan Gelato | honey drizzle | GF 8
- Artisan Gelato** – Passion-fruit | Vanilla | GF 8
- Dessert Wine** – Greek Port | Moscato (Italy) | Chocolate Wine (Holland) | Mastiha (Greece) 8