

RESTAURANT WEEK DINNER 60 per person

APPETIZER choice of

Village Salad (v) hot house tomatoes, cucumbers, red onion, citrus marinated feta, olives

> Summer Caesar mixed market greens, shaved asparagus toasted almonds, graviera

> > Skoumpri cured mackerel, rhubarb, ouzo caper leaves

Spiced Lamb Flatbread chili, sumac, cilantro

Grilled Octopus (+20 supplement) antep chili-tomato spice, kumquat spoon sweet

ENTRÉE

Vegan Mushroom (v) grilled maitake mushrooms, carrot tahini verjus-cherry relish

> Branzino Filet summer vegetable mosaic, pecan muhammara

Roasted Half Chicken saffron-yogurt marinated, pistachio crumble, smoked labne

Lamb Chops (+40 supplement) mastic-marinated, lamb sausage, boregi, black sesame

DESSERT choice of

Pistachio Baklava antep pistachios, attiki honey syrup

Soaked Olive Oil Cake whipped labneh, orange blossom syrup

MEZZE (V) FOR TABLE

IRIS Tzatziki fennel pollen, sorrel

Roasted Eggplant pine nuts, golden raisins

Hummus sumac, sesame seeds

Village Salad hot house tomatoes, cucumbers red onion, citrus marinated feta, olives Whipped Feta sheep's milk, chili oil, dried basil

Dolmas lemon agrumato, valencia orange

Sourdough Pita & Endives

Grilled Octopus (+20 supplement) antep chili-tomato spice, kumquat spoon sweet

ENTRÉES CHOICE OF

Summer Caesar mixed market greens, shaved asparagus toasted almonds, graviera add Chicken 10 Shrimp 12

Ancient Grains (v)
gigante beans
beets, jammy egg
add Chicken 10 Shrimp 12

Grilled Branzino summer vegetable mosiac pecan muhammara

Lemon-Herb Falafel Pita (v) lemon, herb, fava

> Za'atar Shrimp Pita za'atar, lemon

Half Rotisserie Chicken Pita saffron-yogurt marinated

Braised Beef Brisket Pita pomegranate, aleppo

Gyro Spiced Lamb Pita gyro spiced, chermoula

all pita are accompanied by hummus, tzatziki shredded romaine, hand-cut fries

DESSERT choice of (+11 supplement)

Pistachio Baklava antep pistachios, attiki honey syrup

Soaked Olive Oil Cake whipped labneh, orange blossom syrup