

# AVA FOOD MATRIX 12/9

OREKTIKA | MEZE



# Mixed Olives

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- Description: Selection of Mediterean Olives that have been marinated with Florida Citrus and aromatics to compliment to bring out the nuanced Flavor of the olives
  - Black Amfissas: (Delphi; Central Grece) Grown In the Amifissa Valley In delphi
  - Castelvetrone Olives: (Sicily; Italy)
  - Kalmata Olives: (Peloponnesse; Greece) Distinct Bold Flavor, Firm to medium texture, slightly fruity flavor. Named for the region that they were first cultivated.
  - Vassilike Green Olives:
  - Xourmades Super Colossal: Argos Greece
- Sauce: Olive oil based Marinade
- Garnish: Fresh citrus zest, Confit Garli
- Pickup time: >5min
- Allergies: served with pits in, Alliums (onion garlic Family)
- M.E.P.: (Utensil for guest to serve themselves)



# The Greek Spreads

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- Description: Trio of three traditional greek Spreads served with our house made pita bread
- Sauce: served with grilled pita
  - Tzatziki- Greek yogurt, Cucumber, Aegean herbs and Spices
  - Tarama- Smoked Roe and emulsified with Bread, milk
  - Tirokafteri- Feta, Greek Yogurt, roasted pepper, chili
- Garnish: Olive oil, Smoked trout roe, Dewdrop peppers
- Pickup time: >5min
- Allergies: Dairy, Gluten, alcohol
- M.E.P.:



# Melizana (Eggplant Caviar)

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- Description: Charred and Roasted Eggplant that has been mixed with Bruinoised Kalamata olives.
- Sauce: -
- Garnish: Micro Greens(winter) Chive Blossoms and oregano Plooshes and leaves & Bruin
- Pickup time: >5min
- Allergies: Alliums
- M.E.P.:

# Crispy Zucchini

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- Description: Lightly fried zucchini, romesco, grated manouri cheese
- Sauce: Romesco
- Garnish: Chiffonade of Chives, Dill, and Fennel; Borage flower and sunflower petals when available
- Pickup time: 5-10 min
- Allergies: Gluten, Almond, Allium
- M.E.P.:



# Hummus

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- Description: Traditional Dried Garbanzo bean puree, We infuse ours with madras curry powder and Zatar Spice
- Sauce: Garlic oil
- Garnish: Toated Sesame seeds and tumeric aquafaba from the garbanzo cooking liquid. Marigold Flowers
- Pickup time: >5min
- Allergies: Allium
- M.E.P.:





# Keftedes / Meatball

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- Description: Beef, Pork, and lamb Emulsified with Ouzu
- Sauce: Tzatziki
- Garnish: Scallion curls, baby mint, Basil Blossoms (when available)
- Pickup time: 5-10min
- Allergies: allium, alcohol, dairy, Gluten,
- M.E.P.:





# Spanakopita

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- Description: Filo dough, feta cheese, spinach, leek, scallions, fresh herbs
- Sauce: Txatziki
- Garnish: Bulls blood Sorel
- Pickup time: 5-10min
- Allergies: allium, gluten, dairy
- M.E.P.:



# Mille Feuille Fries

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- Description: Meaning 1,000 leaves or layers, this dish is made by shaving paper thin potato and then layering it with butter and salt, cooking and pressing it so that the natural starch from the potato "glues it all together". we then portion it into fries and Cook until Golden brown
- This came about as we tried to think of the most soigne way to make a french fry
- Sauce: Truffle Aioli
- Garnish: Grated Manori cheese
- Pickup time: 5-10min
- Allergies: dairy, truffle
- M.E.P.:

# Greek Crostini Selection

## *(move to starters Section)*

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- Description: (4-5 choices)
  - Feta cheese, Confit tomato, Wild Oregano, EVOO
  - Tarama, Botarga, Basil, Tomato
  - Tapenade, Ratatouille, Basil, EVOO, Fennel pollen
  - Citrus Yogurt, Boqueroned, Radish
  - Whipped Wagyu, Petit Pickles, Ava Spice
- Sauce: Each one is specific
- Garnish: Scallion curls, Bulls blood, Mezza micro greens, Micro Flowers
- Pickup time: 5-10 min
- Allergies: Allium, gluten, dairy (each is different) all contain gluten
- M.E.P.: