



Mixed Olives

- **Description:** a selection of Mediterranean olives that have been marinated with Florida citrus and aromatics to compliment the nuanced flavor of the olives (served with pits)
 - Black Amfissas: (Delphi; Central Greece) Grown In the Amfissa Valley In delphi
 - Castelvetrano Olives: (Sicily; Italy)
 - Kalamata Olives: (Peloponnese; 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 garlic, orange peel
- **Pickup time:** >5min
- **Allergies:** allium, citrus
- **M.E.P.:** Utensils & ramekin for pits

Greek Spreads

Description: Trio of three traditional Greek spreads served with our house made pita bread

Sauce:

Tzatziki- Greek yogurt, Cucumber, Aegean herbs

Hummus

Eggplant Caviar

Garnish: dill & espelette (tzatziki), toasted chickpeas & paprika (hummus), dehydrated black olives (eggplant)

Pickup time: >5min

Allergies: Allium, Citrus, Chili, Sesame, Dairy, Gluten, Seafood

M.E.P.:





Melizana (Eggplant Caviar)

- **Description:** Charred and roasted eggplant mixed with brunoise niçoise and kalamata olives
- **Sauce:** n/a
- **Garnish:** dehydrated kalamata olives
- **Pickup time:** >5min
- **Allergies:** Allium, nightshade, citrus
- **M.E.P.:** n/a



Crispy Zucchini

- **Description:** Spiraled zucchini, tempura flour lightly fried, tzatziki, grated manouri cheese
- **Sauce:** Romesco
- **Garnish:** Chiffonade of chives, dill, fennel, flowers
- **Pickup time:** 5-10 min
- **Allergies:** Gluten, Nuts (in tzatziki)
- **M.E.P.:**



Hummus

- **Description:** dried garbanzo bean puree, we infuse ours with madras curry powder and zatar Spice
- **Sauce:** Garlic oil
- **Garnish:** toasted sesame seeds, crispy chickpeas, paprika
- **Pickup time:** >5min
- **Allergies:** allium, sesame, citrus, chili
- **M.E.P.:**



Keftedes

- **Description:** beef and lamb infused with Ouzo meatballs (fire salt lit tableside)
 - Mix: mint, parsley, shallot, confit garlic, panade
- **Sauce:** Tzatziki
- **Garnish:** Scallion curls, baby mint, Basil Blossoms (when available)
- **Pickup time:** 5-10min
- **Allergies:** allium, alcohol, dairy, gluten, citrus
- **M.E.P.:** torch: flambé table side

Spanikopita

Description: phyllo dough, feta cheese,
spinach, leek, scallions, fresh herbs
basting brown butter to crisp

Sauce: Tzatziki

Garnish: dill plooshes

Pickup time: 5-10min

Allergies: allium, gluten, dairy, citrus (tzatziki),
chili (tzatziki)

M.E.P.:





Mille Fuille

- **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".
- This came about as we tried to think of the most soigne way to make a french fry
- **Sauce:** Truffle Aioli
- **Garnish:** Grated Kefalograviera cheese
-
- **Pickup time:** 5-10min
- **Allergies:** dairy, truffle, allium (chives)
- **M.E.P.:** N/A

Grilled Halloumi

Description: blossom honey, sesame seeds, flambé table side

Aroma blend: fennel, star anise, coriander, sesame, cinnamon

Sauce: Ouzo Flambé Table side

Garnish: sesame seeds

Pickup time: 10 min

Allergies: dairy, sesame, alcohol

M.E.P.: Hammered copper pot for pouring ouzo





Grilled Octopus

- **Description:** Marinated in oregano, and thyme and braised for 6 hours. Finished on the grill. Grilled Octopus, white bean puree, tapenade, mixed bean salad (black eyed peas, white beans, gigantis beans), olive oil, lemon juice, chives
- **Garnish:** olive salad of kalamata, vassiliki, Castelvetrano, and amphissa olives
- **Pickup time:** 15min
- **Allergies:** seafood, allium, dairy (bean puree), citrus, chili
- **M.E.P.:**



Truffle'd Pita

- **Description:** Fun whimsical Greek twist on a classical Alsatian Flemencuche (tarte flambe)
- *Kefalograviera cheese is a hard white cheese, made from a blend of sheep and goat milk, its salty flavor and use in pasta is similar to that of parmesan
- Our truffles are sourced from the south of France
- Preserving during peak season allows us to have it year-round (cook and jar to make a paste and blanch and freeze allows to us to shave)
- **Sauce:** Truffle Fondue
- **Garnish:** Manouri cheese , shaved truffles
- **Pickup time:** 10 min
- **Allergies:** allium, dairy, gluten, mushroom
- **M.E.P.:** App Fork & app knife



Beef Carpaccio

- **Description:** Prime striploin. Under the Wagyu is a base of caramelized onions and fig balsamic
- **Sauce:** fig balsamic
- **Garnish:** red bell radish, kefalgraviera cheese tuille, olive oil, salt, arugula
- **Pickup time:** >5min
- **Allergies:** dairy, allium
- **M.E.P.:** (Ice Cold Plate) (cold Utensils)

Salmon Tartare

Description: Ora king salmon with saffron tuille (on top). Oil olive and herb (basil, parsley, chive) chiffonade mix that gets folded into the salmon. Rock samphire (also called sea fennel) garnished inside.

Sauce: none

Garnish: toasted sesame, micros, finger limes

Pickup time: 5-10 min

Allergies: allium, sesame, seafood, citrus, chili

M.E.P.: App Fork





Lobster Ceviche

- **Description:** Meant to Shine light on the Crisp texture and sweetness of the lobster meat from the ice-cold waters of Maine
- **Sauce:** Blood orange turmeric Vinaigrette
- **Garnish:**
 - Lemon cheek
 - Chiffonade basil
 - Julienne cut : bell peppers, red onion, and preserved lemon
 - (supp. 1oz kaviari Krystal caviar)
- **Pickup time:** 5-10 min
- **Allergies:** Shellfish, allium, onion, seafood, citrus, chili
- **M.E.P.:** App Fork (with supplement mother of pearl spoon)



Tuna Crudo

- **Description:** Anchovies, Castelvetrano olives, amiffsas olives, kalamata olives, confit and freshly peeled tomatoes, caper leaves, fresno curls
- **Sauce:** basil emulsion, anchoiade
- **Garnish:** Confit tomatoes, fresh peeled cherry tomatoes, Olive powder, "capers of one variety", Fresno pepper coins, Micro greens (bulls blood sorrel)
- **Pickup time:** 5-10 million
- **Allergies:** Allium, Seafood, sesame, citrus, chili
- **M.E.P.:** App Fork & app knife



Whole Dorade Crudo

- **Description:** Whole fish with multiple sauces allowing the guest to mix and match
- **Sauce:** Served with olive oil, basil emulsion, and citrus emulsion
- **Pickup time:** 25 minutes
- **Allergies:** seafood, citrus (emulsion)
- **M.E.P.:** sporks



Seafood Tower

- **Description:** shrimp cocktail, east coast oyster, west coast oyster, king crab legs , lobster crudo, marinated head on langoustine, slices of dorade with a basil emulsion, salmon tartare, tuna crudo, sea urchin
 - Add Kristal caviar for additional \$\$
- **Sauce:** cocktail sauce, lemons
 - east coast: red wine pepper mignonette west coast: citrus shrub
- **Garnish:** Blanched Rockweed (algae) over the ice; lemon cheeks
- **Pickup time:** 15 minutes
- **Allergies:** seafood, shellfish, allium, citrus
- **M.E.P.:** sporks, tiny Spoon

Scallop Duo

- Highlight our relationship with Plantain Kaviari (Black truffles & Caviar supplier)
- Scallop 1: cucumber,
- Scallop 2: black truffles,





Tabouleh

- **Description:** Vegan roll that highlights the flavors of Greek cuisine, Tabouleh is wrapped in Blanched Grape leaves , garlic oil, tomato vinaigrette
- **Sauce:** Ice Wine Reduction
- **Garnish:** citrus caviar, micro celery, micro bell pepper caviar
- **Pickup time:** 5 min
- **Allergies:** allium, gluten, citrus, chili
- **M.E.P.:**



Salmon

- **Description:** Combination of the smoked tarama, salmon pave (tartare), rolled in shaved cucumber
- **Sauce:** Yogurt Chili Sauce (buttermilk, dill, Greek yogurt), olive oil
- **Garnish:** Smoked trout roe, capers, and dill plooshes
-
- **Pickup time:** 5-10min
- **Allergies:** dairy, gluten, seafood, citrus, chili, allium
- **M.E.P.:**

Spicy Tuna

Description: Daikon wrapped. Tuna farce and diced tuna (basically scraped tuna). Spicy Aioli (ginger chili, garlic aioli, smoked paprika)

The earthy toasted nuttiness pairs well with the meaty flavor of the tuna

Sauce: Spicy Aioli

Garnish: marigold flowers

Pickup time: 5-10min

Allergies: Dairy, allium, seafood, sesame, egg

M.E.P.:





Horiatiki

- **Description:** (table side) This is all about showcasing our Stunning Feta... Unlike any feta on the market
- Our feta is made in Sparta and is the product of goat and sheep milks, it has PDO status meaning that it is at least 70% sheep's milk and 30% goat milk, the goats milk tones down the pungent flavor of the sheep's milk. It has been aged a minimum of 3 months. Ours has been aged in Large wooden barrels. all the milk is coming from animals around Sparta that gives a truly unique taste of the flora (terroir concept). This is why we present the cheese in a whole slice so that guests can see the cheese.
- **Sauce:** Lemon, olive oil
- **Garnish:** Wild oregano
- **Pickup time:** 5-10 min
- **Allergies:** Onion, Dairy, citrus
- **M.E.P.:** Pass tray with 2 spoons



Baby Gem Salad

- **Description:** baby gem, artisanal lettuces with a whipped feta goat yogurt, I fermented wine (red ver jus)
- **Sauce:** red wine vinaigrette
- **Garnish:** red bell radish, bronze fennel
- **Pickup time:**
- **Allergies:** nuts (almonds), citrus
- **M.E.P.:**



Seafood Orzo

- **Description:** Squid, mussel, clams, shrimp, saffron, bell pepper, ladolemono (seafood will change) with a saffron fumet
 - Black and white tuxedo orzo
- **Sauce:** ladolemono
- **Garnish:** Chopped parsley
- **Pickup time:** 15 min
- **Allergies:** Allium, garlic, shellfish, seafood, dairy, citrus, alcohol
- **M.E.P.:**



Athenian-Style Lobster Pasta

- **Description:** chitarra noodles, finished on the grill, seasoned with fennel pollen, inside pasta there's brunoise of fennel and tossed with a tomato and fennel puree. Bisque made from the head and bodies of the lobster with aromatics, Ouzo, and brandy) tomatoes, chives, and espelette
 - Half of a 1.5 lb lobster & shell
- **Sauce:** basil emulsion, tomato purée
- **Garnish:** Fennel Pollen
- **Pickup time:** 15min
- **Allergies:** gluten, shellfish, dairy, allium, alcohol, citrus, chili
- **M.E.P.:**



Aegean 'Bouillabaisse'

- **Description:** Greek version of a Bouillabaisse
 - Snapper, Bronzino, Cockles, littlenecks, mussels, scallops, shrimp, Saffron poached potatoes, saffron rouille (added to the broth in bourride style, to add the desired texture)
- **Sauce:** Greek bouillabaisse
- **Garnish:** Red water cress, (Fried Red & Green Tosaka seaweed)
- **Pickup time:** 15 min
- **Allergies:** shellfish, allium, fish, egg, citrus, alcohol
- **M.E.P.:** ramekin and sauce pitcher

Grilled King Salmon



- **Description:** Scottish salmon that is cured in Greek Mountain tea and salt, poached in olive oil with garlic, thyme, fresh bay leaf, and citrus zest.
- **Sauce:** Brigade (an orange juice based gastrique that is mixed with chicken demi glaze)
- **Garnish:** citrus salad (orange, blood orange, grapefruit, lemon, olive oil, Sarawak black pepper),fennel salad, sunburst squashes
- **Pickup time:** 15-20min
- **Allergies:** allium, fish, citrus, chili
- **M.E.P.:**



Red Spetsiota

- **Description:** Classic Whole fish Braise preparation coming from the Isle of spetses we serve it table side in the traditional style of a psarou taverna
 - By doing this table side and in a communal method, the aromas of the braise are shared amongst all the guests at the table
- **Sauce:** Red style braise
- **Garnish:** tomatoes, olive, capers, oregano, wild oregano, parsley, mussels, clams
- **Pickup time:** 15-30 min (depending on fish)
- **Allergies:** allium, shellfish, seafood, mollusks, dairy, citrus, chili, alcohol
- **M.E.P.:** serving spoons

Dover Sole

Description: Half or whole fish. Top and bottom filets together. It is served with a riff on a traditional grenobloise, we bring more Mediterranean flavors by incorporating tomato and replacing the brown butter with olive oil and pistachio oil. By incorporating toasted pistachio crumble into the sauce, and as a garnish, we bring out the higher levels of the toasted flavor profile. Our Dover Sole are all wild line caught off the coast of Holland.

Sauce: Sole vierge vinaigrette (pistachio, parsley, basil, lemon, balsamic)

Garnish: Pistachio grenobloise

Pickup time: 15-20 min

Allergies: gluten, allium, nuts, fish, dairy, citrus, chili, alcohol

M.E.P.:



Salt Crusted Branzino

- **Description:** Choice of grilled, baked or wrapped in grape leaves and sea salt. Fish is marinated in masticha infused aromatic fumet. Our Bronzino is sized 800-1000g and it's shipped from the Aegean sea.
 - Salt Crust: coriander, fenu greek, thyme, rosemary, fennel seed
- **Sauce:** flambé table side with Ouzo
- **Garnish:** lemon and thyme oil, radish/mixed green salad
- **Pickup time:**
- **Allergies:** alcohol, fish, citrus, alcohol
- **M.E.P.:**

Rack of Lamb

Description: Marinated New Zealand lamb lemon, rosemary, olive oil (10-12 oz)

Marinade: garlic oil, salt, black pepper, wild oregano, wild thyme, bay leaves, basil

Sauce: thyme oil, bordelaise espuma (dairy)

Garnish: cypress lava salt, rosemary, charred lemon cheeks, thyme

Pickup time: 25 min +

Allergies: allium, citrus, alcohol

M.E.P.:





Filet Mignon

- **Description:** 24 hr marinade with garlic oil, Castelvetrano olive brine, rosemary, and thyme (8 oz)
- **Sauce:** Kefalograviera potato puree, bordelaise espuma, espelette, fleur de sel, red ver ju gastrique
- **Garnish:** micro greens, Italian brown mushroom, trumpet royale mushroom
- **Pickup time:**
- **Allergies:** gluten, dairy, allium, chili, alcohol
- **M.E.P.:**



Ribeye

- Description: marinated in Castelvetrano olive brine, olive oil, then (marinated for 24 hr), grilled, then finished over a bamboo leaf, rosemary and thyme
- Sauce: thyme oil, bordelaise espuma
- Garnish: lemon cheek, rosemary, thyme, cypress black salt
- Allergies:

Chicken Tagine

Description: chicken thigh and drum bone in braised (spice blend is a riff on a Baharat blend with a few eastern spicy notes). Baharat spice base is built on the warming spices of black pepper, cumin, cardamom, cloves, nutmeg, coriander, and paprika. Saffron couscous- contains gluten, nuts, olives, preserved lemon, parsley, chive, apricot, date, Corinthian raisins, golden raisins

Saffron couscous , olives ,almonds, Corinthian raisins, apricots, dates, green zucchini, squash, bell peppers, onions

Sauce: Pan jus (from the braising liquid and the aromatic cooking vegetables)

Garnish:

Pickup time:

Allergies: nut, allium, alcohol, gluten, citrus

M.E.P.:





Tabouleh

- **Description:** Couscous, tomato, onion, fresh herbs, bell peppers, cucumbers, lemon juice, olive oil
- **Sauce:** Garlic oil
- **Garnish:** chiffonade herbs
- **Pickup time:** >5min
- **Allergies:** Allium, Gluten, Citrus
- **M.E.P.:**



Saute Broccolini

- **Description:** Pesto, garlic chips
- **Sauce:** Pesto
- **Garnish:** Garlic chips, citrus zest
- **Pickup time:**
- **Allergies:** Garlic
- **M.E.P.:**



Ratatouille

- **Description:** eggplant, zucchini, yellow squash, tomatoes, caramelized aromatic onion confiture
- **Sauce:** romesco, thyme oil
- **Garnish:** fennel fronds
- **Pickup time:**
- **Allergies:** allium, nightshade, nut, citrus, chili, alcohol
- **M.E.P.:**



Crispy Potatoes

Description: salt crust roasted, smashed and marinated in lemon infused water, oil blanched, then refried to order (crispy bravas style potatoes)

Sauce:

Garnish: charred lemon, fleur de sel, parsley, chive

Pickup time:

Allergies: allium

M.E.P.:



Lavash

- Middle Eastern cracker that has been finished with herbs de Provence (oregano, rosemary, marjoram, lavender, summer savory, thyme)
- “Our N. African inspired, house made lavash.”



Chocolate Fondant

- **Description:** Lava cake with chocolate fondant outside, caramel inside, almond crumble with masticha ice cream on top
- **Sauce:**
- **Garnish:** almond crumble
- **Pickup time:**
- **Allergies:** nuts, gluten, dairy, mushroom, alcohol
- **M.E.P.:**

Whipped Greek Yogurt

Description: whipped Greek yogurt, ice wine reduction, poached figs, hazelnut crumble.

Sauce: wine reduction

Garnish: hazelnut crumble, orange blossom honey, mint leaves

Pickup time:

Allergies: nuts, dairy, mushroom, alcohol

M.E.P.:



Lillete Mille Fuille

Description: Phyllo dough, Lillete infused berry compote and raspberry coulis, Lillete infused mascarpone, vanilla.

- Lillete is an aperitif that is 85% Bordeaux grapes and 15% citrus liquors. It's the last 15% that brings out the unique flavor profiles we desire, pairing incredibly with fruits, in particular strawberries and frais de bois

Garnish: fresh berries, almond crumble

Pickup time:

Allergies: nuts, gluten, dairy, alcohol

M.E.P.:



Sarawak Black Pepper

- Description: Considered one of the best black peppers in the world, hailing from Northern Malaysia, on the island of Borneo. The flavor profile is very unique (strong and bold pepper flavor). It has a distinct earthy/woody/peaty element and powerful notes of floral citrus. This makes it a perfect pairing for the confiture of citrus and tying into the other components of the dish. It is harvested by hand