

# STARTERS



# Grilled Haloumi

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- Description: Blossom honey, sesame seeds, flambé tableside with Ouzo
- (the purpose of the tableside is to make sure the texture of the haloumi is perfect and warm as well as to release the toasted aromas of the spice which highlight the subtle flavors of the cheese and elevate the local honey's flavor by contrasting with it)
- Sauce: Ouzo Flambe Tableside
- Garnish:
- Pickup time: 10 min
- Allergies: Dairy
- M.E.P.: Hammered copper high walled spouted pot for pouring ouzo
  - App Fork & app knife





# Truffle'd Pita

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- Description: Fun whimsical Greek twist on a classical Alsatian Flemencuche (tarte flambe)
- \*Kefalotyri 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 Parmigiano Reggiano.
- 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 us to shave)
- Sauce: Truffle onion yogurt
- Garnish: Manouri cheese, shaved truffles,
- Pickup time: 10 min
- Allergies: allium dairy
- M.E.P.: App Fork & app knife



# Olive Fed Wagyu Carpaccio (this may end up being downstairs only)

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- Description: All about Highlighting this world class Beef through letting the product shine.
- The beef comes from the Kuroge Washu breed of cow and is known for its fine marbling, but due to the addition of olives in its diet the fats melting point is lowered (think olive oil vs butter) resulting in a product that melts in the mouth
- Sauce: Olive oil, Pomegranate Molasses
- Garnish: Maldon salt, Micro Red mustard Greens Charred lemon on the side,
- Pickup time: >5min
- Allergies:
- M.E.P.: (Ice Cold Plate) (cold Utensils)





# Kataifi Wrapped Langostine

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- Description: Inspired by the Mediteranean tradition of serving seafood in Fried kataifi nests we wrap Head on langostins with Basil leave to achieve the Ultimate "crispy shrimp"
- Sauce: Buttermilk yogurt marbled with basil oil
- Garnish: Pimenton, and scallion
- Pickup time: 5-10 min
- Allergies: gluten
- M.E.P.: App Fork & app knife