

AVA FOOD MATRIX 12/9

OREKTIKA | MEZE



Mixed Olives

- 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 Grecce) Grown In the Amifissa Valley In delphi
 - Castelvetrona 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

- Description: Trio of three traditional greek Speads served with our house made pita bread
- Sauce: served with grilled pita
 - Tzatziki- Greek yogurt, Cucumber, Aegean herbs and Spices
 - Tarama- Smoked Roe and emolsified 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)

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

Crispy Zucchini

- 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

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



Keftedes / Meatball

- 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

- 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 Fuille Fries

- 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)

- Description: (4-5 choices)
 - Feta cheese, Confit tomato, Wild Oregeno, 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.:

STARTERS



Grilled Haloumi

- Description: Blossom honey, sesame seeds, flambé tableside with Ouzo
- (the purpose of the tableside is to makes 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 honeys flavor by contrasting with it)
- Sauce: Ouzu 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

- 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)

- 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 marbleing, 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, Pomagranite Molases
- Garnish: Maldon salt, Micor Red mustard Greens Charred lemon on the side,
- Pickup time: >5min
- Allergies:
- M.E.P.: (Ice Cold Plate) (cold Utensils)



Kataifi Wrapped Langostine

- Description: Inspired by the Mediterranean 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

RAW BAR



King Salmon Tartare

- Description: Maximizing the High fat and richness levels of the ora king, we cure the fish in a robust and earthy Greek Mountain tea cure, and combine it with a gournay cheese infused Greek yogurt.
- Sauce: - Hibiscus and Mountain Tea Cloud (cloud not shown in picture)
- Garnish: Toasted Sesame seeds, tons of micros providing freshness
- Pickup time: 5-10 min
- Allergies: allium, dairy
- M.E.P.: App Fork



Lobster Crudo

- 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 tumermeric Vinaigrette
- Garnish:
- Juliene cut : bell peppers, red onion, and preserved lemon,
- Chiffonade of Basil
- Lemon cheek
- (supp. 1oz kaviari Krystal caviar)
- Pickup time: 5-10 min
- Allergies: Shell fish, allium
- M.E.P.: App Fork (with suppliment mother of pearl spoon)



Red Prawn Crudo

- Description: Showcasing a stunning product from the mediterranean we serve these red prawns simply with florida citrus's
- Sauce: Campari Grapefruit
- Garnish: Citrus segments, Fresno curls, Micro flowers, micro cilantro
- Pickup time: 5-10 minutes
- Allergies: Shell fish
- M.E.P.: App Fork & app knife

Tuna Crudo (need Picture)

- Description: Inspired by the delicate side of Putanesca. (Capers, sliced Olives, Confit tomato, Black olive powder, fresh chili pepper coins)
- We are trying to source Preserved Caper leaves for opening if we cant we will subb crispy capers
- Sauce: Garlic Cream; Basil emulsion
- Garnish: Confit tomatoes, fresh peeled cherry tomatoes, Olive powder, "capers of one variety", Fresno pepper coins, Micro greens (bulls blood sorel)
- Pickup time: 5-10 million
- Allergies: Allium
- M.E.P.: App Fork & app knife

Scallop Potato reverse Chaud Froid

- Description: Inspired by the classic dish of chaud froid (hot over cold) but executed in reverse
- This dish is all about contrast and the Beauty and enjoyment that comes when these balance perfectly. The scallop brings a sweet flavor and a soft tender texture that is served ice cold this is paired with the crispy and hot potato confit (cooked in butter). The contrasting flavors reach true synergy and are completed with the addition of the Truffle tapenade that's brings its brineness of olives, vinegar and the Complecity off the preserved truffles
- ***AS SOON AS THIS DISH IS PLATED IT WALKS IMMEDIATELY; IT CANNOT WAIT EVER OR ITS PURPOSE IS LOST
- Scallops are being Sourced from _____
- Sauce: Truffle Tappenade Vinaigrette
- Garnish: Oil, Smoked Black salt
- Pickup time: 5-10 million
- Allergies: Allium
- M.E.P.: App Fork & app knife

AVA Whole Dorade Sashimi

- Description: Whole fish with multiple sauces allowing the guest to mix and match
- Sauce: Served with anchoïade, basil emulsion, ladolemono, romesco
- Garnish: Colotoro Pickles
- Pickup time: 15-20 min
- Allergies: alliums
- M.E.P.:



Seafood Tower

(picture is from a previous concept but will look like this)

- Description: Shrimp cocktail, East coast oyster, West Coast Oyster, King Crab Roll Cut into 4, Lobster crudo, Matinated head on langostine, Scallop sliced & dressed with truffle vin, Salmon TarTar, - Add Kristal caviar
- Sauce: Cocktail sauce; Mignonette
- Garnish: Blanched Rockweed over the ice; lemon cheeks
- Pickup time: 15 minutes
- Allergies:
- M.E.P.:

MEDITERRAGEAN ROLLS



Tabouleh Roll

- Description: Vegan roll that highlights the flavors of greek cuisine, Tabouleh is wrapped in Blanched Grape leaves
- Sauce: Pomegranite reduction
- Garnish: Citrus caviar, Micro celery pomegranate Reduction
- Pickup time: 5 min
- Allergies: allium, Gluten
- M.E.P.:



Nicoise Roll

- Description: A twist on a classic salad
- red & yellow bell pepper, red onion, cucumber, Fennel bulb, green beans ,carrot and celery cut into matchstick strips (julienne), chiffonade of basil and dressed in Sauce Tonato (*classic dressing that is emulsified with cooked tuna and anchovies*), and rolled in a blanched potato sheet
- The name literally means of nice the french riviera town where Augustus Escoffier grew up and worked, he is credited with documenting the salad
- Augustus Escoffier was known as "the king of chefs and the chef of kings"
- Sauce: Tonato Sauce (not shown in picture)
- Garnish: Olive Tapenade
- Pickup time: 5 min
- Allergies: allium
- M.E.P.:



Salmon

- Description: Combination of the smoked Tarma, salmon pave, rolled in shaved cucumber
- Sauce: None
- Garnish: Smoked trout roe, crispy capers, and Dill Plooshes
- Pickup time: 5-10min
- Allergies: dairy, Gluten
- M.E.P.:



Ratatouille

- Description: Inspired by the Provencial classic, Zuchini, Eggplant onion, tomato Braised rolled in Sheets of daikon radish
- Sauce: Romesco Puree
- Garnish: micro bruinoise of raw Red bell Pepper, zucchini, cucumber and citrus caviar, Micro celery
- Pickup time: 5-10 min
- Allergies: allium, almond *(in the puree)*
- M.E.P.:



King Crab

- Description: Classic pairing of avocado and crab that is rolled with tzatziki
- Sauce: -
- Garnish: Caviar, Gold leaf, Flowers, Micro herbs, Grapefruit segments
- Pickup time: 10 min
- Allergies: Shellfish
- M.E.P.:



Chilled Octopus (starter)

- Description: Black eye pea, white bean, red onion, Bell pepper, wild oregano, Parley, Dill, scallion, Olive oil, lemon, Cooked Octopus chilled and SLiced
- Sauce: -----
- Garnish: Shaved Fenenl, radish, Scallion squiggles, red watercress, dill
- Pickup time: 5-10
- Allergies: alliums
- M.E.P.:



Tuna Tartare

- Description: Diced Tuna that is mixed with Cremefraiche, Yogurt , Tahini, Toasted Sesame seeds, citrus zest
- The earthy toasted nuttiness pairs well with the Meaty flavor of the Tuna
- Sauce: Chickpea Sesame Puree
- Garnish: Toasted Sesame seeds, marigold Flowers, Micro Chervil
- Pickup time: 5-10min
- Allergies: Dairy, allium
- M.E.P.:

SALADS



Horiatiki | Greek Salad

- Description: (tableside) 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% sheeps milk and 30% goat milk, the goats milk tones down the pungent flavor of the sheeps 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 trully 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.
 - It is finished at the table by crumbling the wild sundried oregeno and fennel; breaking the Cheese and mixing the cheese
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- Sauce: Lemon, olive oil
 - Garnish:
 - Pickup time: 5-10 min
 - Allergies: Onion
 - M.E.P.: Pass tray with 2 spoons, White glove an Bouquet of wild fennel and Oregano

Baby Garden Salad (need a picture)

- Description: Feta cheese Espuma,Baby oak, baby gem, artisinal lettuces, Baby veg, Whipped goat yogurt,
- Sauce: lemon Vinaigrette
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Grilled Salad

(Need a picture)

- Description: Tomato Sauce, Grilled baby gem, Grilled Radichio, Grilled endive, Mastica marinated tardivo and castlefranco, Boquerones, Kefalograviera cheese
- This salad's smoky flavors are reminiscent of a Caesar salad
- This salad is served cool despite being grilled
- Sauce: Tomato sauce
- Garnish: Toasted Bread crumble
- Pickup time: 5-10min
- Allergies: Allium, dairy,
- M.E.P.:



Tabouleh

(This is now a side dish)

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

THALASSA | SEA



Seafood Orzo (this is now a side dish)

- Description: Calamari, mussel, clams, saffron, bell pepper, ladolemono
- Sauce: ladolemono
- Garnish: Chopped parsley
- Pickup time: 15 min
- Allergies: Allium, garlic, wine
- M.E.P.:



Grilled Octopus

- Description: Grilled Octopus, Tapenade, finished with Wild fennel and oregano
- Garnish: Charred Lemon Cheeks,
- Pickup time: 15min
- Allergies: shellfish, dairy, allium
- M.E.P.:

Grilled Maine Lobster

- Description: Grilled lobster Petite fenal and citrus salad
- Sauce: Blood Orange Hollendaise
- Garnish: Fennel Pollen
- Pickup time: 15min
- Allergies: shellfish, dairy, allium
- M.E.P.:



Psarosoupa

- Description: Greek version of a Bouillibase.
- Snapper, Bronzino, Cockles, littlenecks, mussels, scallops, shrimp, Saffron poached potatoes, saffron rouille
- Sauce: Saffron tomato infuse Fumet reductions
- Garnish: Red water cress, (Fried Red & Green Tosaka seaweed)
- Pickup time: 15 min
- Allergies: Shellfish, Allium, Wine
- M.E.P.: Ramiken and sauce pitcher



Gemistes Vegetable

- Description: Trio of stuffed local farm vegetables stuffed with ground beef, pine nuts, onion, AVA spices, fresh herbs, olive oil
- Sauce: Romenesco
- Garnish:
- Pickup time: 10-12min
- Allergies: Allium, dairy
- M.E.P.:

Grilled King salmon Organic Salmon

- Description: Citrus Yogurt sauce, chiffonade of chive & Dill, Aegean mountain Quenelle
- Sauce: Yogurt Sauce
- Garnish: Mountain herb Quenelle
- Pickup time: 15-20min
- Allergies: Nuts
- M.E.P.:

Grilled Tuna

- Description:
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:



Red Spetsiota Style whole Fish

- Description: Classic Whole fish Braise preparation Coming from the Isle of spetses we serve it tableside in the traditional style of a psarotaverna (greek fish restaurant)
- By doing this tableside 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:
- M.E.P.:



White Spetsiota Style whole Fish

- Description: Classic Whole fish Braise preparation Coming from the Isle of spetses we serve it tableside in the traditional style of a psarotaverna (greek fish restaurant)
- By doing this tableside and in a communal method the aromas of the braise are shared amongst all the guests at the table
- Sauce: white style braise
- Garnish: Clams, Potatoes, colotoro, Parsley, Dill, Parsley
- Pickup time: 15-30 min (depending on fish)
- Allergies:
- M.E.P.:



Yellow Spetsiota Style whole Fish

- Description: Classic Whole fish Braise preparation Coming from the Isle of spetses we serve it tableside in the traditional style of a psarotaverna (greek fish restaurant)
- By doing this tableside and in a communal method the aromas of the braise are shared amongst all the guests at the table
- Sauce:Yellow style braise
- Garnish: Chickpea, saffron, Mussels, fennel, oregano, apricot, Dates,wild Fennel, fennel pollen
- Pickup time: 15-30 min (depending on fish)
- Allergies:
- M.E.P.:



Dover Sole

- Description: Pan seared Whole; Classic tableside presentation, deboned and frenched tableside
- Sauce: Sole vierge vinaigrette
- Garnish: Greek style grenobloise (after it is deboned tableside)
- Pickup time: 15-20 min
- Allergies: gluten, allium
- M.E.P.:



Salt Baked Bronzino

- Description: Choice of grilled, baked or wrapped in sea salt served with olive oil and lemon dressing. Carved and flambé with masticha table side
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

EARTH



Rack of Lamb

- Description: Marinated New Zealand lamb carved table side, lemon, rosemary, olive oil
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Filet Mignon

- Description: Choice of Sarawak black pepper sauce or avgolemono
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Chicken Ballontine Tagine

- Description: Fennel, zucchini, dry fruit, preserved lemon, AVA spices, green olives, couscous
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

SIDES | VEGETABLES

Sauté Xorta

- Description: garlic, olive oil
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Sauté Broccolini

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



Grilled Fennel

- Description: Fennel puree, dill, lemon, olive oil
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Crispy lemon rainbow marble potatoes

- Description: Oregano, garlic, AVA fleur de sel, olive oil
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.:

Zaalouk

- Description: Eggplant, tomato, bell pepper, lemon confit, cilantro
- Sauce:
- Garnish:
- Pickup time:
- Allergies:
- M.E.P.: