

LUNCH PRIX FIXE MENU
32.00

FIRST
(Kindly select one)

4+1 OYSTERS
Daily selection of seasonal oysters

GREEK MEZE PLATE
Tzatziki, Taramosalata and Htipiti
Warm pita and marinated raw vegetables

GRILLED OCTOPUS
Sashimi quality Mediterranean octopus,
Santorini yellow split pea fava

CALAMARI
Lightly fried fresh Town Dock Rhode Island premier squid

TOMATO SALAD
Vine ripened tomatoes, cucumbers, olives, onions
Feta cheese, extra virgin olive oil and sea salt

ROMAINE SALAD
Dill, Spring onions, Manouri cheese and Milos dressing

SECOND
(Kindly select one)

DORADE ROYAL
Grilled Mediterranean sea bream with steamed crown broccoli

ICELANDIC ARCTIC CHAR
Simply grilled with Piazzi style beans

TUNA BURGER
Daikon radish salad and lightly fried zucchini sticks

SALMON TARTARE
Yogurt and Spanish caviar

LAMB CHOPS (supp. 10.)
Two grilled lamb chops with Greek fried potatoes

ROASTED ORGANIC CHICKEN BREAST
Roasted eggplant, peppers, mint yogurt and herbs

GRILLED VEGETABLES AND MUSHROOMS
Eggplant, zucchini, fennel, peppers,
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms
Mint yogurt and Haloumi cheese

ASTAKOMAKARONADA (supp. 20.)
Deep Sea Bay of Fundy lobster pasta, Athenian style

DESSERT
(Kindly select one)

KARYDOPITA
Traditional Greek walnut cake, vanilla ice cream

GREEK YOGURT
Topped with crumbled Baklava

FRUITS OF THE SEASON

WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece nv 18.
Brut, Pierre Paillard, Les Parcelles Bouzy Grand Cru, France nv 25.

WHITE WINES

Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016 11.
Assyrtiko, Parparoussis, Achaia 2015 12.
Malagousia, Gerovassiliou, Epanomi 2016 15.
Assyrtiko/Sauvignon, Estate White, Biblia Chora, Pangeon 2015 16.
Assyrtiko, Santorini, Old Vines, Tselepos, Santorini 2016 16.
Chardonnay, Katsaros, Krania 2016 18.

ROSÉ

Agiorgitiko, Rosé, Driopi, Nemea, Greece 2016 12.

RED WINES

Agiorgitiko, Nemea, Driopi, Nemea 2015 14.
Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2014 15.
Cabernet/Merlot, Biblia Chora, Pangeon 2012 15.
Kotsifali/Mandilaria, Skipper, Rhous, Crete 2015 16.
Pinot Noir, Monticello Vineyards, Estate, Napa Valley 2013 17.
Cabernet Sauvignon, Katsaros, Krania 2010 25.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece 500 ml 2009 15/80.
Moschato, Parparoussis, Greece 500 ml 2013 16/85.
Mavrodaphne, Parparoussis, Greece 500 ml 2003 21/120.
Sauternes, Chateau d'Yquem, France 375ml 2007 700.

Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

