

JULY  2024
BUCKHEAD
— Restaurant Week —

Presented by Livable Buckhead

Signature Appetizers

Choose Three to Share for the Entire Table

Assortment of Spreads

Eggplant, Red Pepper, Olive, Chickpea, Grilled Pita

Ceviche

European Seabass, Preserved Lemon, Jalapeño, Mint

Grape Leaves

Stuffed with Bulgur, Tomato, Mint, Cumin Yogurt

Spinach Pies “Spanokopita”

Spinach, Leeks & Feta Cheese, Crisped in Country Filo

Grilled Octopus “Santorini”

Yellow Split Pea Puree, Marinated Red Onions, Capers

Cheese “Saganaki”

Sautéed Graviera Cheese, Ouzo, Lemon, CP Olive Oil

“BBF” Lamb Pie

Braised Leg of Lamb in Country Filo, Arugula-Olive Salad, Yogurt

Salads

Choose One to Share for the Entire Table

Greek Country Salad

Tomato, Cucumber, Green Bell Peppers, Red Onions, Feta

Organic Baby Beets

Warm Sheep’s Milk Cheese, Beet Sorbet

Watermelon Feta Salad

Watermelon Sorbet, Vidalia Onions, Garden Herbs

Catch of the Day

*Served with braised Kale, Lemon Potatoes, Lemon Vinaigrette, Capers
Each Selection is shared by Two or more Persons*

Aegean Seabass “Lavraki”

Grilled Whole & Fileted by our Chefs

Dover Sole

*Pan Roasted Whole & Fileted Tableside, Brown Butter, Fried Capers
(20. Supplement per person)*

Icelandic Arctic Char “Unilateral” for Two

16-ounce Filet, Grilled from the bottom up, temperature on top

Signature Entrees

Each Selection is for One Person

Giant Prawns “Saganaki”

Tomato Sauce, Ouzo, Lemon, Feta Cheese

Faroe Island Salmon

Pearl Barley Risotto, Arugula Coulis

Lamb Chops

*Marinated 3 Days & Grilled, Greek Fries, Tzatziki
(10. Supplement per person)*

Vegan Vegetarian Entrees Available by Request

65/person No substitutions