



Signature Appetizers

Choose Three to Share for the Entire Table

Assortment of Spreads

Eggplant, Red Pepper, Caper, Chickpea, Grilled Pita

Ceviche

European Seabass, Preserved Lemon, Jalapeño, Mint

Grape Leaves

Stuffed with Bulgur, Tomato, Mint, Cumin Yogurt

Spinach Pies “Spanakopita”

Spinach, Leeks & Feta Cheese, Crisped in Country Filo

Grilled Octopus “Santorini”

Marinated Red Onions, Capers, Olives

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

Icelandic Arctic Char “Unilateral” for Two

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

Dover Sole

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

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
45./person No substitutions