

OUR BIG FAT GREEK FEATURE DINNER MENU

April 8 to 14

aperitif:

ouzo on the rocks 6.00

greek wines:

RED

syrah - kotsifali, thalia, crete
glass 7.75 bottle 30.00
merlot-xinomavro, kir-yianni estate, naoussa 48.00
kotsifali-mandilaria, mirambelo, crete 55.00
agiorgitiko, estate papaioannou, nemea 55.00

WHITE

sauvignon blanc - vilana, thalia, crete
glass 7.75 bottle 30.00
assyrtiko, santo wines, santorini 50.00

starters:

PITA AND DIPS - 13.00

eggplant + roasted pepper + olive, tzatziki,
whipped feta + tomatoes and herbs

GRILLED OCTOPUS - 16.00

shaved fennel, pickled shallots, chickpeas,
black olive oil, charred lemon yogurt

VILLAGE SALAD - 13.00

cherry tomatoes, tapenade, pickled red onion,
sesame crusted fried feta, cucumber,
lemon vinaigrette

mains:

SEMI BONELESS HALF CHICKEN - 24.00

fingerling potatoes, roasted lemon puree,
grilled rapini, pan juices

CONFIT LAMB SHANK - 28.00

orzo pasta, roasted tomatoes, fennel, olives, feta

SEARED GREEK BRANZINO - 32.00

fennel + apple salad, orange, almonds, salsa verde
**fish freshly imported from Greece*

dessert:

THEIA LUCY'S RAVANI + ICE CREAM - 8.00

greek coconut cake, lemon + orange scented syrup,
toasted coconut, vanilla ice cream