



ORNOS

e s t i a t o r i o

PRIVATE DINING



ABOUT US

ORNOS ESTIATORIO

Recently voted “Best Restaurant in Aventura” by Miami New Times.

Escape to Greece as the award-winning MINA Group introduces its debut Greek concept to South Florida; Ornos Estiatorio. Lead by award-winning Chef Michael Mina and Las Vegas’ dynamic duo, Girair “Jerry” Goumroian and Chef Nikolaos Georgousis; these talents are bringing to life the culinary pleasures of the Greek Isles featuring delectably fresh fish, Mediterranean specialties, and genuine Greek hospitality...all provided in an approachable, comfortable locale. The restaurant features the only fish sommelier in Florida, whom provides an engaging opportunity to both; share more information about our imported fish options while presenting from a table-side fish cart.



MANAGING CHEFS

Michael Mina
Girair ‘Jerry’ Goumroian

EXECUTIVE CHEF

Niko Georgousis

GENERAL MANAGER

Rafael Vazquez

BUYOUT

- Seated
- Reception
- Patio

PRIVATE DINING ROOM

20 Seats

PATIO

58 Seats

MAIN DINING ROOM

78 Seats

HOURS OF OPERATION

DINNER

Tuesday to Sunday
5:00pm-10:00pm

LUNCH/BRUNCH

Tuesday to Sunday
12:00pm-3:00pm





PRIVATE DINING

OUR MENUS

Guests feel as though transported to the crystal blue waters of the Mediterranean sea to enjoy a curated, culinary tour of the islands of Greece. Ornos Estiatorio's menu features the finest offerings from Greek waters'; lavraki (Greek sea bass), fagri (Mediterranean snapper), astakos (lobster), and coastal items such as oysters, calamari, octopus and seasonal fish are all displayed in a custom table-side fish cart presented to all of our guests. By land, classics such as lemon chicken, lamb rack, and classic spreads such as tzatziki, hummus, melizanosalata (roasted eggplant) are prepared daily. For wine and spirits enthusiasts, our menu reflects the known and hidden quality of Greece on our wine list and crafted within our bar program.

"Greeks are passionate and proud, everything we do has heart, soul and meaning. As a Greek chef, our philosophy is to gift guests with delicious food that has the best and most authentic ingredients," says Nikolaos Georgousis, executive chef. "At Ornos Estiatorio, it's not just about recreating dishes that we grew up with but sourcing the right items to truly bring the Greek experience to life. Every bite counts, every ingredient has a purpose."





PARTNERS & MINA GROUP

**MICHAEL MINA
GIRAIR "JERRY" GOUIMROIAN
NIKO GEORGIOUSIS**



Led by award winning Chef Michael Mina and Las Vegas' dynamic duo – Girair "Jerry" Gouimroian and Chef Nikolaos Georgiousis, the 160-seat neighborhood restaurant sits in Aventura Mall's outdoor oasis and marks the first-of-its-kind restaurant opening in the area; offering traditional, simplistic yet flavorful Greek cuisine.

"The concept took form several years ago when Chef Nikolaos and I took a trip to Greece and visited Ornos Beach in Mykonos. We sat in this quaint, little restaurant located in front of a small fishing village, and quickly saw how it brought the community together – this is what Greece is about; comfort through food and classic Greek kindness. We continued

to uncover the freshest ingredients, the friendliest people, and knew we had to bring this experience to the States," said Girair "Jerry" Gouimroian, managing partner. "Growing up and having the Greek culture as part of my everyday life, food is and has always been, the center of our family gatherings. Ornos Estiatorio brings us back to traditional cooking techniques where you'll feel as if you're eating from yiyia's (grandma's) kitchen, with an elevated presentation and hospitality that the MINA Group does so well."

Under the auspices of Mina Group, Michael Mina has opened over 45 restaurants. His accolades include a Michelin star at MICHAEL MINA from 2012 to 2018, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit. MINA Group currently manages over 40 restaurants.





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PRIVATE DINING DINNER

\$60 per person • individually plated

STARTERS • choose one

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

DUO OF SPREADS

choose two

hummus • tzatziki • melizonasalata

• tirokafteri • taramosalata

GRILLED OCTOPUS

fingerling potato

(supplement \$8)

MAIN • choose one

ROASTED LEMON CHICKEN cretan potatoes

GRILLED FAROE ISLAND SALMON wild greens, grilled lemon, capers

• **8" FILET MEDALLIONS KEBAB** salsa verde

• **GRILLED LAMB CHOPS** oregano vinaigrette (supplement \$12)

SIDES • choose two • for the table

TAVERNA FRIES lemon-caper aioli

RICE toasted orzo

BROCCOLINI garlic, preserved lemon

DESSERTS

• choose one

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



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PRIVATE DINING DINNER

\$70 per person • family style

FOR THE TABLE

TRIO OF SPREADS

choose three

hummus • tzatziki • melizonasalata
• tirokafteri • taramosalata

STARTERS • choose three

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

GRILLED OCTOPUS

fingerling potato

•SALMON TARTARE

fresno chili, lime, sesame lavash

SAGANAKI

pan-fried kefalograviera cheese

•KALAMARAKIA

crispy calamari, spicy tomato sauce

MAIN • choose three

ROASTED LEMON CHICKEN

cretan potatoes

•10^{oz} FILET MEDALLIONS KEBAB

salsa verde

•GRILLED LAMB CHOPS

oregano vinaigrette

MEDITERRANEAN SEA BASS

cretan potatoes

ROASTED SEA BREAM

cretan potatoes

•MAINE LOBSTER PASTA

tomatoes, basil, greek brandy (supplement \$12)

SIDES • for the table

CRETAN POTATOES olive oil, garlic

ROASTED BEETS toasted hazelnut, chive-yogurt

BROCCOLINI garlic, preserved lemon

DESSERTS

for the table

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



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PRIVATE DINING DINNER

\$80 per person • individually plated

FOR THE TABLE

TRIO OF SPREADS

choose three. warm pita
chilled market vegetables

STARTERS • choose one

THE GREEK

tomato, cucumber, onion,
olives, feta, capers

GRILLED OCTOPUS

fingerling potato

• SALMON TARTARE

fresno chili, lime, sesame lavash

• OUZO PRAWNS

spicy tomato sauce, dill, feta
(supplement \$8)

MAIN • choose three

ROASTED LEMON CHICKEN

cretan potatoes

• GRILLED LAMB CHOPS

oregano vinaigrette

OAK-ROASTED SEA BREAM

cretan potatoes

• MAINE LOBSTER PASTA

tomatoes, basil, greek brandy (supplement \$12)

SIDES • for the table

WILD GREENS

steamed baby spinach, chard, lemon vinaigrette

CRETAN POTATOES

olive oil, garlic

BROCCOLINI

garlic, preserved lemon

DESSERTS

• choose one

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



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PRIVATE DINING DINNER

CANAPÉ OPTIONS

- OYSTER** golden balsamic mignonette 5
- CHILLED POACHED SHRIMP** ouzo cocktail sauce 9
- SALMON TARTARE** fresno chili, lime, sesame lavash 7
- SPANOKOPITA** feta, spinach, chervil 6
- ZUCCHINI FRITTER** dill, feta, greek yogurt 5
- GREEK SALAD SKEWER** tomato, cucumber, red onion, olive, feta 5
- MARINATED WATERMELON** aleppo pepper, toasted pistachio, lime, mint 5
- MAMA MINA'S FALAFEL** israeli salad, hummus 6
- GRILLED CHICKEN SKEWER** charred lemon, Niko's 'granch' dressing 8
- GRILLED LAMB CHOP** oregano vinaigrette 11
- OCTOPUS FRITTER** taramosalata, mint 7
- KEFTEDAKIA** greek-style meatball, spicy tomato sauce 9

PLATTERS

TASTING OF SPREADS

Warm Pita & Ice-Cold Market Vegetables

- **HUMMUS**
- **TZATZIKI**
- **MELIZONASALATA**
- **TIROKAFTERI**
- **TARAMOSALATA**

GRANDE SHELLFISH PLATTER

- **EAST COAST OYSTERS**
- **POACHED SHRIMP**
- **MAINE LOBSTER**
- **KING CRAB**



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PRIVATE DINING LUNCH

\$37 per person • individually plated

STARTERS • choose one

DUO OF SPREADS hummus • tzatziki

AVGOLEMONO SOUPA chicken, lemon, fresh dill

SPANAKOPITA feta, spinach, chervil

INDIVIDUAL BOWLS

all signature bowls served with; shredded romaine hearts, baby arugula
tomato, red onion, cucumber, kalamata olives, marinated garbanzo beans
feta, red radish, pepperoncini.

CHOICE OF • lemon rice or aegean quinoa

LEMON-CHICKEN SOUVLAKI

MAMA MINA'S FALAFAL

JUMBO SHRIMP SOUVLAKI

• **DIVER SCALLOP SOUVLAKI**

• **GRILLED ORGANIC SALMON**

DESSERTS

• choose one

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



PRIVATE DINING LUNCH

\$45 per person • plated & family style

FOR THE TABLE • choose four

MELON SALAD

feta, lime, mint

SPANAKOPITA

feta, spinach, chervil

GRILLED OCTOPUS

fingerling potato

•KALAMARAKIA

crispy calamari, spicy tomato sauce

TRIO OF SPREADS

(supplement \$8)

choose three

- hummus
- tzatziki
- melizonasalata
- tirokafteri
- taramosalata

INDIVIDUAL BOWLS

all signature bowls served with; shredded romaine hearts, baby arugula, tomato, red onion, cucumber kalamata olives, marinated garbanzo beans, feta, red radish, pepperoncini.

CHOICE OF • lemon rice or aegean quinoa

LEMON-CHICKEN SOUVLAKI

MAMA MINA'S FALAFAL

JUMBO SHRIMP SOUVLAKI

•DIVER SCALLOP SOUVLAKI

•GRILLED ORGANIC SALMON

DESSERTS

• choose one

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



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PRIVATE DINING LUNCH

\$65 per person • family style

FOR THE TABLE • choose three
additional app - \$6pp

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

MELON SALAD

feta, lime, mint

SPANAKOPITA

feta, spinach, chervil

GRILLED OCTOPUS

fingerling potato

•KALAMARAKIA

crispy calamari, spicy tomato sauce

TRIO OF SPREADS

choose three

- hummus
- melizonasalata
- tzatziki
- tirokafteri
- taramosalata

MAIN • for the table, choose three

ROASTED LEMON CHICKEN

cretan potatoes

•10oz FILET MEDALLIONS KEBAB

salsa verde

•GRILLED LAMB CHOPS

oregano vinaigrette

MEDITERRANEAN SEA BASS

cretan potatoes

FAROE ISLANDS ROASTED SALMON

wild greens, grilled lemon, capers

SIDES • for the table

CRETAN POTATOES

olive oil, garlic

ROASTED BEETS

toasted hazelnut, chive-yogurt

WILD GREENS

steamed baby spinach, chard, lemon vinaigrette

DESSERTS

• choose one

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon