
e stiatorio


PRIVATE DINING

## ABOUT US

## ESTIATORIO ORNOS

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; Estiatorio Ornos. 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
25 Seats
30 Reception

## PATIO

58 Seats
80 Reception

MAIN DINING ROOM 78 Seats
100 Reception

## BUYOUT

160 Seated 210 Reception

$\square$

## 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. The Estiatorio Ornos menu features the finest offerings from Greek waters'; Iavraki (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."


Aventura Mall | 19565 Biscayne Blvd, Suite 946 | 786.697 .1681 | michaelmina.net/ornos-estiatorio

## PARTNERS \& MINA GROUP

## MICHAEL MINA GIRAIR "JERRY" GOUMROIAN NIKO GEORGOUSIS



Led by award winning Chef Michael Mina and Las Vegas' dynamic duo - Girair "Jerry" Goumroian and Chef Nikolaos Georgousis, 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" Goumroian, 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 yiayia'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.


## PRIVATE DINING DINNER

## \$65 per person • individually plated

STARTERS • choose one

THE GREEK
tomato, cucumber, onion olives, feta, capers

## DUO OF SPREADS

choose two
hummus • tzatziki • melizonasalata

- tirokafteri • taramosalata


## GRILLED OCTOPUS

marinated navy bean salad (supplement \$8)

MAIN • choose one

ROASTED LEMON CHICKEN cretan potatoes

GRILLED FAROE ISLAND SALMON wild greens, grilled lemon, capers

- $8^{\circ Z}$ FILET MEDALLIONS KEBAB salsa verde
- GRILLED LAMB CHOPS oregano vinaigrette (supplements12)

SIDES • choose two • for the table

TAVERNA FRIES caper aïoli
RICE Iemon butter
BROCCOLINI garlic, preserved lemon

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## PRIVATE DINING DINNER

\$75 per person • family style

FOR THE TABLE<br>TRIO OF SPREADS<br>choose three<br>hummus•tzatziki • melizonasalata<br>-tirokafteri • taramosalata<br>STARTERS • choose three<br>THE GREEK<br>tomato, cucumber, onion olives, feta, capers<br>\section*{LITTLE GEM}<br>dill, Iemon-caper dressing manouri cheese<br>\section*{GRILLED OCTOPUS}<br>marinated navy bean salad<br>\section*{- SALMON TARTARE}<br>fresno chili, lime, sesame Iavash<br>\section*{SAGANAKI}<br>pan-fried kefalograviera cheese<br>- KALAMARAKIA<br>crispy calamari, spicy tomato sauce

MAIN•choose three
ROASTED LEMON CHICKEN
cretan potatoes
GRILLED LAMB CHOPS
oregano vinaigrette
salsa verde
MEDITERRANEAN SEA BASS
Cretan potatoes
ROASTED SEA BREAM
Cretan potatoes
MAINE LOBSTER PASTA

SIDES • for the table
$\qquad$

CRETAN POTATOES olive oil, garlic ROASTED BEETS toasted hazeInut, 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

PRIVATE DINING DINNER
\$90 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

marinated navy bean salad

## - SALMON TARTARE

fresno chili, lime, sesame lavash
-OUZO PRAWNS
spicy tomato sauce, dill, feta (supplement ${ }^{\text {s } 8) ~}$

MAIN • choose three

## ROASTED LEMON CHICKEN

cretan potatoes

- GRILLED LAMB CHOPS
oregano vinaigrette

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

## CANAPÉ OPTIONS

OYSTER white balsamic mignonette 5
CHILLED POACHED SHRIMP ouzo cocktail sauce 9
SALMON TARTARE fresno chili, lime, sesame Iavash 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

PRIVATE DINING LUNCH
\$40 per person • individually plated

STARTERS • choose one

DUO OF SPREADS hummus•tzatziki
AVGOLEMONO SOUPA chicken, lemon, fresh dill
SPANAKOPITA feta, spinach, chervil


#### Abstract

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

## \$50 per person • plated \& family style

FOR THE TABLE • choose four

MELON SALAD
feta, lime, mint

SPANAKOPITA
feta, spinach, chervil

## GRILLED OCTOPUS

marinaed navy bean salad
-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 |
| YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon |  |

## PRIVATE DINING LUNCH

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$65 per person • family style
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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

marinated navy bean salad

## *KALAMARAKIA

crispy calamari, spicy tomato sauce

## TRIO OF SPREADS

choose three

| • hummus | • melizonasalata |
| :--- | :--- |
| • tzatziki | • tirokafteri |
|  | • taramosalata |

- hummus
-tzatziki
- tirokafteri
-taramosalata

MAIN • for the table, choose three

## ROASTED LEMON CHICKEN

cretan potatoes

- $10^{02}$ 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


[^0]:    BAKLAVA walnuts, cinnamon, honey syrup
    DESSERTS

    - choose one

    CREMA SOKOLATA chocolate, whipped cream, hazelnuts YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon

