estiatorio

ORNOS

ALIFES I SPREADS served with pita - additional pita $2

TZATZIKI true greek yogurt, cucumber, garlic 10
HUMMUS chick peas, tahini, olive oil, lemon 9
MELITZANOSALATA roasted eggplant, lemon, fresh herbs 10
TIROKAFTERI whipped feta, spicy roasted peppers 11
TARAMOSALATA salted fish roe, lemon, olive oil 10
TRIO OF SPREADS choose three 21
ALIFES TASTING selection of all spreads 35
ICE-COLD MARKET VEGETABLES 11 supplement
MARINATED OLIVES citrus zest, rosemary, bay 9

BRUNCH

***SMOKED SALMON PLATTER**
toasted pita, onions, capers, chives yogurt 34

YIANNI'S FRITTATA
cherry tomatos, feta, spinach 23

STEAK & EGGS
12oz delmonico ribeye, sunny side up eggs, grilled bread 42

BAKLAVA FRENCH TOAST
caramelized apples, honey, candied walnuts 22

SÁNTOUITS I SANDWICHES served with taverna fries

***NIKO'S LAMB BURGER** served on brioche bun
superior farms lamb shoulder, tomato, baby arugula salad, tzatziki 25

***GROUPER SANDWICH** served on brioche bun
phyllo-crusted grouper, tomato, watercress, caper aioli 28

***ORNOS GYRO**
baby arugula, red onion, tomato, tzatziki, choice of:

- grilled ribeye 23
- lemon-chicken breast 18

PSARAGORÁ I FISH MARKET from our wood-fired grill

***TSIPOURA I SEA BREAM I GREECE** 54

***FAGRI I SNAPPER I GREECE** 55

***LAVRAKI I SEA BASS I GREECE** 49

upon availability
our fish sommelier can assist with recommendations

OREKTIKA I STARTERS

AVGOLEMONO SOUPA chicken, lemon, fresh dill 11
MAMA MINA'S FALAFEL humus, israeli salad, pita 13
***SHRIMP COCKTAIL** ouzo cocktail sauce, caper aïoli 26
SPANAKOPITA feta, spinach, chervil 17
SAGANAKI pan-fried kefalograviera cheese, served with pita 19
GRILLED OCTOPUS marinated white beans, red onion, capers 24
KALAMARAKIA crispy calamari, spicy tomato sauce 18
MELON SALAD barrel-aged feta, aleppo pepper, pistachio, mint 17
GREEK SALAD tomato, cucumber, red onion, olives, feta, capers 21
HALF DOZEN OYSTERS white balsamic mignonette 24
MEDITERRANEAN SEA BASS CEVICHE lemon citronette 19

EXPERIENCE

29 PER PERSON

served with tzatziki, hummus, greek salad
grilled pita, lemon rice & wild greens

Choice of:

SALMON
SHRIMP SOUVLAKI +9
FILET MIGNON SOUVLAKI +12
CHICKEN SOUVLAKI
LAMB SOUVLAKI +15
MAMA MINA'S FALAFEL

Choice of:

BAKLAVA
ICE CREAM SUNDAE
RICE PUDDING
CREMA SOKOLATA
SEASONAL FRUIT & YOGURT

ORNOS BOWLS choice of: lemon rice or aegean quinoa

LEMON-CHICKEN SOUVLAKI 19
MAMA MINA'S FALAFAL 16
JUMBO SHRIMP SOUVLAKI 21
***GRILLED ORGANIC SALMON** 20
***FILET MIGNON SOUVLAKI** 24

shredded romaine hearts, baby arugula, tomato, red onion
cucumber, kalamata olives, marinated garbanzo beans, feta
red radish, pepperoncini

STIN AKRI I SIDES

ROASTED BEETS toasted hazelnut, chive-yogurt 11
TAVERNA FRIES lemon-caper aïoli 9
RICE lemon butter 9
CRETAN POTATOES olive oil, garlic 9
BROCCOLINI garlic, lemon zest, chili flake 11

for parties of 6 or more an 18% gratuity will be added to the check

*the consumption of raw or undercooked eggs, meat, poultry, seafood, oysters, shellfish may increase your risk of foodborne illness . please be sure to kindly inform your server/bartender of any allergies or dietary restrictions

estiatorio

ORNOS

COCKTAILS

POTÁ 16ea

MYKONOS
hendrick's gin, mastiha, aperol, cucumber, lemon

PASSION OF POSEIDON
cucumber-infused grey goose, canton, lemon

TYCHE'S POTION
wild turkey, aperol, amaro nonino, greek vermouth

SANTORINI NIGHTS
bacardi, appleton, lime, peach bitters

BALLAD OF HESTIA
evan williams, amaro, blackberry rosemary

SMOKE OF HEPHAESTUS
código blanco, ancho reyes, montenegro, mezcal, mango

ARROW OF EROS
haku vodka, strawberry-lavender, st. elder

ARTIMIS SPRITZ
aperol, prosecco, soda

GREEK MOCKTAIL 8
ginger, prickly pear, strawberry, m

BLOODY MARY'S

CLASSIC BLOODY
tito's vodka, bloody mix 14

BLOODY MARIA
código blanco tequila, spiced bloody mix 14

THE DUTCHMAN
beefeater gin, bloody mix 14

SMOKEY MARY
ilegal mezcal, spiced bloody mix 14

EVERLASTING ROSÉ

ORDER ONCE
ENJOY ALL DAY.

12PM - 5PM

29 / PER PERSON

SPARKLING WINES BY THE GLASS & BOTTLE

		gls	btl
PROSECCO, SCARPETTA, veneto, ita	*orange blossom*	12	48
CHAMPAGNE, TAITTINGER 'LA FRANÇAISE', fr	*fresh fruit, brioche*	26	105

WHITE & ROSE WINES BY THE GLASS & BOTTLE

		gls	btl
white			
SAUVIGNON BLANC, DUCKHORN, napa, ca	*juicy, bright, tropical*	17	68
ASSYRTIKO-MONEMVASIA, SIGALAS, grc	*tropical, slightly smoky*	16	64
SAVATIANO, MYLONAS, attika, grc	*dry, floral, ripe*	13	52
CHARDONNAY, BELENA, 'LES ROCHE-VV', fr	*round, fresh, minimal oak*	14	56
CHARDONNAY, CHANSON, VIRÉ-CLESSÉ, fr	*mineral, oak, ripe*	15	60
SAUVIGNON BLANC + BUKETO, 'ESTATE' grc	*juicy stonefruit, aromatic*	13	52
rosé			
GRENACHE, MUGA, rioja, sp	*crushed red fruit, polished*	14	56

RED WINES BY THE GLASS & BOTTLE

		gls	btl
LIATIKO, DOULOUFAKIS, crete, grc	*mineral, burgundy-esque*	13	52
PINOT NOIR, BANSHEE, sonoma county, ca	*savory, juicy*	15	60
AGIORGITIKO, SKOURAS, peloponnese, grc	*bordeaux-esque*	13	52
MALBEC, FELINO, mendoza, arg	*red/black fruit, polished*	14	56
KOTSIFALI-SYRAH, ALEXAKIA, crete, grc	*super ripe, muscular*	15	60
CABERNET SAUVIGNON, DECOY, sonoma, ca	*lush, smooth, juicy*	19	76

BÝRA • BEERS

draught beer

ABBEY BREWING
KÖLSCH, miami beach, fl 8

WYNWOOD BREWING CO.
LA RUBIA, miami, fl 8

FUNKY BUDDHA
HEFEWEIZEN, oakland park, fl 8

WYNWOOD BREWING CO.
LACES IPA, miami, fl 9

BROSKI
PASSION FRUIT CIDER
pompano beach, fl 8

bottle beer

MYTHOS
LAGER, *greece* 7

FIX
LAGER, *greece* 8

WYNWOOD BREWING CO.
PORTER, *miami, fl* 9

DOGFISH HEAD SEAQUENCH,
SOUR, milton, de 10

LUNCH TUESDAY-FRIDAY 12PM-4PM
HAPPY HOUR TUESDAY-SUNDAY 4PM-6PM
BRUNCH SATURDAY-SUNDAY 12PM-4PM
DINNER TUESDAY-SUNDAY 5PM-10PM