



e s t i a t o r i o

ORNOS

A MICHAEL MINA RESTAURANT

PRIVATE DINING





## ABOUT US

### ESTIATORIO ORNOS

Led by award-winning Chef Michael Mina and Las Vegas' dynamic duo – Chef Girair “Jerry” Goumroian and Chef Nikolaos Georgousis – the concept started to take form a few years ago when Chefs Jerry and Nikolaos took a trip to Greece and visited Ornos Beach in Mykonos. The two sat in a quaint little restaurant located in front of a small fishing village, and quickly saw how it brought the community together – and this is what Greece is about, its comfort through food and classic Greek kindness. As they continued to uncover the freshest ingredients and the friendliest people, they knew we had to bring this experience to the States. Says Chef Jerry, “Estiatorio Ornos 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.”

#### MANAGING CHEFS

Michael Mina  
Girair ‘Jerry’ Goumroian  
Niko Georgousis

#### EXECUTIVE CHEF

Daniela Vergara

#### GENERAL MANAGER

Giovanni Pugliese

#### PRIVATE DINING ROOM

25 Seats  
30 Reception

#### MAIN DINING ROOM

85 Seats  
120 Reception

#### BUYOUT

110 Seated  
200 Reception







## PRIVATE DINING

### OUR MENUS

The menu, a collaboration with the three chefs, features shareable, seafood-centric Mediterranean delicacies inspired by the food each of them ate growing up in their respective households. Standout dishes include Mediterranean Sea Bass Ceviche with lemon citronette, Ouzo Prawns in a spicy tomato sauce with dill and feta, Phyllo-Crusted Dover Sole with skordalia and green beans, Maine Lobster Pasta with fresh tomatoes, basil and Greek brandy, Diver Scallops with Aegean quinoa, pistachio and fresno chili, and an array of fish from Sea Bream to Wild Branzino, Dorade Royale, St. Pierre, and more. Our Fish Sommelier is responsible for sourcing the freshest fish from the Aegean Sea as well as hidden gems within local waters, followed by guiding diners through the day's fresh catch and recommending preparation techniques based on the diner's taste – including grape leaf-wrapped, whole-roasted, salt-crusted, or simply grilled.

Additionally, the menu offers classic Mediterranean proteins including Roasted Lemon Chicken with cretan potatoes, Grilled Colorado Lamb Chops with oregano vinaigrette, and Prime Filet Medallions Kebab with salsa verde, grilled peppers & greek pita. Adding to the fun of Estiatorio Ornos, the chic dining room hosts several culinary carts for diners' eyes to devour, including a "spread cart" showcasing dip selections such as Tzatziki, Hummus, Melitzanosalata (roasted eggplant), and Tirokafteri (whipped feta), a "fish cart" helmed by the Fish Sommelier, and a "pastry cart" decked out with traditional Greek sweets.







**PARTNERS & MINA GROUP**

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



Debuting in September 2021, Estiatorio Ornos San Francisco is the evolution of Chef Michael Mina's iconic 252 California Street location – the original home of AQUA where Chef Mina humbly established his culinary reputation over 20 years ago. In continued partnership with Chef Girair "Jerry" Gouimroian and Chef Nikolaos Georgousis, Estiatorio Ornos San Francisco will present cuisine reflecting the heritage of Chef Mina and his partners, a transformed dining room and enhanced social scene, representing Chef Mina's adaptation, heritage, core culinary philosophies, and ongoing devotion to the City of San Francisco.

Stepping into the 110-seat restaurant, the transformed dining room invites guests in with

wrap-around booths and an expansive, vibrant bar to set a tone that returns to the high-energy of AQUA. Guests will feel transported to the eponymous Ornos Beach by bright, open windows framed with flowing curtains and the color palette of Greece featuring crisp whites and blues peppered with sea greens and corals reminiscent of Mediterranean grottos. A house playlist of Mykonos-inspired music beckons guests to sit and stay all evening, reveling in the array of shareable dishes, refreshing cocktails, intriguing wines, and a lively atmosphere. The space also features a 25-seat private dining room for special events.





## PRIVATE DINING DINNER

\$98 per person • individually plated

### STARTERS • choose one

#### THE GREEK

tomato, cucumber, red onion  
olives, feta, capers

#### DUO OF SPREADS

choose two

hummus • tzatziki • melitzanosalata  
tirokafteri • taramosalata

#### LITTLE GEM ROMAINE

lemon-caper dressing  
manouri cheese

#### GRILLED OCTOPUS

santorini capers, gigante beans  
red onion (supplement \$8)

### MAIN • choose one

**ROASTED LEMON CHICKEN** cretan-style potatoes

**PAN-ROASTED ORA KING SALMON** aegean tabbouleh

**FILET MIGNON SOUVLAKI** oak-roasted tomato & peppers, salsa verde

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

### SIDES • choose two • for the table

**TAVERNA FRIES** oregano, sea salt

**ROASTED BEETS** toasted hazelnut, chive yogurt

**BROCCOLINI** toasted garlic, preserved lemon

### DESSERTS

• choose one

**BAKLAVA** toasted walnuts, frozen yogurt

**CREMA SOKOLATA** dark chocolate, whipped cream, hazelnuts

**YIA YIA'S RICE PUDDING** calrose rice, cinnamon crisp



## PRIVATE DINING DINNER

\$118 per person • family style

### FOR THE TABLE

#### TRIO OF SPREADS

choose three

hummus • tzatziki • melitzanosalata  
tirokafteri • taramosalata

#### STARTERS • choose three

##### THE GREEK

tomato, cucumber, red onion  
olives, feta, capers

##### LITTLE GEM ROMAINE

lemon-caper dressing  
manouri cheese

##### GRILLED OCTOPUS

santorini capers, gigante beans  
red onion

##### ORA KING SALMON TARTARE

fresno chili, coriander

##### SAGANAKI

lightly-fried kefalograviera cheese

##### KALAMARAKIA

crispy monterey calamari, dill remoulade

### MAIN • choose three

#### ROASTED LEMON CHICKEN

cretan-style potatoes

#### FILET MIGNON SOUVLAKI

oak-roasted tomato & peppers, salsa verde

#### GRILLED LAMB CHOPS

oregano vinaigrette

#### MEDITERRANEAN SEA BASS

steamed greens 'horta'

#### MEDITERRANEAN SEA BREAM

salt-crusted • lemon zucchini

#### MAINE LOBSTER PASTA

'athenian-style pasta', greek brandy (supplement \$12)

### SIDES • for the table

**CRETAN-STYLE POTATOES** olive oil, garlic

**ROASTED BEETS** toasted hazelnut, chive yogurt

**BROCCOLINI** toasted garlic, preserved lemon

### DESSERTS

for the table

**BAKLAVA** toasted walnuts, frozen yogurt

**CREMA SOKOLATA** dark chocolate, whipped cream, hazelnuts

**YIA YIA'S RICE PUDDING** calrose rice, cinnamon crisp



## PRIVATE DINING DINNER

£138 per person • individually plated

### FOR THE TABLE

#### TRIO OF SPREADS

choose three

hummus • tzatziki • melitzanosalata  
tirokafteri • taramosalata  
ice-cold market vegetables

#### STARTERS • choose one

##### THE GREEK

tomato, cucumber, red onion  
olives, feta, capers

##### GRILLED OCTOPUS

santorini capers, golden potato  
red onion

##### ORA KING SALMON TARTARE

fresno chili, coriander

##### OOUZ PRAWNS

scallions, crushed tomato, feta  
(supplement £8)

### MAIN • choose three

#### ROASTED LEMON CHICKEN

cretan-style potatoes

#### GRILLED LAMB CHOPS

oregano vinaigrette

#### MEDITERRANEAN SEA BREAM

salt-crusted • lemon zucchini

#### MAINE LOBSTER PASTA

'athenian-style pasta', greek brandy (supplement £12)

### SIDES • for the table

#### STEAMED WILD GREENS

amaranth, spinach, chard

#### CRETAN-STYLE POTATOES

olive oil, garlic

#### BROCCOLINI

crispy 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



## PRIVATE DINING DINNER

### CANAPÉ MENU

priced by the hour per guest

- OYSTER** golden balsamic mignonette 5
- CHILLED POACHED SHRIMP** ouzo cocktail sauce 9
- ORA KING SALMON TARTARE** fresno chili, coriander 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** barrel-aged feta, toasted almond, 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

priced per guest

#### TASTING OF SPREADS \$20pp

warm pita & ice-cold market vegetables

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

#### GRAND SHELLFISH PLATTER \$50pp

ouzo cocktail sauce, golden balsamic mignonette

- **OYSTERS**
- **POACHED SHRIMP**
- **MAINE LOBSTER**
- **KING CRAB**
- **SALMON TARTARE**