



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

LEAD SOMMELIER

Kaleb Kiger

LEAD BARTENDER

Anthony Attanasio

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" GOUMROIAN
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" Goumroian 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

tax & gratuity not included-menu items subject to change based on seasonal availability



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

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

tax & gratuity not included-menu items subject to change based on seasonal availability



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

OUZO PRAWNS

scallions, crushed tomato, feta
(supplement €8)

DESSERTS

• choose one

BAKLAVA toasted walnuts, frozen yogurt

CREMA SOKOLATA dark chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING calrose rice, cinnamon crisp

tax & gratuity not included-menu items subject to change based on seasonal availability



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

tax & gratuity not included-menu items subject to change based on seasonal availability