



e s t i a t o r i o

ORNOS

PRIVATE DINING



ABOUT US

ESTIATORIO ORNOS

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

PRIVATE DINING ROOM

25 Seats
30 Reception

CHEF DE CUISINE

Danny Galvez

PATIO

58 Seats
80 Reception

GENERAL MANAGER

Jonas Brewis

MAIN DINING ROOM

78 Seats
100 Reception

EVENTS MANAGER

Taryn Grant

BUYOUT

- Seated
- Reception
- Patio

BUYOUT

160 Seated
210 Reception





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'; 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, melitzanosalata (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





A NIGHT IN MYKONOS

\$165 per person • individually plated

FIRST

TRIO OF RAW

ahi tuna, diver scallop, faroe island salmon
• dressed in lemon vinaigrette, capers & parsley •

SECOND

GRILLED MEDITERRANEAN OCTOPUS

marinated white beans, onion, capers

THIRD

MAINE LOBSTER PASTA

fresh tomatoes, basil, greek brandy

FOURTH

GRILLED LAMB CHOPS

oregano vinaigrette, cretan-style potatoes

FIFTH

CREMA SOKOLATA

whipped cream, toasted hazelnuts



THE ORNOS EXPERIENCE

\$85 per person • family-style

STARTERS • choose two

TRIO OF SPREADS

hummus • tzatziki • melitzanosalata

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

•TRIO OF RAW

ahi tuna, diver scallop, salmon
• dressed in lemon vinaigrette, capers & parsley •

MID COURSE • choose one

(supplement \$18)

GRILLED OCTOPUS

marinated white beans, onion, capers

OUZO PRAWN HILOPITAS

spicy tomato sauce, traditional greek noodles

DESSERTS

choose one

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon

MAIN • choose three

ROASTED LEMON CHICKEN

cretan-style potatoes

•8^{oz} FILET MIGNON KEBAB

grilled peppers & tomato, salsa verde

•GRILLED LAMB CHOPS

cretan-style potatoes (supplement \$15)

GROUPEL SOUVLAKI

zucchini, red onion, peppers, wild greens

FAROE ISLAND SALMON

lemon, capers, steamed wild greens

•MAINE LOBSTER PASTA

tomatoes, basil, greek brandy (supplement \$21)

WILD MUSHROOM MOUSSAKA

baby eggplant, yogurt béchamel

SIDES • for the table

RICE lemon butter

BROCCOLINI garlic, chili flake

ROASTED BEETS toasted hazelnut, chive yogurt



MOVEABLE FEAST

\$115 per person • buffet-style

STARTERS • choose two

TRIO OF SPREADS

hummus • tzatziki • melitzanosalata

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

•TRIO OF RAW

ahi tuna, diver scallop, salmon
• dressed in lemon vinaigrette, capers & parsley •

GRILLED OCTOPUS

marinated white beans, onion, capers

OUZO PRAWN HILOPITAS

spicy tomato sauce, traditional greek noodles

MAIN • choose two

ROASTED LEMON CHICKEN

cretan-style potatoes

•8oz FILET MIGNON KEBAB

grilled peppers & tomato, salsa verde

•GRILLED LAMB CHOPS

cretan-style potatoes (supplement \$15)

GROUPEL SOUVLAKI

zucchini, red onion, peppers, wild greens

FAROE ISLAND SALMON

lemon, capers, steamed wild greens

•MAINE LOBSTER PASTA

tomatoes, basil, greek brandy (supplement \$21)

WILD MUSHROOM MOUSSAKA

baby eggplant, yogurt béchamel

SIDES • for the table

RICE lemon butter

BROCCOLINI garlic, chili flake

ROASTED BEETS toasted hazelnut, chive yogurt

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 OPTIONS

priced per piece

OYSTER white balsamic mignonette 5

CHILLED POACHED SHRIMP ouzo cocktail sauce 9

SEA BASS CEVICHE LETTUCE CUP lemon citronette 7

GRILLED MEDITERANNEAN OCTOPUS red wine vinaigrette 9

SPANOKOPITA feta, spinach, chervil 6

ZUCCHINI FRITTER dill, feta, greek yogurt 5

NIKO'S LAMB SLIDER tzatziki, tomato, arugula 10

GREEK SALAD SKEWER tomato, cucumber, red onion, olive, feta 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

KEFTEDAKIA greek-style meatball, spicy tomato sauce 9

PLATTERS

TASTING OF SPREADS

warm pita & ice-cold market vegetables

- **HUMMUS**
- **TZATZIKI**
- **MELITZONASALATA**
- **TIROKAFTERI**
- **TARAMOSALATA**

GRAND SHELLFISH PLATTER

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



PRIVATE DINING LUNCH

\$45 per person • family-style

STARTERS • choose two

DUO OF SPREADS melizanosalata • tzatziki

MAMA MINA'S FALAFEL hummus, israeli salad, pita

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

•GRILLED ORGANIC SALMON

•BEEF SIRLOIN SOUVLAKI (supplement \$7)

•GRILLED LAMB SOUVLAKI (supplement \$9)

DESSERTS

• choose two
• for the table

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



PRIVATE DINING LUNCH

\$55 per person • plated & family style

FOR THE TABLE • choose four

TRIO OF SPREADS

choose three

- hummus
- tzatziki
- melizonasalata
- tirokafteri
- taramosalata (supplement \$8)

•TRIO OF RAW

ahi tuna, diver scallop, salmon
(supplement \$8)

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

SPANAKOPITA

feta, spinach, chervil

GRILLED OCTOPUS

marinaed white beans, onion, capers

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

•GRILLED ORGANIC SALMON

•BEEF SIRLOIN SOUVLAKI (supplement \$7)

•GRILLED LAMB SOUVLAKI (supplement \$9)

DESSERTS

- choose two
- for the table

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon



PRIVATE DINING LUNCH

\$65 per person • family-style

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

TRIO OF SPREADS

choose three

- hummus
- tzatziki
- melizonasalata
- tirokafteri
- taramosalata

•TRIO OF RAW

ahi tuna, diver scallop, salmon
(supplement \$8)

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM

dill, lemon-caper dressing
manouri cheese

SPANAKOPITA

feta, spinach, chervil

GRILLED OCTOPUS

marinaed white beans, onion, capers

MAIN • for the table, choose three

•10^{oz} FILET MIGNON KEBAB

salsa verde

•ROASTED LEMON CHICKEN

oregano vinaigrette, parsley

•GRILLED LAMB CHOPS

oregano vinaigrette

ROASTED SEA BREAM

lemon vinaigrette, capers

GRILLED FAROE ISLAND SALMON

grilled lemon, capers

SIDES • for the table

RICE

lemon butter

ROASTED BEETS

toasted hazelnut, chive yogurt

WILD GREENS

lemon vinaigrette

DESSERTS

• for the table

BAKLAVA walnuts, cinnamon, honey syrup

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

YIA YIA'S RICE PUDDING bourbon vanilla, cinnamon