



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" 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.





A NIGHT IN MYKONOS

\$165 per person • individually plated

FIRST

TRIO OF RAW

ahi tuna • finger lime, dill, pistachio oil
yellowtail • kiwi salsa verde, serrano, sesame
sea urchin • lemon, chives, aleppo pepper

SECOND

GRILLED MEDITERRANEAN OCTOPUS

marinated white beans, red onion, santorini capers

THIRD

'ATHENIAN-STYLE' MAINE LOBSTER PASTA

fresh tomatoes, basil, greek brandy

FOURTH

GRILLED LAMB CHOPS

oregano vinaigrette, cretan-style potatoes

FIFTH

THE LEMON

candied citrus peel, vanilla bean crumble



THE ORNOS EXPERIENCE

\$140 per person • family-style

AMUSE

(supplement \$45pp)

OSETRA CAVIAR TIROPITA

crispy phyllo, ricotta

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

TUNA CRUDO

finger lime, dill, pistachio oil

MID COURSE • choose one

(supplement \$18pp)

GRILLED OCTOPUS

white beans, red onion, santorini 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 calrose rice, cinnamon crisp

MAIN • choose three

ROASTED LEMON CHICKEN

cretan-style potatoes

•FILET MIGNON SOUVLAKI

oak-roasted peppers & tomato, salsa verde

•GRILLED LAMB CHOPS

cretan-style potatoes (supplement \$15pp)

MEDITERRANEAN SEA BASS

lemon, capers, steamed wild greens

ORA KING SALMON

aegean cous cous, tangerine yogurt

•MAINE LOBSTER PASTA

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

WILD MUSHROOM MOUSSAKA

eggplant, béchamel

SIDES • for the table

ASPARAGUS avgolemono

BROCCOLINI garlic, chili flake

ROASTED BEETS toasted hazelnut, chive yogurt



PRIVATE DINING DINNER

CANAPÉ MENU

priced by the hour per guest

- WEST COAST OYSTER** golden balsamic mignonette 5
- CHILLED POACHED SHRIMP** ouzo cocktail sauce 9
- MARINATED BIG-EYE TUNA** finger lime, dill, pistachio oil 7
- YELLOWTAIL CRUDO** kiwi salsa verde, serrano, sesame 9
- BEEF KEFTEDES** greek-style meatball, salsa verde 11
- ZUCCHINI FRITTER** dill, feta, greek yogurt 5 · *add kaluga caviar* 15
- GREEK SALAD SKEWER** tomato, cucumber, red onion, olive, feta 6
- GRILLED CHICKEN SKEWER** niko's 'granch' dressing 12
- GRILLED LAMB CHOP** oregano vinaigrette 19
- FRIED KEFALOGRAVIERA CHEESE** spicy tomato sauce 7
- BLACK TRUFFLE TIROPITA** sesame, thyme honey 15
- A5 WAGYU BEEF SOUVLAKI** roasted peppers, tzatziki 29

PLATTERS

priced per guest

TASTING OF SPREADS \$20pp

warm pita & ice-cold market vegetables

- **HUMMUS**
- **TZATZIKI**
- **MELITZANOSALATA**
- **TIROKAFTERI**
- **TARAMOSALATA**

GRAND SHELLFISH PLATTER \$50pp

ouzo cocktail sauce, golden balsamic mignonette

- **OYSTERS**
- **POACHED SHRIMP**
- **MAINE LOBSTER**
- **KING CRAB**
- **MARINATED BIG-EYE TUNA**

CAVIAR SERVICE

priced per ounce, recommend one ounce per two guests

GOLDEN OSETRA 275 | **RUSSIAN OSETRA** 195 | **KALUGA** 175

traditional garnish, warm pita, chive yogurt