



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 in partnership with Girair “Jerry” Goumroian and Chef Nikolaos Georgousis, the restaurant celebrates the marriage of Greek and Middle Eastern flavors and highlights the cooking preparations and use of spices from across the region.

MANAGING CHEFS

Michael Mina
Girair ‘Jerry’ Goumroian
Niko Georgousis

EXECUTIVE CHEF

Daniela Vergara

LEAD SOMMELIER

Kaleb Kiger

LEAD BARTENDER

Jose Luis Merino
Calderon

PRIVATE DINING ROOM

25 Seats

BAR

20 Reception

MAIN DINING ROOM

75 Seats

120 Reception

BUYOUT

100 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 Ahi Tuna Falafel Pita with creamy tahina, Spicy Lamb Hummus with toasted cumin, Maine Lobster Pasta with fresh tomatoes, basil and Greek brandy, Phyllo-Crusted Petrale Sole with skordalia, and an array of fish from Sea Bream to Mediterranean Sea Bass, Ora King Salmon, Petrale Sole 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 whole-roasted, salt-crusted, or simply grilled.

Additionally, the menu offers classic Mediterranean proteins including Roasted Lemon Chicken with 'koshary' creamy orzo, Grilled Lamb Chops with 'yemista' stuffed squash, and Prime Filet Mignon with fire-roasted yam and labneh finished with pepper jus. Adding to the fun of Estiatorio Ornos, the chic dining room hosts several culinary carts for diners' eyes to devour, including a "fish cart" helmed by the Fish Sommelier, and a "Baklava Cart" decked out with delectable toppings including candied orange peel, pistachio and gold-leaf honey.





PARTNERS & MINA GROUP

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



Estiatorio Ornos 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 presents 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 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 the Mediterranean featuring crisp whites and blues peppered with sea greens and corals. A house playlist 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

available to groups of 65 guests or less

FIRST

AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

SECOND

GRILLED MEDITERRANEAN OCTOPUS

marinated white beans, red onion, santorini capers

THIRD

MAINE LOBSTER PASTA

tomatoes, basil, greek brandy

FOURTH

GRILLED LAMB CHOPS

cretan-style potatoes, oregano vinaigrette

or

ROASTED LEMON CHICKEN

'koshary' creamy orzo, lentils, chard

or

ORA KING SALMON

beans, saffron fregola, lemon-tomato broth

FIFTH

THE LEMON

candied citrus peel, vanilla bean crumble



THE ORNOS EXPERIENCE

\$140 per person • family-style

\$170 per person • moveable feast buffet-style *full restaurant buyouts only*

AMUSE

(supplement \$45pp)

OSETRA CAVIAR TIROPITA

crispy phyllo, ricotta

STARTERS • choose two

(add additional starter \$14pp)

TRIO OF SPREADS

hummus • tzatziki • melitzanosalata

THE GREEK

tomato, cucumber, onion
olives, feta, capers

LITTLE GEM ROMAINE

dill, lemon-caper dressing
manouri cheese

AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

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

THE LEMON candied citrus peel, vanilla bean crumble

CREMA SOKOLATA chocolate, whipped cream, hazelnuts

GRANDMA'S RICE PUDDING calrose rice, cinnamon crisp

MAIN • choose three

(add additional main \$21pp)

ROASTED LEMON CHICKEN

'koshary' creamy orzo, lentils, chard

•FILET MIGNON SOUVLAKI

oak-roasted peppers & tomato, salsa verde

•GRILLED LAMB CHOPS

cretan-style potatoes (supplement \$15pp)

MEDITERREAN SEA BASS

lemon, capers, steamed wild greens

ORA KING SALMON

beans, saffron fregola, lemon-tomato broth

•MAINE LOBSTER PASTA

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

WILD MUSHROOM MOUSSAKA

eggplant, béchamel

SIDES • for the table

BRUSSELS SPROUTS avgolemono

BROCCOLINI garlic, chili flake

HEIRLOOM CARROTS harissa, chive yogurt



BAR RECEPTION MENU

CHOOSE 3 MEZZE PLATTERS & 2 CANAPÉS 65pp

CHOOSE 5 MEZZE PLATTERS & 3 CANAPÉS 75pp

CHOOSE 5 MEZZE PLATTERS & 4 CANAPÉS 85pp

CANAPÉS

ICE-COLD OYSTER golden balsamic mignonette

CAVIAR TIROPITA ricotta, feta *supplement 15*

'POPCORN' HALLOUMI thyme honey, aleppo pepper

BEEF KEFTEDES greek-style meatball, salsa verde

ZUCCHINI FRITTER mint, feta, chive yogurt · *add kaluga caviar supplement 15*

AHI TUNA CRUDO falafel crouton, salata baladi, lemon tahina *supplement 8*

SALMON CROQUETTES lemon-caviar sauce, dill

STATIONARY MEZZE PLATTERS

TASTING OF SPREADS hummus, tzatziki, melitzanosalata, tirokafteri, taramosalata
served with warm pita & ice-cold market vegetables

THE GREEK tomato, cucumber, red onion, olives, feta, capers

FATTOUSH baby beets, persimmon, warm brown butter vinaigrette

SPICE-POACHED CHILLED SHRIMP ouzo cocktail sauce

CHILLED MAINE LOBSTER avocado, mango, jimmy nardello peppers *supplement 15*

SPICY LAMB HUMMUS sweet 100's, toasted cumin

GRILLED OCTOPUS marinated white beans, red onion, santorini capers *supplement 12*

ORA KING SALMON saffron fregola, lemon-tomato broth

ROASTED LEMON CHICKEN 'koshary' creamy orzo

GRILLED LAMB CHOPS roasted peppers, wild oregano vinaigrette *supplement 15*

CRETAN-STYLE POTATOES olive oil, garlic

BROCCOLINI toasted garlic, preserved lemon, chili flake

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