



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 GEORGOUSIS**



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.



estiatorio



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## A NIGHT IN MYKONOS

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§165 per person • individually plated

*available to groups of 65 guests or less*

### FIRST

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#### AHI TUNA CRUDO

*falafel crouton, creamy tahina, salata baladi*

### SECOND

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#### GRILLED MEDITERRANEAN OCTOPUS

*marinated white beans, red onion, santorini capers*

### THIRD

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#### MAINE LOBSTER PASTA

*tomatoes, basil, greek brandy*

### FOURTH

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#### 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

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#### THE LEMON

*candied citrus peel, vanilla bean crumble*



## THE ORNOS EXPERIENCE

ⁱ140 per person • family-style

ⁱ170 per person • moveable feast buffet-style *full restaurant buyouts only*

### AMUSE

(supplement ⁱ45pp)

#### 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 ⁱ18pp)

#### 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 ⁱ15pp)

#### MEDITERRANEAN SEA BASS

lemon, capers, steamed wild greens

#### ORA KING SALMON

beans, saffron fregola, lemon-tomato broth

#### •MAINE LOBSTER PASTA

tomatoes, basil, greek brandy (supplement ⁱ21)

#### WILD MUSHROOM MOUSSAKA

eggplant, béchamel

### SIDES • for the table

**BRUSSELS SPROUTS** avgolemono

**BROCCOLINI** garlic, chili flake

**HEIRLOOM CARROTS** harissa, chive yogurt

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## BAR RECEPTION MENU

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**CHOOSE 3 MEZZE PLATTERS & 2 CANAPÉS** 65pp

**CHOOSE 5 MEZZE PLATTERS & 3 CANAPÉS** 75pp

**CHOOSE 5 MEZZE PLATTERS & 4 CANAPÉS** 85pp

### CANAPÉS

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**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

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**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