



Escape to Greece

three course prix-fixe menu for 75 per guest
select one appetizer & one entree from the menu
item selections highlighted by 🍷
dessert options include choice of
rice pudding, crema sokolata or true greek yogurt

RAW | CHILLED | OMA

- TRIO OF RAW* ahi tuna, mediterranean pink snapper, faroe island salmon, dressed in lemon vinaigrette, capers & parsley 27
- HALF DOZEN OYSTERS* white balsamic mignonette 24
- MEDITERRANEAN SEA BASS CEVICHE* lemon citronette 19

STARTERS | OREKTIKA

- AVGOLEMONO SOUPA chicken, rice, lemon 12
- SAGANAKI pan-fried kefalograviera cheese, served with pita 19
- KALAMARAKIA* crispy calamari, spicy tomato sauce 18
- ZUCCHINI FRITTERS feta, mint, chive yogurt 15
- GRILLED OCTOPUS marinated white beans, onion, capers 24
- SPANAKOPITA feta, spinach, chervil 18
- OUZO PRAWNS* spicy tomato sauce, dill, feta 28
- GRILLED MUSHROOMS & HALLOUMI lemon vinaigrette 21

SPREADS | ALIFES served with warm pita

- TZATZIKI true greek yogurt, cucumber, garlic 11
- HUMMUS chick peas, tahini, olive oil, lemon 10
- MELITZANOSALATA roasted eggplant, lemon, fresh herbs 12
- TIROKAFTERI whipped feta, spicy roasted peppers 12
- TARAMOSALATA salted fish roe, lemon, olive oil 12
- TRIO OF SPREADS choose three 21
- ALIFES TASTING selection of all spreads 35
- ICE-COLD MARKET VEGETABLES add to any spread 11

SALADS | SALATES

- THE GREEK tomato, cucumber, onion, olives, feta, capers 21
- LITTLE GEM dill, lemon-caper dressing, manouri cheese 17

FISH MARKET

our fish selections are flown in daily from the mediterranean sea & pristine waters from the atlantic & around the world

listed below are chef's suggested preparations that showcase the unique qualities & characteristics of each fish

- MEDITERRANEAN SEA BASS · LAVRAKI* 54
- SEA BREAM · TSIPOURA* 59
- PINK SNAPPER · FAGRI* 65
- oak-grilled · steamed greens 'horta'
- LOBSTER · ASTAKOS 58
- 'athenian-style' pasta · fresh tomato, greek brandy
- SALMON 'STEAK' · SOLOMOS* 43
- oak-grilled · aegean cucumber salad, hungarian pepper
- SOLE · GLOSSA 59
- phyllo-crusted · haricot verts, skordalia, caviar sauce
- MEDITERRANEAN SEA BASS · LAVRAKI* 127 for two
- oven-roasted · eggplant & tomato briam

CLASSICS | KLASIKA

- ROASTED LEMON CHICKEN cretan-style potatoes 39
- MOUSSAKA wild mushroom ragout, greek yogurt béchamel 39
- PASTITSIO tomato braised short rib, béchamel 39
- GRILLED LAMB CHOPS* oregano vinaigrette, cretan potatoes 63
- FILET MIGNON KEBAB* grilled peppers & tomato, salsa verde 51
- MIXED GRILL* chicken, lamb chops, filet mignon, shrimp souvlaki, cretan-style potatoes, salsa verde
- served with pita, shaved onion, tomato, tzatziki
- serves four guests 198

SIDES | STIN AKRI

- TAVERNA FRIES lemon-caper aïoli 9
- CRETAN-STYLE POTATOES olive oil, garlic 10
- ATHENEAN STREET CORN dill, feta, aleppo pepper 13
- ROASTED BEETS toasted hazelnut, chive yogurt 11
- RICE lemon butter 9