



## KOINONIA EXPERIENCE

family-style tasting  
115 PER PERSON

sommelier selection pairing  
95 PER PERSON

first course

### TRIO OF SPREADS

tzatziki, tirokafteri, melitzanosalata, warm pita

### FATTOUSH

baby beets, persimmon, brown butter vinaigrette

### AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

second course

### TRIO MEZZE

salmon croquettes, zucchini fritters, kefalograviera

### GRILLED OCTOPUS

santorini capers, white beans, red onion

fourth course

### THE LEMON

candied citrus peel, vanilla crumble

### YIA YIA'S RICE PUDDING

calrose rice, cinnamon crisp

third course

### DAY BOAT SELECTION

oak-grilled, santorini capers, oregano, lemon

### LAMB CHOPS 'PAIDAKIA'

'yemista' stuffed squash, roasted peppers

### CHARRED BROCCOLINI

toasted garlic, preserved lemon, chili flake

\*Tasting Experience is a shared menu and requires full table participation

## COLD MEZZE

**CHILLED OYSTERS** ouzo cocktail, golden balsamic mignonette 24

**THE GREEK** tomato, cucumber, red onion, olives, feta, capers 19

**MAINE LOBSTER** mango, avocado, nardellos, ouzo vinaigrette 39

**AHI TUNA CRUDO** falafel crouton, creamy tahina, salata baladi 22

**CURED YELLOWTAIL** marinated asian pear, mint, sumac, chile 21

**FATTOUSH** baby beets, persimmon, brown butter vinaigrette 18

**TRIO OF SPREADS** tzatziki, tirokafteri & melitzanosalata, pita 19  
add ice-cold market vegetables 11

## CAVIAR SERVICE ORNOS SIGNATURE

**GOLDEN OSETRA** MP | **RUSSIAN OSETRA** MP | **KALUGA** MP  
traditional garnish, warm pita, tiropita, zucchini chips

TASTING OF CAVIAR | MP

## HOT MEZZE

**SPICY LAMB HUMMUS** crispy chickpeas, za'tar 18

**SAGANAKI** lightly-fried kefalograviera cheese 19

**GRILLED OCTOPUS** santorini capers, white beans, red onion 23

**OZUO PRAWNS** scallions, crushed tomato, feta 24

**ZUCCHINI FRITTERS** feta, mint, chive yogurt 12

**SMELTS** squid ink skordalia, aleppo pepper, lemon 17

## SIDES

**CRETAN-STYLE POTATOES** olive oil, garlic 9

**BRUSSELS SPROUTS** avgolemono, crispy shallots 13

## FISH MARKET

upon request we offer a certain selection simply grilled whole over natural oak finished with oregano, lemon & santorini capers

PLEASE INQUIRE WITH OUR FISH SOMMELIER FOR RECOMMENDATIONS

### MEDITERRANEAN SEA BASS

grilled · steamed greens 'horta' 53

### LOBSTER

'athenian-style' pasta · fresh tomato, metaxa 63

### KING SALMON

grilled · beans, saffron fregola, lemon-tomato broth 45

### PETRALE SOLE

phyllo-crusted · brussels sprouts, skordalia, caviar crema 62

### MEDITERRANEAN SEA BREAM

salt-crusted · lemon zucchini 55

### TAI SNAPPER

oven-roasted · preserved tomato, stewed fennel 52

## FROM THE LAND

**GRILLED LAMB CHOPS** 'yemista' stuffed squash, roasted peppers 63

**ROASTED LEMON CHICKEN** 'koshary' creamy orzo, lentils, chard 37

**22oz BONE-IN RIBEYE** lemon potatoes, cipollini onion, chimichurri 119

**WILD MUSHROOM MOUSSAKA** eggplant, béchamel 34

**FILET MIGNON KEBAB** fire-roasted yam, labneh, pepper jus 68

**BRAISED LAMB SHANK** traditional greek pasta 'hilopites' 45

MINA