



KOINONIA EXPERIENCE

family-style tasting
125 PER PERSON

sommelier selection pairing
95 PER PERSON

first course

TRIO OF SPREADS

tzatziki, tirokafteri, melitzanosalata, warm pita

FATTOUSH

baby beets, citrus, brown butter vinaigrette

AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

second course

TRIO MEZZE

salmon croquette, zucchini fritter, 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 26

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

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

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

FATTOUSH baby beets, citrus, 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 chickpea, za'tar 18

SAGANAKI lightly-fried kefalograviera cheese, metaxa 19

GRILLED OCTOPUS santorini capers, white bean, red onion 23

OUZO PRAWNS scallion, crushed tomato, feta 24

ZUCCHINI FRITTERS feta, mint, chive yogurt 12

SIDES

CRETAN-STYLE POTATOES olive oil, garlic 9

BRUSSELS SPROUTS avgolemono, crispy shallot 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' 58

LOBSTER

'athenian-style' pasta · fresh tomato, metaxa 68

PETRALE SOLE

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

MEDITERRANEAN SEA BREAM

salt-crusted · lemon zucchini 59

TAI SNAPPER

oven-roasted · preserved tomato, stewed fennel 55

FROM THE LAND

GRILLED LAMB CHOPS 'yemista' stuffed squash, roasted pepper 65

ROASTED LEMON CHICKEN 'koshary' creamy orzo, lentils, chard 41

WILD MUSHROOM MOUSSAKA eggplant, béchamel 34

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

BRAISED LAMB SHANK traditional greek pasta 'hilopites' 45