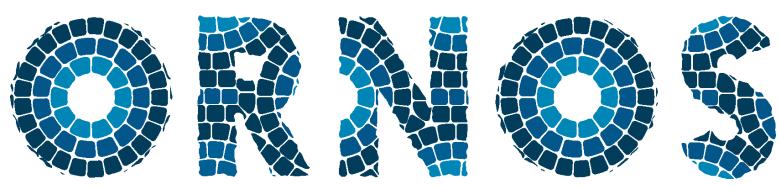


estiatorio



## 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

### 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

### fourth course

#### THE LEMON

candied citrus peel, vanilla crumble

#### YIA YIA'S RICE PUDDING

calrose rice, cinnamon crisp

\*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

## 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

## SIDES

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

**BRUSSELS SPROUTS** avgolemono, crispy shallot 13

**HEIRLOOM CARROTS** spiced honey, chive yogurt 9

**BROCCOLINI** toasted garlic, preserved lemon, chili flake 12