

estiatorio



HAPPY MOTHER'S DAY

75 PER PERSON

WINE EXPERIENCE 45 PER PERSON

first
(choice of)

AVOCADO TOAST

poached egg, crispy shallots, chili

SPANOKOPITA SALAD

bloomsdale spinach, goat cheese, phyllo

GRILLED DELTA ASPARAGUS

caper leaves, sprouts, sesame

DUNGENESS CRAB

red endive, granch, mizithra

YELLOWTAIL CEVICHE

snap peas, cilantro, spiced levash cracker

michael mina signature

AHI TUNA TARTARE

big eye tuna, asian pear, pine nuts, mint, minced garlic
(15 supplement)

second
(choice of)

GALAKTOBOUREKO TOAST

pistachio, ceylon cinnamon, vanilla chantilly

SHAKSHUKA

poached eggs, barrel aged feta, peppers, labeh, pita

STEAK KEBAB & EGGS

6oz filet, 2 eggs any style, crispy potato, greek chimichurri

LAVRAKI - SEA BASS

horta, ladolemeno, capers

TSIPOURA - SEA BREAM

zucchini, mint, lemon
(20 supplement)

THE ORNOS BURGER

tzatziki, pepperoncini, taverna fries
add bacon 5
add avocado 4
add sunny side up egg 4

third
(choice of)

LOUKOMADIES

wild greek honey, dark chocolate, pistachio s

BAKLAVA CIGAR

kataifi, walnuts, frozen greek yogurt

bread service available upon request. for parties of 6 or more, a 20% gratuity will be added for your convenience. a 4% surcharge will be added for all food & beverages for san francisco employer mandate

*the consumption of raw or undercooked eggs, meat, poultry, seafood, oysters and shellfish may increase your risk of foodborne illness. please be sure to kindly inform your server/bartender of any allergies or dietary restrictions