



estiatorio

ORNOS

A MICHAEL MINA RESTAURANT

PRIVATE DINING



ABOUT US

ESTIATORIO ORNOS

Led by award-winning Chef Michael Mina and Chef Girair "Jerry" Goumroian – the concept started to take form a few years ago when Chef Mina and Chef Jerry took a trip to Greece and visited Ornos Beach in Mykonos. The two sat in a quaint little restaurant located in front of a small fishing village, and quickly saw how it brought the community together – and this is what Greece is about, its comfort through food and classic Greek kindness. As they continued to uncover the freshest ingredients and the friendliest people, they knew we had to bring this experience to the States. Says Chef Jerry, "Estiatorio Ornos brings us back to traditional cooking techniques where you'll feel as if you're eating from yiayia's (grandma's) kitchen, with an elevated presentation and hospitality that the MINA Group does so well."



MANAGING CHEFS

Michael Mina
Girair 'Jerry' Goumroian

PRIVATE DINING ROOM

25 Seats
30 Reception

EXECUTIVE CHEF

Daniela Vergara

MAIN DINING ROOM

85 Seats
120 Reception

GENERAL MANAGER

Naomi Irizarry

BUYOUT

110 Seated
200 Reception

LEAD SOMMELIER

Fausto Galicia

LEAD BARTENDER

Jose Merino Calderon





PRIVATE DINING

OUR MENUS

The menu, a collaboration with the three chefs, features shareable, seafood-centric Mediterranean delicacies inspired by the food each of them ate growing up in their respective households. Standout dishes include Mediterranean Sea Bass Ceviche with lemon citronette, Ouzo Prawns in a spicy tomato sauce with dill and feta, Phyllo-Crusted Dover Sole with skordalia and green beans, Maine Lobster Pasta with fresh tomatoes, basil and Greek brandy, Diver Scallops with Aegean quinoa, pistachio and fresno chili, and an array of fish from Sea Bream to Wild Branzino, Dorade Royale, St. Pierre, and more.

Additionally, the menu offers classic Mediterranean proteins including Roasted Lemon Chicken with cretan potatoes, Grilled Colorado Lamb Chops with oregano vinaigrette, and Prime Filet Medallions Kebab with salsa verde, grilled peppers & greek pita. Adding to the fun of Estiatorio Ornos, the chic dining room hosts several culinary carts for diners' eyes to devour, including a "spread cart" showcasing dip selections such as Tzatziki, Hummus, Melitzanosalata (roasted eggplant), and Tirokafteri (whipped feta), a "fish cart" helmed by the Fish Sommelier, and a "pastry cart" decked out with traditional Greek sweets.





PARTNERS & MINA GROUP

MICHAEL MINA GIRAIR "JERRY" GOUUROIAN



Debuting in September 2021, Estiatorio Ornos San Francisco is the evolution of Chef Michael Mina's iconic 252 California Street location – the original home of AQUA where Chef Mina humbly established his culinary reputation over 20 years ago. Estiatorio Ornos San Francisco will present cuisine reflecting the heritage of Chef Mina and his partners, a transformed dining room and enhanced social scene, representing Chef Mina's adaptation, heritage, core culinary philosophies, and ongoing devotion to the City of San Francisco.

Stepping into the 90-seat restaurant, the transformed dining room invites guests in with wrap-around booths and an expansive, vibrant bar to set a tone that returns to the high-

energy of AQUA. Guests will feel transported to the eponymous Ornos Beach by bright, open windows framed with flowing curtains and the color palette of Greece featuring crisp whites and blues peppered with sea greens and corals reminiscent of Mediterranean grottos. A house playlist of Mykonos-inspired music beckons guests to sit and stay all evening, reveling in the array of shareable dishes, refreshing cocktails, intriguing wines, and a lively atmosphere. The space also features a 25-seat private dining room for special events.



SANTORINI

⁠85 per person • family-style

STARTERS

TRIO OF SPREADS

hummus • tzatziki • melitzanosalata

THE GREEK

tomato, cucumber, onion
olives, feta, capers

MID COURSE • choice of one

(supplement ⁠18pp)

AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

GRILLED OCTOPUS

white beans, red onion, santorini capers

OUZO PRAWN HILOPITAS

spicy tomato sauce, traditional greek noodles

MAIN • choose two

ROASTED LEMON CHICKEN

'koshary' creamy orzo, lentils, chard

•FILET MIGNON SOUVLAKI

oak-roasted peppers and tomato, salsa verde

KING SALMON

beans, saffron fregola, lemon-tomato broth

WILD MUSHROOM MOUSSAKA

eggplant, béchamel

•GRILLED LAMB CHOPS

cretan-style potatoes

(supplement ⁠15pp)

•MAINE LOBSTER PASTA

tomatoes, basil, greek brandy

(supplement ⁠21)

DESSERTS

choose one

THE LEMON candied citrus peel, vanilla bean crumble

YIA YIA'S RICE PUDDING calrose rice, cinnamon crisp

MILOS

₹115 per person • family-style

STARTERS

TRIO OF SPREADS

hummus • tzatziki • melitzanosalata

THE GREEK

tomato, cucumber, onion
olives, feta, capers

AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

MID COURSE • choice of one

(supplement ₹18pp)

GRILLED OCTOPUS

white beans, red onion, santorini capers

OZUO PRAWN HILOPITAS

spicy tomato sauce, traditional greek noodles

MAIN • choose three

ROASTED LEMON CHICKEN

'koshary' creamy orzo, lentils, chard

• **FILET MIGNON SOUVLAKI**

oak-roasted peppers and tomato, salsa verde

MEDITERRANEAN SEA BASS

lemon, capers, steamed wild greens

KING SALMON

beans, saffron fregola, lemon-tomato broth

WILD MUSHROOM MOUSSAKA

eggplant, béchamel

• **GRILLED LAMB CHOPS**

cretan-style potatoes

(supplement ₹15pp)

• **MAINE LOBSTER PASTA**

tomatoes, basil, greek brandy

(supplement ₹21)

DESSERTS

choose one

THE LEMON candied citrus peel, vanilla bean crumble

YIA YIA'S RICE PUDDING calrose rice, cinnamon crisp

CREMA SOKOLATA dark chocolate, whipped cream, hazelnuts



MYKONOS

\$145 per person • individually plated

FIRST

AHI TUNA CRUDO

falafel crouton, creamy tahina, salata baladi

SECOND

GRILLED MEDITERRANEAN OCTOPUS

marinated white beans, red onion, santorini capers

THIRD

'ATHENIAN-STYLE' MAINE LOBSTER PASTA

fresh tomatoes, basil, greek brandy

FOURTH

choice of one

GRILLED LAMB CHOPS

cretan-style potatoes

ROASTED LEMON CHICKEN

'koshary' creamy orzo, lentils, chard

KING SALMON

beans, saffron fregola, lemon-tomato broth

FIFTH

THE LEMON

candied citrus peel, vanilla bean crumble



BAR RECEPTION MENU

CHOOSE 3 MEZZE PLATTERS & 2 CANAPÉS 65PP

CHOOSE 5 MEZZE PLATTERS & 3 CANAPÉS 75PP

CHOOSE 5 MEZZE PLATTERS & 4 CANAPÉS 85PP

CANAPÉS

ICE-COLD OYSTER golden balsamic mignonette

RICOTTA TIROPITA lemon zest, chive · add kaluga caviar supplement 15

'POPCORN' HALLOUMI thyme honey, aleppo pepper

BEEF KEFTEDES greek-style meatball, salsa verde

ZUCCHINI FRITTER mint, feta, chive yogurt · add kaluga caviar supplement 15

AHI TUNA CRUDO falafel crouton, salata baladi, lemon tahina · supplement 8

SALMON CROQUETTES lemon-caviar sauce, dill

STATIONARY MEZZE PLATTERS

TRIO OF SPREADS tzatziki, melitzanosalata, tirokafteri, warm pita

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

FATTOUSH baby beets, persimmon, warm brown butter vinaigrette

SPICY LAMB HUMMUS za'tar spice, crispy chickpeas, warm pita

GRILLED OCTOPUS marinated white beans, red onion, santorini capers · supplement 12

KING SALMON saffron fregola, lemon-tomato broth

ROASTED LEMON CHICKEN 'koshary' creamy orzo

GRILLED LAMB CHOPS roasted peppers, wild oregano vinaigrette · supplement 15

CRETAN-STYLE POTATOES olive oil, garlic

BROCCOLINI toasted garlic, preserved lemon, chili flake

CAVIAR SERVICE

GOLDEN OSETRA 275 | RUSSIAN OSETRA 195 | KALUGA 175

traditional garnish, warm pita, chive yogurt