



FAMILY STYLE SHARING MENU

FIRST COURSE

TASTING OF RAW FISH

Our chefs' selection for today

SALMON TARTARE

Fresno chili, shallot and basil

SECOND COURSE

GRILLED OCTOPUS

Grilled sashimi quality Mediterranean octopus with Santorini fava

GREEK FLORINA PEPPERS

Grilled, dressed with 25y aged balsamic vinegar and Afrala

FRESH CALAMARI

Lightly fried

THIRD COURSE

GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions, peppers,
Greek barrel-aged feta and extra virgin olive oil

JUMBO SHRIMP

Simply grilled, dressed with ladolemono

MAIN

SEA SALT BAKED FISH

LOBSTER PASTA

LAMB

Grilled spring lamb chops

Or

FILET MIGNON

Prime

served with
Horta and hand-cut fries

DESSERT

Assortment of seasonal fresh fruit and Greek desserts