



FAMILY STYLE SHARING MENU

FIRST COURSE

TASTING OF RAW FISH

Our chefs' selection for today

SECOND COURSE

GRILLED OCTOPUS

Grilled sashimi quality Mediterranean octopus with Santorini fava

HOLLAND PEPPERS

Grilled red, yellow and orange peppers, extra virgin olive oil and 25y aged balsamic vinegar

FRESH CALAMARI

(Subject to availability)

Lightly fried

THIRD COURSE

GREEK SALAD

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

WILD RED MADAGASCAR SHRIMP

Served with fennel and radicchio

MAIN

SEA SALT BAKED FISH

LOBSTER PASTA

LAMB

Grilled spring lamb chops

Or

FILET MIGNON

Prime

served with
Horta and Greek fried potatoes

DESSERT

Assortment of seasonal fresh fruit and Greek desserts