

MEZZE (v)

CHOICE OF

accompanied by sourdough pita or endive petals

IRIS Tzatziki
fennel pollen, sorrel

Hummus
sumac, sesame

Roasted Eggplant
pine nut, golden raisin

Whipped Feta
sheep's milk, chili oil
dried basil

SALADS

CHOICE OF

Ancient Grains (v)
quinoa, chickpea, broccolini
tahini green goddess, jammy egg
add Chicken 10 Shrimp 12

Village Salad (v)
hot house tomato, cucumber
red onion, citrus marinated feta, olive
add Chicken 10 Shrimp 12

Greek Wedge
baby iceberg, lamb bacon
feta-dill dressing
add Chicken 10 Shrimp 12

ENTRÉES

CHOICE OF

all pita are accpanied by hummus, tzatzik,i shredded romaine, hand-cut fries

Falafel Pita (v)
lemon, herb, fava

Spiced Shrimp Pita
za'atar, lemon

Roasted Chicken Pita
saffron-yogurt marinated

Lamb Pita
gyro spiced, chermoula

Grilled Branzino
vegetable mosaic
pecan muhamara

Prime Beef Burger
brioche bun, sumac onion
aged cheddar, hand-cut fries

DESSERT

CHOICE OF

Pistachio Baklava
antep pistachio, parparoussis
attiki honey syrup

Fig Sorbet
mint, candied puffed rice

IRIS

RESTAURANT WEEK DINNER

60 per person

APPETIZER

choice of

Greek Wedge
baby iceberg, lamb bacon
feta-dill dressing

Tuna Tartare
citrus labne, watermelon radish
tomato water

Spiced Lamb Flatbread
chili, sumac, cilantro

Grilled Octopus (+20 supplement)
candied citrus, antep chili

ENTRÉE

choice of

Pastitsio (v)
wild mushrooms, bechamel
greek brandy

Branzino Filet
vegetable mosaic, pecan muhammara

Roasted Half Chicken
saffron-yogurt marinated, pistachio crumble, smoked labne

Lamb Chops (+40 supplement)
mastic-marinated, fennel labne, black sesame

DESSERT

choice of

Pistachio Baklava
antep pistachios, attiki honey syrup

Fig Sorbet
mint, candied puffed rice