

LUNCH 30.

FIRST COURSE

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta,
kalamata olives, red onion, fresh oregano, capers VG GF

VIOLÍ CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta,
cucumber, roasted red pepper, crispy chickpeas VG GF

AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce GF

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

SECOND COURSE

SOUVLAKI

1. a traditional Greek dish comprised of grilled protein on a skewer

CHOICE OF CHICKEN THIGH OR GRILLED HALLOUMI

served with basmati rice, charred tomato, and tzatziki

SLOW ROASTED LAMB GYROS*

vine ripened tomato, tzatziki, sumac onions, pita

DESSERT

SOKOLATOPITA

dark chocolate cake, hazelnut praline,
chocolate coffee custard, brown butter ice cream

PORTOKALOPITA

orange syrup cake, white chocolate mousse,
greek yogurt ice cream, crispy phyllo

VG - vegetarian

GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

An 18% gratuity will be included for parties of 6 or more in your final bill.

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

