DINNER 60.

FIRST COURSE

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

GRILLED MEATBALLS
smoked yogurt, tomato, mint

ROCK SHRIMP & FETA*
tomato, ouzo, garlic, oregano, 60 second pita VG

enhance your experience
CHARRED OCTOPUS
charred cipollini onion, fresno chiles,
kalamata olive relish GF 27.

SECOND COURSE

WILD ALASKAN HALIBUT
skordalia, marinated spinach, ladolemono GF

CHICKEN THIGH SOUVLAKI
served with basmati rice, charred tomato, and tzatziki

SEAFOOD LINGUINE
prawns, calamari, bay scallop, lobster bisque

SLOW ROASTED LAMB GYROS*
vine ripened tomato, tzatziki, sumac onions, pita

enhance your experience
WAGYU BEEF SOUVLAKI*
served with basmati rice, charred tomato, and tzatziki 10.

DESSERT

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

LOUKOUMADES
warm donuts, salted caramel, orange anglaise, honey,
chocolate coffee custard

VG - vegetarian   GF - gluten free
Many of our dishes can be modified to be gluten & vegan-friendly.

COCKTAIL PAIRING
29. PER PERSON

FIRST COURSE

MÎZA SPRITZ
hangar 1, watermelon, lemon, prosecco

SECOND COURSE
choice of

ALPHA ESTATE, SAUVIGNON BLANC

THYMIOPOLOUS "YOUNG VINES" XINOMAVRO

THIRD COURSE

MINI ESPRESSO MARTINI