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NYC RESTAURANT WEEK®

SUMMER 2026

DINNER

3-Course Dinner \$60pp

(Taxes and gratuity not included)

FIRST COURSE

(Kindly Choose One)

Tuna Tartare

Avocado, chives, lemon zest (gf)(df)

Wild Branzino Sashimi

Dill, tomato, lemon zest, evoo (gf)(df)

Greek Spreads

Tzatziki (gf), tarama(df), spicy feta(gf), humus araka (vg)

Shrimp Mikrolimano

Tomato, feta, pepper, ouzo (gf)

Saganaki

Kasseri cheese flambéed, honey, fresh lemon (gf)

Veggie Chips

Zucchini & eggplant crisps w/tzatziki spread (gf)

Horiatiki Salad

Tomatoes, kalamata olives, feta, onions, peppers, cucumbers, basil, evoo (gf)

Calamari

Fried or grilled, herbs, lemon (gf)



ENTREES

(Kindly Choose One)

Whole Branzino

Open flame grilled, crispy capers, parsley & saffron ladolemono (gf)(df)

Lamb Chops

Open flame grilled, lemon potatoes, lemon (gf)

Lobster Pasta

Traditional, cherry tomatoes, scallions

Vegetable Mousaka

Bechamel, eggplant, zucchini, potato, cheese, tomato puree (gf)(vg)

Kritharoto

Scallops, jumbo shrimp, salmon, creamy orzo

\$30
Wine
Bottle
Wine
Special

DESSERTS

(Kindly Choose One)

Baklava

Filo pastry, pistachio, ice cream

Portokalopita

Traditional orange cake, ice cream

Greek Yogurt

w/sour cherry or honey & walnuts

Please inform your server/host of any food allergies as all ingredients are not listed.
Consuming raw or undercooked food may increase your risk of foodborne illness.