

3 COURSE PRIX-FIXE MENU. \$24 PER PERSON. MONDAY TO FRIDAY 11:30AM - 4PM.

APPETIZER

SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

HORIATIKI SALAD

THE TRADITIONAL GREEK SALAD, WITH TOMATOES, CUCUMBERS, KALAMATA OLIVES, ONIONS, FETA CHEESE, VINAIGRETTE.

ENTREES

CRAZY GREEK FLATBREAD

GYRO MEAT, TOMATOES, ONIONS, KALAMATA OLIVES
MOZZARELLA & FETA CHEESE, DRIZZLED CHIMICHURRI SAUCE.

STEAK GYRO SANDWICH

MARINATED & GRILLED BEEF TENDERLOIN TIPS, HUMMUS, TOMATOES, ONIONS
ARUGULA, DILL YOGURT SAUCE, SERVED ON PITA BREAD WITH ROASTED POTATOES.

SPINACH ARTICHOKE SALMON

GRILLED SALMON, TOPPED WITH GOAT CHEESE, SAUTEED SPINACH, ARTICHOKE
AND CHERRY TOMATOES IN WHITE WINE LEMON BUTTER SAUCE AND POTATO PUREE.

CHICKEN LIMONE

PARMESAN CRUSTED CHICKEN BREAST, PAN SEARED WITH LEMON BUTTER SAUCE
ROASTED POTATOES, ARUGULA SALAD VINAIGRETTE.

DESSERT

PROFITEROLE

CHAUX PASTRY, CHANTILLY CRÈME, VANILLA ICE CREAM, CHOCOLATE GANACHE SAUCE
ROASTED HAZELNUTS.

RICE PUDDING & PEAR

BAKED PISTACHIO KATAIFI, LAYERED VANILLA CUSTARD, CINNAMON, CHANTILLY CREAM
PISTACHIO CRUMBLES.