

THREE COURSE PRIX-FIXE MENU. \$24 PER PERSON. MONDAY TO FRIDAY

## APPETIZER

### SOUP OF THE DAY

AVGOLEMONO, BEAN SOUP OR FISHERMAN'S STEW.

### MAROULOSALATA

THE TRADITIONAL SPRING SALAD MADE WITH GREEN LEAF LETTUCE, SPRING ONION, FRESH DILL FETA CHEESE, PINE NUTS, LEMON VINAIGRETTE.

## ENTREES

### CRAZY GREEK FLATBREAD

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

### BEEF SOUVLAKI SANDWICH

MARINATED & GRILLED BEEF TENDERLOIN SKEWERS, HUMMUS, TZATZIKI, TOMATOES  
ARUGULA PICKLED CABBAGE, ROASTED POTATOES.

### CHICKEN MAVRODAPHNE

PAN SEARED CHICKEN BREAST, GOAT CHEESE, TOPPED WITH SAUTEED MUSHROOMS  
IN MAVRODAPHNE RED WINE & DEMI SAUCE, SERVED OVER POTATO PUREE WITH ROASTED  
CARROTS & ASPARAGUS.

### FLOUNDER FRANCESE

PAN SEARED LIGHTLY BATTERED FLOUNDER, SERVED WITH WHITE WINE LEMON BUTTER  
SAUCE. BROCCOLI AND ROASTED POTATOES.

## DESSERT

### PROFITEROLE

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

### EKMEK KATAIFI

KATAIFI SHREDED DOUGH, LAYERED VANILLA CUSTARD, CINNAMON, CHANTILLY CREAM, DUSTED WITH  
GREEK COFFEE & PISTACHIO CRUMBLES.