



TASTING MENU

5:00pm – 6:30pm

\$85 Per Person

\$40 Wine Pairing

Sommelier selected wines from Mainland and Northern Greece

FIRST COURSE | Choose One

THE GREEK SPREADS

Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables*

LOUP DE MER CEVICHE*

Fresh, diced Loup de Mer, cucumber, piazzzi-style beans, feta cheese, Fresno chili, shallot, mint

DORADE ROYALE* (For Two)

Whole fish sashimi

OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled

SECOND COURSE | For the Table

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

MAIN COURSE | Choose One

LOUP DE MER*

Whole grilled Mediterranean Sea Bass

BIGEYE TUNA*

Sashimi quality, sesame crusted, organic beets, skordalia

ASTAKOMAKARONADA (For Two)

Deep sea Bay of Fundy lobster pasta Athenian style

LAMB CHOPS*

Prime lamb chops, served with hand-cut fried potatoes

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt, and Halloumi cheese

vegan option available upon request

DESSERT | For the Table

CHEF'S SELECTION OF GREEK DESSERTS

**Consuming raw and undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*