

ΕΣΤΙΑΤÓΡΙΟ

LÝRA

New Year's Eve
2026

FIRST COURSE

CHARRED OCTOPUS*
cipollini onion, fresno chili,
kalamata olive relish

CHARCOAL GRILLED
MEATBALLS
smoked yogurt, tomato, mint

SPANAKOPITAKIA
spinach, feta,
crispy phyllo

Opulent Addition

BREADS & SPREADS
tzatziki, spicy feta, charred eggplant, tarama with black caviar
local vegetable crudité, 60 second pita, lavash 29.

SECOND COURSE

HALLOUMI SOUVLAKI
chili honey glaze, za'atar,
red onion, mint

HORIATIKI SALATA
vine-ripened tomatoes, cucumber,
barrel aged feta, red onion,
fresh oregano, capers

SHAVED BROCCOLI
& BLACK EYED PEAS
grapes, toasted almonds,
honey lemon vinaigrette GF VG

THIRD COURSE

GRILLED WILD ALASKAN HALIBUT
skordalia, marinated spinach, ladolemono GF

CHARCOAL GRILLED LAMB CHOPS*
charred eggplant salata, sumac, smoked salt GF

WAGYU BEEF*
mini sweet peppers, tzatziki, charred lemon GF

MAINE LOBSTER LINGUINI
cherry tomato, preserved lemon, basil, lobster bisque

Substitution

22oz USDA PRIME RIBEYE*
linz heritage angus, garlic confit, herb butter GF 22.

SIDES

BOUZOUKIA POTATOES
sheep butter yogurt, mizithra cheese,
charred onions, oregano VG

CHARRED CAULIFLOWER
lemon vinaigrette, garlic oil,
oregano GF VG

GRILLED BABY CARROTS
tahini yogurt, spiced almond crunch,
dill, sumac VG

DESSERT

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

PORTOKALOPITA
orange syrup cake, crispy kataifi,
white chocolate mousse, greek yogurt ice cream

GF: gluten free VG: vegetarian Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

