

DINNER 60.

excludes tax & gratuity

FIRST COURSE

choice of

CHARRED OCTOPUS*

charred cipollini onion, fresno chili, kalamata olive relish **GF**

TUNA TARTARE

fresno chili, kalamata olive, crispy kataifi

HORIATIKI SALATA

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, kalamata olives, fresh oregano, capers **GF VG**

SECOND COURSE

choice of

CHICKEN SOUVLAKI

vine ripened tomatoes, shaved red onion, crispy potatoes, tzatziki

GRILLED WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono **GF**

DECONSTRUCTED PASTITSIO

short rib ragu, béchamel, fresh black truffle

enhance your experience

substitutions

LAMB CHOPS **18.**

LOBSTER LINGUINI **10.**

THIRD COURSE

choice of

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.

Dine in only.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 3.95% surcharge will be added to all checks. The surcharge may be removed upon request.

εστιατόριο

LÝRA

COCKTAIL PAIRING

35. PER PERSON

FIRST COURSE

HELIOS SPRITZ

haku vodka, mastiha, strawberry, lemon, brut

SECOND COURSE

choice of

WEATHER, CHARDONNAY

SAINT-GEORGE, AGIORGITIKO

THIRD COURSE

MINI ESPRESSO MARTINI

COCKBURNS 20-YR PORT

