

# 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.*

ΕΣΤΙΑΤÓΡΙΟ

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

