

Valentine's Day

2026

TASTING MENU

129. per person

FIRST COURSE

choose one

- CHARRED OCTOPUS* cipollini onion, fresno chili, kalamata olive relish GF
- CHARCOAL GRILLED MEATBALLS smoked yogurt, tomato, mint
- SPANAKOPITAKIA spinach, feta, crispy phyllo 2 pc. VG

Opulent Addition

BREADS & SPREADS

tzatziki, spicy feta, charred eggplant, tarama with black caviar
local vegetable crudité, 60 second pita, lavash 28.

SECOND COURSE

choose one

- HORIATIKI SALATA vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers VG GF
- HALLOUMI SOUVLAKI chili honey glaze, za'atar, red onion, mint GF VG
- CRISPY ZUCCHINI & EGGPLANT avocado tzatziki, smoked paprika, lemon VG

THIRD COURSE

choose one

- MAINE LOBSTER LINGUINI cherry tomato, preserved lemon, basil, lobster bisque
- CHARCOAL GRILLED LAMB CHOPS* charred eggplant salata, sumac, smoked salt
- WAGYU BEEF SOUVLAKI mini sweet peppers, tzatziki, charred lemon GF
- GRILLED WILD ALASKAN HALIBUT skordalia, marinated spinach, ladolemono GF

Opulent Addition

22OZ USDA PRIME RIBEYE*

linz heritage angus, garlic confit, herb butter GF 35

SIDES

a la carte • 15. ea

- BOUZOUKIA POTATOES sheep butter yogurt, mizithra cheese, charred onions, oregano
- CHARRED CAULIFLOWER lemon vinaigrette, garlic oil, oregano
- COAL ROASTED MUSHROOMS crispy halloumi, spring onion, aleppo pepper

DESSERT

choose one

- DARK CHOCOLATE TART dark chocolate ganache, milk chocolate mousse, hazelnut, brown butter ice cream
- PORTOKALOPITA orange syrup cake, crispy kataifi, white chocolate mousse, fiore di latte ice cream

VG - vegetarian GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly.

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 are happy to remove this charge upon request.

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LÝRA

Beverage Pairing

49. per person

FIRST COURSE

choose one

HELIOS SPRITZ

haku vodka, masitha, strawberry, lemon, brut

LEFKO NEGRONI

Aviation Gin, Bitter Bianco, Abricot Du Roussillon

SECOND COURSE

choose one

WEATHER CHARDONNAY,
SONOMA COAST, CALIFORNIA

ALPHA ESTATE, SAUVIGNON BLANC,
AMYNDEON, GREECE

THIRD COURSE

choose one

MURIEL, RIOJA, RIOJA, SPAIN

SAINT-GEORGE AGIORGITIKO,
NEMEA, GREECE

DESSERT

choose one

COCKBURNS 20-YR PORT

MINI ESPRESSO MARTINI