



NIKOS

Private Dining Guide



info@nikosdurham.com



919-908-0189

OUR PHILOSOPHY



At NIKOS, every gathering begins with *philoxenia*, the Greek tradition of welcoming every guest like family. Named after family patriarch Nikos Bakatsias, our restaurant celebrates generations of hospitality through heartfelt service, vibrant flavors, and meals made to be shared. Proudly recognized in the **Michelin Guide 2025**, NIKOS blends elevated Greek cuisine with warm, authentic hospitality, offering a setting for every occasion. From everyday dinners to life's biggest celebrations, we believe every seat at the table should feel like home.

The spirit of *philoxenia* extends far beyond NIKOS. As part of **Giorgios Hospitality Group**, our restaurant reflects founder Giorgios Bakatsias' passion for creating destinations where exceptional food and genuine hospitality come together. Across more than 20 distinctive restaurant concepts, each unique experience pulls inspiration from every corner of the globe, crafted with thoughtfully-sourced ingredients, and united by one simple philosophy: every guest should feel welcomed, cared for, and eager to return.



NIKOS



MICHELIN 2025

Giorgios
HOSPITALITY & LIFESTYLE GROUP

EVENT SPACES

PRIVATE DINING ROOM



Perfect for intimate celebrations, rehearsal dinners, business meetings, or family gatherings, our Private Dining Room features a banquet table that comfortably seats up to 12 guests. Equipped with a sliding door for added privacy, the room offers an exclusive setting while remaining connected to the lively energy of NIKOS.

CAPACITY: 6-12 GUESTS

GROUP DINING

Located in the heart of the restaurant, our Group Dining space is designed for shared experiences surrounded by the vibrant energy of NIKOS. While not a private room, this dedicated dining area is great for large parties looking to gather for special celebrations, offering exclusive menu packages, attentive service, and a lively atmosphere.

CAPACITY: 13 - 20 GUESTS





EVENT SPACES

PATIO



Our lush covered patio provides a beautiful open-air setting for gatherings of up to 60 guests. Surrounded by greenery and equipped with warm ambient lighting and ceiling fans, the space offers a welcoming atmosphere from sunny afternoon luncheons to elegant evening receptions. Protected from the elements while embracing the outdoors, it's an ideal location for all memorable occasions.

CAPACITY: 60 GUESTS

BUYOUT

Get the complete NIKOS experience, with exclusive access to the entire restaurant. A full buyout accommodates up to 140 guests, 80 in our vibrant indoor dining room and 60 on our lush covered patio. Fully customizable packages and layouts make this option perfect for weddings, corporate events, holiday parties, and large-scale celebrations.

CAPACITY : 140 GUESTS

**Full buyouts not available on Fridays & Saturdays*



DINNER FAMILY STYLE GROUP MENUS

****All menu items and prices are subject to change based on availability and seasonality
(Priced per person for in-house dining only, required for groups larger than 12 guests)**

GROUP MENUS SERVED FAMILY STYLE ONLY

GREEK FEAST \$49.00

**(Mezze Platter + 1 Salad + 2 Large Plates +
1 Accompaniment + Chef's Selection of Desserts)**

MEZZE PLATTER

HUMMUS | Tahini & Lemon

TZATZIKI | Greek yogurt, cucumber, garlic, lemon

MUHAMMARA | roasted red pepper, walnuts, turmeric, honey, Aleppo, cilantro

SALAD | CHOOSE 1

FATTOUSH SALAD | Romaine, mint, tomato, fennel, toasted bread

ATHENIAN SALAD | Local lettuce, sunflower seeds, lemon, extra virgin olive oil

LARGE PLATES | CHOOSE 2

BYZANTINE CHICKEN | Marinated semi-boneless chicken, spanakorizo, spinach, carrots, lemon, coffee-carrot sauce

MOUSSAKA | Spiced beef or chicken, eggplant, potato, bechamel

LEMON SALMON | Purple potatoes, lemon caper sauce, roasted beet salad

ACCOMPANIMENTS | CHOOSE 1

LEMON POTATOES | Lemon, oregano, olive oil

HORTA | Steamed wild greens, ginger, garlic, lemon, olive oil, pine nuts, barberries

CHEF'S SELECTIONS OF DESSERTS

GREAT NIKOS \$59.00

**(Mezze Platter + 1 Salad + 1 Hot Mezze + 2 Large Plates +
1 Accompaniment + Chef's Selection of Desserts)**

MEZZE PLATTER

HUMMUS | Tahini & Lemon

TZATZIKI | Greek yogurt, cucumber, garlic, lemon

MUHAMMARA | roasted red pepper, walnuts, turmeric, honey, Aleppo, cilantro

SALAD | CHOOSE 1

FATTOUSH SALAD | Romaine, mint, tomato, fennel, toasted bread

ATHENIAN SALAD | Local lettuce, sunflower seeds, lemon, extra virgin olive oil

HORIATIKI SALAD | Heirloom tomato, red onion, cucumber, olives, lemon, extra virgin olive oil, oregano, feta

HOT MEZZE | CHOOSE 1

KEFTEDES | Beef meatballs, tzatziki

SPANAKOPITA | Signature spinach and feta pie

FALAFEL | Chick pea, green tahini sauce

LARGE PLATES | CHOOSE 2

BYZANTINE CHICKEN | Marinated semi-boneless chicken, spanakorizo, spinach, carrots, lemon, coffee-carrot sauce

MOUSSAKA | Spiced beef or chicken, eggplant, potato, bechamel

FISH OF THE DAY | Lemon potatoes

TRUFFLED RICOTTA GNOCCHI | Porcini thyme cream, grilled mushroom, wilted pea leaf, truffled vinaigrette

***ADD THIRD LARGE PLATE FOR +\$11**

ACCOMPANIMENTS | CHOOSE 1

LEMON POTATOES | Lemon, oregano, olive oil

HORTA | Steamed wild greens, ginger, garlic, lemon, olive oil, pine nuts, barberries

CHEF'S SELECTIONS OF DESSERTS

We are committed to accommodating allergy and dietary requirements whenever possible. Our team will work closely with you to ensure guests with specific dietary needs are well cared for within the capabilities of our menu.

All pricing is exclusive of applicable taxes and a 20% gratuity. A 3% surcharge will be added to all payments made by credit card.

BRUNCH FAMILY STYLE GROUP MENUS

****All menu items and prices are subject to change based on availability and seasonality
(Priced per person for in-house dining only, required for groups larger than 12 guests)**

GROUP MENUS SERVED FAMILY STYLE ONLY

SILVER BRUNCH \$42.00

**(Mezze Platter OR 1 Mezedes & Salad +
2 Large Plates + Chef's Selection of Desserts)**

MEZZE PLATTER

HUMMUS | Tahini & Lemon

TZATZIKI | Greek yogurt, cucumber, garlic, lemon

MUHAMMARA | roasted red pepper, walnuts, turmeric, honey, Aleppo, cilantro

MEZEDES & SALAD | CHOOSE 1

HORIATIKI SALAD | heirloom tomato, red onion, cucumber, olives, lemon, olive oil, crushed oregano, barrel-aged feta

ZUCCHINI CAKES | dill, feta, chive oil, yogurt

ROASTED CAULIFLOWER | garlic labneh, sage, fried capers

LARGE PLATES | CHOOSE 2

EGGS SHAKSHUKA | farm eggs*, spicy tomato sauce, feta, served with warm bazlama flatbread

SEARED LEMON SALMON | purple potatoes, lemon caper sauce, roasted beet salad

RICOTTA GNOCCHI | sweet corn, mushrooms, peas, basil, fresh grated parmesan

CHICKEN HORIATIKI | grilled marinated chicken breast topped traditional Greek salad, tomato, olives, bell pepper, cucumber, feta & oregano vinaigrette

KNUFE PANCAKES | filled with mozzarella cheese, Kataifi, warm lemon maple sauce & pistachio praline

CHEF'S SELECTIONS OF DESSERTS

GOLD BRUNCH \$49.00

**(Mezze Platter OR 2 Mezedes & Salad +
2 Large Plates + Chef's Selection of Desserts)**

MEZZE PLATTER

HUMMUS | Tahini & Lemon

TZATZIKI | Greek yogurt, cucumber, garlic, lemon

MUHAMMARA | roasted red pepper, walnuts, turmeric, honey, Aleppo, cilantro

MEZEDES & SALAD | CHOOSE 2

HORIATIKI SALAD | heirloom tomato, red onion, cucumber, olives, lemon, olive oil, crushed oregano, barrel-aged feta

ZUCCHINI CAKES | dill, feta, chive oil, yogurt

DOLMADES | stuffed grape leaves, freekeh, dill, olive oil, citrus, white raisins, pine nuts, avgolemono

LARGE PLATES | CHOOSE 2

EGGS SHAKSHUKA | farm eggs*, spicy tomato sauce, feta, served with warm bazlama flatbread

SEARED LEMON SALMON | purple potatoes, lemon caper sauce, roasted beet salad

TRUFFLE RICOTTA GNOCCHI | porcini thyme cream, grilled mushroom, wilted pea leaf, truffled vinaigrette

CHICKEN HORIATIKI | grilled marinated chicken breast topped traditional Greek salad, tomato, olives, bell pepper, cucumber, feta & oregano vinaigrette

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CONTACT US!

WE LOOK FORWARD TO HOSTING YOUR EVENT!



NIKOS | SALES TEAM
info@nikosdurham.com

BrightLeaf Square, 905 W Main St
Unit 21B, Durham, NC
Nikosdurham.com

Contact our Events Manager Today! ☎ 919-908-0189

