

VALENTINE'S

DAY

Tasting Menu

\$89

OPULENT ADDITION

THE BREADS & SPREADS 26.

tzatziki, spicy feta, hummus, tarama
served with local vegetable crudité, warm pita, lavash crisp

MEZZE

GRILLED MEATBALLS

smoked yogurt, tomato, mint

TUNA TARTARE*

fresno chiles, kalamata olive, crispy kataifi

HORIATIKI

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

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG

OPULENT ADDITION

GRILLED OCTOPUS* 27.

charred cipollini onion, fresno chiles,
kalamata olive relish GF

MAINS

CHARRED FILET MIGNON

crispy greek frites, garlic, oregano, myzithra cheese GF

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt

SEAFOOD LINGUINI*

poached shrimp, calamari, cherry tomato, basil, lemon

SUBSTITUTION

PRIME RIBEYE DELMONICO 20.

herb butter

DESSERT

PORTOKALOPITA

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

SOKOLATOPITA

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

GF: gluten free VG: vegetarian V: vegan

**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% 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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