

Restaurant Week

Dinner Menu

\$35 per person

Select a Mezze From Each Section

HOMMUS

purée of chickpeas, garlic, tahini

ELIES TIS ELLADAS

Greek olives marinated with oregano and orange zest

LABNEH

Lebanese strained yogurt with za'atar

SMOKED BEET SALATA

smoked beets, walnut tarator sauce, greens, honeycrisp apple

CHICKEN YOVETSI

chicken braised with tomato and cinnamon, kefalograviera cheese, kritharaki pasta

OTTOMAN PILAF

saffron basmati rice, dates, apricots, almonds, pistachios

HORTA SALATA

kale salad, smoked olives, fava Santorini, ladolemono, pistachios

CRISPY BRUSSELS SPROUTS

brussels sprouts, coriander seed, barberries, garlic yogurt

FALAFEL

traditional chickpea fritters, tahini sauce

SEARED SALMON

herbed tahini, roasted pine nuts, cucumber, pickled radish, preserved lemon

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

BEEF KEFTEDES

beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice

PEYNIRLI PIDE

Turkish tomato sauce with cinnamon and oregano, covered in halloumi cheese

ADANA KEBAB

ground Jamison farm lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

KOLOKITHOKEFTEDES

zucchini and kefalograviera cheese patties, caper yogurt

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Dessert

GREEK YOGURT AND APRICOTS

muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

OLIVE OIL CAKE

dark chocolate ice cream, candied orange peel

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Restaurant Week Beverage Specials



Cocktail

PRAISE BEE

gin, honey, lemon, orange blossom 9

Wines

'18 **K & S, White Dot**, Moschofilero/Roditis 7/28

'18 **Dio Fili Rose**, Xinomavro 7/28

'17 **K&S, Mountain Fish**, Agiorgitko 8/32

Marfil Cava Brut, Alella Vinicola, Barcelona 7/28

Beer

Mustang Sally Potomac Pilsner, Virginia 5

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