

Restaurant Week

Lunch Menu

\$22 per person

Select a Mezze From Each Section

HOMMUS

purée of chickpeas, garlic, tahini

ELIES TIS ELLADAS

Greek olives marinated in oregano, Greek olive oil

LABNEH

Lebanese strained yogurt with za'atar

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

SHISH TAOUK

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

PEYNIRLI PIDE

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

PIYAZ

imported warm giant beans, kale, oven-roasted tomato, garlic

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

FALAFEL

traditional chickpea fritters, tahini sauce

SEARED SKUNA BAY SALMON

chermoula, preserved lemon sauce

KEFTEDES KAPAMA

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

ADANA KEBAB

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

Dessert

GREEK YOGURT AND APRICOTS

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

TURKISH DELIGHT

walnut ice cream, yogurt mousse, honey gelée, orange-caramel sauce, caramelized pine nuts

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Beverage Specials



Cocktail

POM FILI

white wine, vodka, pomegranate
Glass 8 | Carafe 42

Wines

SPARKLING

Perelada Cava 35

WHITE

K & S, White Dot, Moschofilero/Roditis 7/32

Tsantali, Blanc, Roditis 33

Techni Alipias, Wine Art, Malagousia 33

ROSÉ

Dio Fili Rose, Xinomavro 7/32

RED

K&S, Mountain Fish, Agiorgitko 7/32

Tsantali, Rouge, Xinomavro/Moschomavro 33

Skouras, Zoe, Agiorgitiko 35