

BREADS & DIPS

Each \$4 - Three for \$10
Served with House Made Pita and Grilled Mt Athos Bread
or Crisp Veggies

BABA GHANOUSH

Fire Roasted Eggplant
Tahini Garlic | Lemon

HUMMUS

Chickpea | Cumin
Tahini | Garlic | Lemon

TZATZIKI

Yogurt | Cucumber
Garlic | Dill

MEZZE

FLATBREAD 11

Red Pepper Coulis | Oven Roasted Tomato | Spinach
Feta | Mushrooms

EGGPLANT PIE 9

Layered Egg Battered Eggplant | Roasted Fennel and
Tomato Coulis | Asiago and Parmesan

GRILLED OCTOPUS 15

Grilled Fennel and Radicchio | Preserved Lemon
Parsley Sauce | Shallot and Garlic Citronette

MOROCCAN MECHOUIA 9

Traditional Salad of Fire Grilled Peppers | Shallots
Tomato | Squash | Eggplant | Dry Cured Olives | Feta

FRIED CALAMARI 12

Truffled Mustard Aioli

CHEESE & OLIVES 6

Kalamata | Castelvetro | Feta | Graviera

SALADS

STEAK 16

Field Greens | Frisee | Goat Cheese | Egg
House Fries | Peppercorn Shallot Vinaigrette

HOUSE SMOKED SALMON 15

Field Greens | Frisee | Egg | Fried Capers
Tomato | Manouri Cheese | Caper Dressing

HORIATIKI small 9 Large 15

Tomato | Feta | Green Pepper | Cucumber
Kalamata | Red Onion | Greek Oregano Vinaigrette

STONE FRUIT 10

Field Greens and Arugula | Grilled Peaches | Smoked
Goat Cheese | Sweet Washington Cherries |
Elderflower Cordial Vinaigrette

CHOPPED 10

Romaine | Chickpeas | Artichokes | Red Onion | Feta
Red Pepper | Pomegranate Seeds | Yogurt Dressing

SUMMER STRAWBERRY 10

Strawberries | House Honey Walnuts
Goat Cheese | Preserved Lemon | Red Wine Citrus
Vinaigrette

Salad Add-Ons: CHICKEN SHAWARMA \$4

GRILLED HANGER STEAK* \$7

SALMON A LA PLANCHA* \$5

* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Choice of: Mediterranean Grains / Seasoned Fresh Cut Fries / Fresh Fruit Salad

CHICKEN SHAWARMA * 10

Spit Roasted Levantine Style Chicken | Tzatziki | Red Cabbage, Carrot and Mint Slaw | House Pita

FISH TEMPURA * 12

Fried Sea Bass Fillet | Cucumber | Roasted Red Pepper | Greens | Harissa | House Pita

POROS TOAST 10

Rosemary Focaccia | Carmelized Shallots
Roasted Red Pepper | Herbed Ricotta | Lemon Oil

FALAFEL WRAP 10

Black Lentil and Quinoa Fritter | Baba Ghanoush
Cucumber | Roasted Red Pepper | Pickled Onion | House Pita

BURGER * 14

Spinach | Smoked Bacon | Carmelized Red Onion
Tomato Jam | Graviera | Toasted Brioche

SPICED LAMB BURGER * 14

Ground Lamb Patty | Lettuce | Tomato
Onion | Tumeric Aioli | Toasted Brioche

FRIED CHICKEN PAKORA * 12

Pakora Style Fried Chicken
Bread and Butter Pickles | House Aioli | Toasted Brioche

CRABCAKE SANDWICH * 15

Lettuce | Tomato | Remoulade
Toasted Brioche

LUNCH PRIX FIXE

Two course \$17

Three Course \$20

FIRST COURSE *Choice of One*

BABA GHANOUSH, TZATZIKI AND HOMEMADE PITA

HORIATIKI

Tomato | Cucumber | Feta | Anaheim Pepper | Kalamata | Red Onion

OUZO CURED SALMON *

Dill | Shaved Fennel Salad | Tzatziki

SUMMER STRAWBERRY SALAD

SECOND COURSE *Choice of One*

FISH DU JOUR *

HANGER STEAK FRITES *

Caramelized Onions | Roasted Tomato Demi | House Fries

LAMB BOLOGNESE

Lamb Ragù | Fresh Pappardelle | Asiago | Herbs

SEARED SALMON *

Seared A La Plancha | Charred Tomato | Quinoa | Sesame
and Chickpea Wilted Kale

GRILLED SWORDFISH *

Saffron Potato Hash | Cumin & Date Reduction | Tomato Salad

VEGETARIAN MOROCCAN MECHOUIA

Fire Grilled Peppers | Shallots | Tomato | Squash | Eggplant
Dry Cured Olives | Feta | Pine Nut Pilaf

DESSERT *Choice of One*

BAKLAVA ICE CREAM

FRESH FRUIT & YOGURT SALAD

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