

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

Santorini Fava | Cumin
Tahini | Garlic | Lemon

TZATZIKI

Yogurt | Cucumber
Garlic | Dill

MATBUCHA

Tomato | Serrano Pepper
Olive Oil | Dill

MEZZE

CHICKEN SHAWARMA FLATBREAD 11

Hummus | Tomato | Spinach
Feta | Asparagus

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

SOUPS & SALADS

STEAK SALAD 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

GREENS & FIG SALAD 9

Field Greens and Arugula | Pickled Shallots | Figs |
Fresh Blood Orange | Pink Peppercorns | Blood Orange
Vinaigrette

CHOPPED SALAD 10

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

FRUITTI DI MARE SEAFOOD SOUP 10

Shallot Tomato Seafood Broth | Mussels
Orzo | Fresh Herbs

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

VEGETABLE PANINI 10

Egg Battered Eggplant | Portobello | Roasted Tomato Seasonal Greens | Mediterra Farm Bread

FALAFEL WRAP 10

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

POROS BURGER * 14

Spinach and Arugula | Oven Roasted Tomato Caper Roasted Garlic Aioli | Feta | Toasted Brioche

SPICED LAMB BURGER * 14

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

GRILLED CHICKEN BREAST * 11

Pepper Cured Bacon | Goat Cheese Roasted Peppers | Harissa | 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 | Feta | Anaheim Pepper | Kalamata | Red Onion

OUZO CURED SALMON *

Dill | Shaved Fennel Salad | Tzatziki

SEASONAL SALAD

SECOND COURSE *Choice of One*

FISH DU JOUR *

HANGER STEAK FRITES *

Cumin Grilled Onions | Roasted Tomato Demi | House Fries

LAMB CAMPANELLE

Lamb Confit | Mushrooms | Spinach | Lamb Jus

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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