

PRIX FIXE MENU

first course

CALAMARIK KALAMARAKIA

Flash-fried domestic calamari. Served with basil aioli.

*Wine Pairing 3oz of Savantiano or Muse 9

SPANAKOPITA

1 Phyllo dough pouch stuffed with baby spinach, leeks, herbs, feta cheese, yogurt-feta mouse.

*Wine Pairing 3oz of Savantiano or Muse 9

KOLOKITHOKEFTEDES

Marinated zucchini fritters in tahini sauce.

*Wine Pairing 3oz of Savantiano or Muse 9

GRAPE LEAVES DOLMADES

3 Hand-rolled dolmades stuffed with rice and herbs. Served with yogurt sauce.

*Wine Pairing 3oz of Savantiano or Muse 9

OCTOPUS OKTAPODI

Sashimi grade Spanish octopus, fava, shaved onion, capers and vinaigrette. add \$6

*Wine Pairing 3oz of Savantiano or Muse 9

SMALL GREEK VILLAGE HORIATIKI

Tomato, Cretean cucumbers, sliced red onion, cubanelle pepper, Kalamata olives, feta, Greek olive oil.

*Wine Pairing 3oz Moschofilero

SMALL GREEN PRASINI

Sweet corn, cherry tomatoes over baby greens and romaine with Manouri cheese.

*Wine Pairing 3oz of Moschofilero

main course

CHICKEN KOTOPOULO PSITO

½ all-natural pan seared chicken, fresh herbs, oven-roasted lemon potatoes, natural jus.

*Wine Pairing 3oz of Moschofilero

MOUSSAKA

Layered eggplant, potato and seasoned chopped sirloin, topped with béchamel sauce.

*Wine Pairing 3oz of Muse 9

PASTICHIO PASTITSIO

Beef ragu bucatini and béchamel.

*Wine Pairing 3oz of Nemea

ORZOTTO (VG) GIOUVETSI ME

LAXANIKA

Orzo pasta with spinach, sundried tomatoes, mushrooms, olive oil and kefalograviera cheese.

*Wine Pairing 3oz of Muse Estate Rosé

CHEF'S FISH OF THE DAY

Delicate white fresh fish with mild, sweet flavor.

Served with lemon potatoes and green beans.

*Wine Pairing 3oz of Muse Estate 9

BALOS SIRLION

Served with a Garbanzo Salad, including sundried tomatoes, green olives, fresh mushrooms, raisins and peppers. Dressed with a light lemon and olive oil dressing.

*Wine Pairing 3oz, of Muse Estate Cabernet

SEAFOOD PASTA

ASTAKOMAKARONADA

Fresh lobster, shrimp, calamari and mussels with pasta in a tomato based sauce. add \$9

*Wine Pairing 3oz, of Muse Estate 9

final course

SOFT BUTTER-CAKE

Topped with Greek yogurt and crumbled baklava.

*Wine pairing 3oz Samosmoscato

GALAKTOBOUREKO

Vanilla custard with lemon zest in layered phyllo.

*Wine pairing 3oz Samosmoscato

GELATO

Tahini vanilla gelato.

*Wine pairing 3oz Samosmoscato