

## Small Plates

- King Sweet Prawns** - "Saganaki Style" | spicy Feta | baby arugula **13.**  
**Petite Ossobucco** - served with Ricotta gnocchi **9.5**  
**Grilled Marinated Portuguese Octopus** - Rocket | red onion | lemon - oil **10.**  
**Greek Risotto** - Spinach | feta | parmigiano twill **11. | full 22.**  
**Local Fresh Crispy Calamari** - lemon wedges **7.**  
**Mediterranean Spreads** - Tzatziki | yogurt, cucumber, garlic, | Ktipiti hot peppers, feta  
chees | Melitzanosalata | eggplant caviar | hot peppers  
Dolmathes | grape leafs | grilled pita | olives **14.**  
**Gnocchetti Shrimp** - Asparagus | tomato cream sauce **12. | full 24.**  
**Stuffed Calamari "Plancha"** - Spinach | Kaseri | Feta **9.**  
**Sicilian Arancini** - Tomato rice ball | kalamata aioli **7.**  
**Moroccan Tagine**- Stewed Artichokes | peas | carrots | dill **9.**  
**Warm Spicy Feta**- fresh tomatoes | hot chilies **7.**  
**Mussels "Basque"** - chorizo | caper berries | white beans | garlic broth **8.**  
**Italian Baby Eggplant** - stuffed with caramelized onions | kasseri cheese **8.**  
**Paper Thin baby Eggplant and Zucchini** - Crispy chips | tzaziki **8.**  
**Grilled Greek Sausage** - white bean salad **6.**  
**Roasted Red Beets** - garlic | extra virgin olive oil **6.**  
**Baby lamb Chops**- grilled with oregano | arugula **13.**  
**Catalan Style Shrimp**- spicy | zesty garlic | extra virgin oil **13**

## Salads

- Greek Tomato Salad** - cucumber | red onion | kalamata olives | red peppers |  
feta cheese | extra virgin oil **12.**  
**Shredded Cabbage** - carrots | red peppers | parsley | extra virgin oil **12.**  
**Rocket and Romaine** - grapes | pistachio | gorgonzola |  
cranberries | shallot vinaigrette **12.**

## Entrees

- Mediterranean Sea Bass** - (Grilled whole fish),  
Cabbage Salad | lemon-oil emulsion **29.**  
**Royal Dorade "Sicilian Style"** - eggplant- zucchini "Caponata"  
sun dried pesto | almonds | braised Swiss chard **24.**  
**Espresso Rubbed N.Y. Angus Sirloin**  
shallots Pommery sauce | bacon whipped potatoes | crispy onions **24.**  
**Filets of Branzino** - spinach- feta orzo **24**  
**Grilled Baby Lamb Chops** - roasted rosemary potatoes | mixed greens **28.**  
**Pan Seared Fluke Fillet** - Sautéed spinach | warm parsley | lemon- butter **24.**  
**Stuffed Jumbo Shrimp** - crabmeat | sautéed spinach | Yukon gold mashed  
potatoes | lemon & prosecco buerre blanc **25**  
**Homemade Ravioli** - stuffed with Lobster | fava beans  
lemon- butter broth | chorizo oil **23.**  
**Pan Roasted Diver Scallops** wild mushroom | gnocchetti | fresh herbs **25.**  
**Handmade Tagliatelle with Ossobuco** braised meat sauce **21.**  
**Organic Roasted Chicken** - summer vegetables | fresh herbs | lemon **21**  
**Bouillabaisse** shrimp | scallops | clams | calamari | sea bass | raw tomato |  
scallion concasse | seafood stock **28**  
**Pork Souvlaki** Greek fries | feta | oregano | baby greens | pita bread | tzaziki **20.**  
**Iceland Artic Char** - beluga Lentils | caramelized onions | roasted tomatoes **22.**  
**Handmade Linguini with Fresh Artichokes** lemon zest | garlic  
extra virgin olive oil | garlic infused bread crumbs **22.**  
**Homemade Square Spaghetti Chitarra Style** -  
Pancetta lardons | onions | tomato sauce | feta snow **19.**

## Take Home

- Hummus 5. | Tzatziki | 5. | Spicy Feta 6. | Melizanosalata 7. | Kalamata Aioli 5.  
Shallot Vinaigrette 6. | Lemon aioli 6. | Stuffed Grape Leaf 5.