



## PRIX FIXE

*The experience opens with assorted pikilia for all, unfolding into each guests' choice of entrée, and finishing on a sweet note with desserts for the table.*

### PIKILIA

*served with sourdough pita*

Hummus, Tzatziki, Eggplant Dip

Muhammara, Crudités, Dolmas, Pita, Mini Greek Salad

Zhoug, Antep Chili Crunch, Marinated Olives

### ENTRÉES

#### FOR ONE

**Crispy Eggplant** 45  
tomato & herb salad, green tahini

**Saganaki Shrimp** 45  
tomato & shishito

**Branzino a la Plancha** 55  
fresh cut lettuces

**Chicken Breast Avgolemono** 45  
lemon, dill, mint

**Lamb Chops** 75  
green tahini, arugula

**Filet Mignon Kebab** 75  
mint chimichurri

#### FOR TWO

**Roasted Branzino** 80  
boneless, fresh cut lettuces

**Rotisserie Chicken** 80  
saffron labneh, herb salad

**Tomahawk** 225  
32oz. dry aged ribeye, citrus sea salt

### SWEETS

Doughnuts | Sesame Panna Cotta | Baklava

## À LA CARTE

### MEZZE

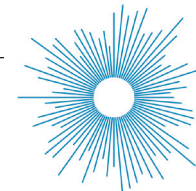
*dips served with sourdough pita*

|              |    |                |    |
|--------------|----|----------------|----|
| Hummus       | 10 | Avocado        | 14 |
| Tzatziki     | 12 | Whipped Feta   | 14 |
| Eggplant Dip | 14 | Muhammara      | 14 |
| Dolmas       | 12 | Sourdough Pita | 6  |
| Crudités     | 8  | Greek Fries    | 10 |

|                                            |         |                                                 |    |
|--------------------------------------------|---------|-------------------------------------------------|----|
| Oysters<br>east or west coast              | 24 / 48 | Shrimp Cocktail<br>maras pepper cocktail, lemon | 24 |
| Tuna Crudo<br>cilantro-buttermilk dressing | 23      | Hamachi Crudo<br>aguachile, sesame              | 21 |

|                                                        |    |                                                         |    |
|--------------------------------------------------------|----|---------------------------------------------------------|----|
| Fritto Misto<br>calamari, shrimp, zucchini<br>eggplant | 30 | Lamb Meatballs<br>tomato preserves<br>kefalotyri cheese | 26 |
|--------------------------------------------------------|----|---------------------------------------------------------|----|

|                                                                           |    |                                                                   |    |
|---------------------------------------------------------------------------|----|-------------------------------------------------------------------|----|
| Grilled Octopus<br>white bean purée<br>golden raisins<br>pine nut chutney | 28 | Greek Salad<br>campari tomatoes<br>Persian cucumbers, feta cheese | 18 |
|---------------------------------------------------------------------------|----|-------------------------------------------------------------------|----|



### SALADS

|                                                             |    |
|-------------------------------------------------------------|----|
| Baby Kale Caesar<br>kefalotyri cheese<br>pita croutons      | 18 |
| Greek Wedge<br>zeus's bacon, tomato<br>feta-dill dressing   | 19 |
| <i>Add-Ons</i><br><i>Chicken +16, Shrimp +24, Steak +26</i> |    |

### ENTRÉES

|                                                          |    |
|----------------------------------------------------------|----|
| Crispy Eggplant<br>tomato & herb salad<br>green tahini   | 36 |
| Branzino a la Plancha<br>fresh cut lettuces              | 38 |
| Lamb Chops<br>green tahini, arugula                      | 65 |
| Azure Burger<br>sesame roll, feta cheese<br>basil labneh | 26 |

### SWEETS

|                                                                |    |                                                             |    |
|----------------------------------------------------------------|----|-------------------------------------------------------------|----|
| Doughnuts<br>rosemary sugar<br>walnut honey dip                | 16 | Sesame Panna Cotta<br>sesame halva, sea salt<br>sesame seed | 14 |
| Baklava<br>toasted almond & pistachios<br>orange blossom syrup | 12 | Ice Cream<br>greek yogurt, mastic, halva                    | 10 |

CHEFS JOHN FRASER & ROY BRYANT

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

A gratuity of 20% will be automatically applied and can be adjusted at guest discretion. Please note, we are a cashless venue. DINNER