

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

Baby Kale Caesar 45
kefalotyri cheese, pita croutons

Greek Wedge 45
zeus's bacon, tomato, feta dill dressing

Greek Salad 45
campari tomatoes, persian cucumbers, feta

*All Salads Include Choice of Protein
Chicken | Shrimp | Steak*

Ancient Grain Bowl 35
chickpeas, quinoa, esme
hummus, dolmas, soft boiled egg

Branzino a la Plancha 55
fresh cut lettuces

Sesame Fried Chicken Koulouri 45
sesame bun, tzatziki-cabbage slaw
israeli pickles

Azure Burger 45
sesame roll, feta cheese, basil labneh

BYO Pita Sandwich
sourdough pita, sumac onions, tomato, gem lettuce
chicken 35
lamb 45
shrimp 50

SWEETS

Sesame Panna Cotta

À LA CARTE

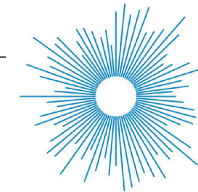
MEZZE

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

Fritto Misto calamari, shrimp, zucchini eggplant	30	Lamb Meatballs tomato preserves kefalotyri cheese	26
Grilled Octopus white bean purée golden raisins pine nut chutney	28	Greek Salad campari tomatoes Persian cucumbers, feta cheese	18



SALADS

Baby Kale Caesar kefalotyri cheese pita croutons	18
Greek Wedge zeus's bacon, tomato feta-dill dressing	19
Ancient Grain Bowl chickpeas, quinoa, esme hummus, dolmas, soft boiled egg	28

Add-Ons
Chicken +16, Shrimp +24, Steak +26

ENTRÉES

Branzino a la Plancha fresh cut lettuces	38
Sesame Fried Chicken Koulouri sesame bun, tzatziki cabbage slaw, israeli pickles	28
Azure Burger sesame roll, feta cheese basil labneh	26

SWEETS

Doughnuts rosemary sugar walnut honey dip	16	Sesame Panna Cotta sesame halva, sea salt sesame seed	14
Baklava toasted almond & pistachios orange blossom syrup	12	Ice Cream 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.
LUNCH