

COURSED MENU

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 lettuce

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 lettuce

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

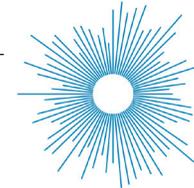
Hummus	10	Avocado	14
Tzatziki	12	Whipped Feta	14
Eggplant Dip	14	Muhammara	14
Dolmas	12	Sourdough Pita	6
Crudités	8	Greek Fries	10

Oysters	24 / 48	Shrimp Cocktail	24
east or west coast		maras pepper cocktail, lemon	

Tuna Crudo	23	Hamachi Crudo	21
cilantro, buttermilk dressing		aguachile, sesame	

Fritto Misto	30	Lamb Meatballs	26
calamari, shrimp, zucchini		tomato preserves	
eggplant		kefalotyri cheese	

Grilled Octopus	28	Greek Salad	18
white bean purée		campari tomatoes	
golden raisins		Persian cucumbers, feta	
pine nut chutney			



SALADS

Baby Kale Caesar 18
kefalotyri cheese
pita croutons

Greek Wedge 19
zeus's bacon, tomato
feta-dill dressing

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

ENTRÉES

Crispy Eggplant 36
tomato & herb salad
green tahini

Branzino a la Plancha 38
fresh cut lettuce

Lamb Chops 65
green tahini, arugula

Azure Burger 26
sesame bun, feta
basil labneh

SWEETS

Doughnuts 16
rosemary sugar
walnut honey dip

Baklava 12
toasted almond & pistachios
orange blossom syrup

Sesame Panna Cotta 14
sesame halva, sea salt
sesame seed

Ice Cream 10
Greek yogurt, mastic, halva

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