

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

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, ezme
hummus, dolmas, soft boiled egg

Branzino a la Plancha 55
fresh cut lettuce

Sesame Fried Chicken Koulouri 45
sesame roll, tzatziki-cabbage slaw
Israeli pickle aioli

Azure Burger 45
sesame bun, feta, 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

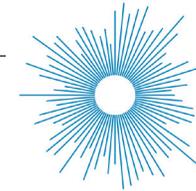
Hummus	10	Avocado	14
Tzatziki	12	Whipped Feta	14
Eggplant Dip	14	Muhammara	14
Dolmas	12	Sourdough Pita	6
Crudités	8	Greek Fries	10

Oysters	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 eggplant		tomato preserves kefalotyri cheese	

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



SALADS

Baby Kale Caesar 18
kefalotyri cheese
pita croutons

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

Ancient Grain Bowl 28
chickpeas, quinoa, ezme
hummus, dolmas, soft boiled egg

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

ENTRÉES

Branzino a la Plancha 38
fresh cut lettuce

Sesame Fried Chicken Koulouri 28
sesame roll, tzatziki
cabbage slaw, Israeli pickle aioli

Azure Burger 26
sesame bun, feta
basil labneh

SWEETS

Doughnuts	16	Sesame Panna Cotta	14
rosemary sugar walnut honey dip		sesame halva, sea salt sesame seed	

Baklava	12	Ice Cream	10
toasted almond & pistachios orange blossom syrup		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.

LUNCH