



MEZEΔΕΣ | MEZE

CHEF TUGBA'S SIGNATURE MEZE PLATTER
ΤΑ MEZE ΤΟΥ ΣΕΦ **FOR: 2-\$34 | 4-\$68 | 6-\$99**

Dolmadakia | Tzatziki | Gigantes Plaki | Potato Croquettes |
Zucchini Fritters | Tiropita (V, GL, D)

SOUP OF THE DAY \$12

Ask your server for the soup of the day.

GREEK CHEESE SELECTION FOR: 2-\$34 | 4-\$68 | 6-\$99
ΕΛΛΗΝΙΚΗ ΠΟΙΚΙΛΙΑ ΤΥΡΙΩΝ

Feta Cheese | Kasseri | Kefalograviera | Mizithra | Manouri |
Kalamata olive Bread | Walnuts | House-made Fruit Compote |
Mediterranean Sun-dried Figs D)

GRILLED HALLOUMI \$16

Pan-Seared Organic Halloumi | Organic Peaches |
Blood Orange Segments | Herb-Infused Olive Oil (V, GF, D)

AEGEAN SAGANAKI \$24

ΣΑΓΑΝΑΚΙ ΑΙΓΑΙΟΥ

Golden Fried Kefalotyri | Lemon | Oregano | EVOO (D, GL)

TZATZIKI \$14

Yogurt | Cucumber | Garlic | Dill (V, GF, D)

CRISPY BRUSSEL SPROUTS \$16

Chipotle Aioli | EVOO (V)

GIGANTES PLAKI \$15

Giant beans baked in tomato sauce (VG, GF, DF)

ROASTED SEASONAL VEGETABLES \$14

AEGEAN EGGPLANT SALAD \$14

ΜΕΛΙΤΖΑΝΟΣΑΛΑΤΑ

Char-Grilled Eggplant | Lemon EVOO | Sea Salt | Garlic | Feta Cheese
(D, GF, VG)

DOLMADAKIA YIALANTZI \$14

Vine leaves stuffed with rice and herbs (VG, GF, DF)

GRILLED OCTOPUS \$28

ΧΤΑΠΟΔΙ ΣΤΗ ΣΧΑΡΑ

Char-Grilled Octopus | House-made Signature Sauce | EVOO (GF, DF)

MUSSELS MYTILINI \$28

ΜΥΔΙΑ ΜΥΤΙΛΗΝΗΣ

Mussels | Tomato Medley | Roasted Pepper Sauce (GF, DF)

VINE-WRAPPED GRILLED SARDINES \$24

ΣΑΡΔΕΛΕΣ ΣΕ ΑΜΠΕΛΟΦΥΛΛΟ

Grilled Sardines | Grape Leaves | House Pickled Beets |
Lemon Potatoes | Fresh Herbs | EVOO | Sea Salt (GF)

ZUCCHINI FRITTERS \$16

Zucchini | Feta | Fresh Herbs | Greek Lemon-Yogurt (V, GL, D)

HOUSE-MADE POTATO CROQUETTES \$18

Crispy Potato Croquettes | Feta & Kefalotyri | Fresh Dill | Oregano |
EVOO | Lemon-Yogurt Sauce (V, GL, D)

POSEIDON PHYLLO TRIO \$24

Lamb Phyllo | Potato Phyllo | Greek Cheese Phyllo
Yogurt Dip | Fresh Herbs | EVOO (D, GL)

ΦΡΕΣΚΑ ΖΥΜΑΡΙΚΑ | FRESH PASTA

LAMB RAGÙ PAPPARDELLE \$32

Slow-braised Lamb Ragù | Fresh Pappardelle | Tomato Soffritto |
Parmigiano Cheese | EVOO (GL)

SANTORINI OCTOPUS PASTA \$32

Bucatini | Braised Octopus | Crushed Tomato Medley | Garlic |
White Wine | Fresh Herbs | EVOO (GL)

VEGAN PAPPARDELLE \$28

Pappardelle | Wild Mushrooms | Garlic | Tomato Medley | Fresh Herbs |
EVOO (VG, DF, GL)

SALMON FETTUCCINE \$32

Fettuccine | Salmon | Fresh Dill | Light Cream | Garlic | Lemon | EVOO (D, GL, F)

CHICKEN FETTUCCINE \$32

Handmade Fettuccine | Chicken | Mushrooms | EVOO |
Parmesan Cream Sauce | Garlic | Onion (D, GL)

ΣΑΛΑΤΕΣ | SALAD

GREEK VILLAGE SALAD \$20

ΧΩΡΙΑΤΙΚΗ

Tomato | Cucumber | Onion | Olives | Greek Feta | Butter Lettuce (V, GF, D)

ARUGULA SALAD \$20

ΠΟΚΑ

Arugula | Cherry Tomatoes | Shaved Fennel | Capers | Dill |
Myzithra Cheese | Lemon | EVOO (GF, V)

HORIATIKI SALATA \$20

ΧΩΡΙΑΤΙΚΗ ΣΑΛΑΤΑ

Heirloom Tomato | Cucumber | Red Onion | Kalamata Olives | Feta |
Oregano | EVOO (D, GF, V)

ADD PROTEIN

BEEF TENDERLOIN \$20
GRILLED CHICKEN \$16

WILD BOAR TENDERLOIN \$16
TIGER SHRIMP \$16



Lavanta

ΚΥΡΙΑ ΠΙΑΤΑ | MAIN DISHES

SALT-BAKED WHOLE FISH (FOR SHARING) ΨΑΡΙ ΣΤΟ ΑΛΑΤΙ

Mediterranean Branzino or Mediterranean Red Snapper in Sea Salt Crust | Lemon Potatoes | Rice |
Greek Pickles | Lemon | Fresh Herbs | EVOO (GF)

FOR 2 GUESTS – \$145
FOR 4 GUESTS – \$280
FOR 6 GUESTS – \$420

BRANZINO \$48

ΛΑΒΡΑΚΙ

Whole Grilled Sea Bass | EVOO | Lemon | Side of Lemon Potatoes (GF)

RED SNAPPER PLAKI \$48

ΣΝΑΠΕΡ ΣΤΟ ΦΟΥΡΝΟ

Whole Mediterranean Red Snapper | Slow-Roasted Tomato |
Capers | Fresh Herbs | EVOO | Lemon | Side of Lemon Potatoes (GF)

LAMB SHANK \$42

ΑΡΝΙΣΙΟ ΚΟΤΣΙ

Slow-Braised Lamb | Tomato Ragù | Side of Spanakorizo Rice (GF, DF)

LAMB MOUSSAKA \$42

ΜΟΥΣΑΚΑΣ ΜΕ ΑΡΝΙ

Eggplant | Potato | Zucchini | Green Lentil | Braised Lamb | Greek Béchamel (GF, D)

VEGETARIAN MOUSSAKA \$36

ΧΟΡΤΟΦΑΓΙΚΟΣ ΜΟΥΣΑΚΑΣ

Eggplant | Zucchini | Potato | Roasted Golden & Red Beets | Tomato Ragù (V, GF, DF)

PAN-SEARED KING SALMON \$42

ΣΟΛΟΜΟΣ ΚΑΝΑΔΑ

Pan-Seared Canadian King Salmon | Greek Pickles | Spanakorizo Rice |
Lemon Zest | Fresh Herbs | EVOO (GF)

CORNISH HEN LEMONATO \$38

ΚΟΤΟΠΟΥΛΑΚΙ ΛΕΜΟΝΑΤΟ

Slow-Roasted Cornish Hen | Lemon Butter Sauce | Oregano | EVOO | Roasted Potatoes (GF)

GRILLED LAMB CHOPS \$48

ΠΑΪΔΑΚΙΑ ΑΡΝΙΟΥ

4 Char-Grilled Lamb Chops | Greek Pickles | Spanakorizo Rice |
Fresh Herbs | EVOO | Sea Salt (GF)

CHAR-GRILLED KEFTEDES \$38

ΚΕΦΤΕΔΕΣ ΣΕ ΣΑΛΤΣΑ ΝΤΟΜΑΤΑΣ

Char-Grilled Greek Meatballs | Tomato Sauce | Spanakorizo Rice | Lemon Greek Yogurt |
Fresh Herbs | EVOO (GF)

ΣΟΥΒΛΑΚΙΑ | SOUVLAKI

Grilled skewers of marinated meat, flame-cooked
for a smoky finish. Served with choice of side.

SHRIMP SOUVLAKI

\$30

Char-Grilled Lemon | EVOO |
Greek Lemon Potatoes (GF, DF)

WILD BOAR SOUVLAKI

\$30

Char-Grilled Orange | EVOO |
Spanakorizo Rice (GF, PK, D)

CHICKEN SOUVLAKI

\$30

Char-Grilled Lemon | Oregano | EVOO |
Spanakorizo Rice (GF, D)

BEEF TENDERLOIN SOUVLAKI \$36

Char-Grilled Lemon | EVOO |
Greek Herbs | Spanakorizo Rice (GF, D)

LAMB SOUVLAKI

\$32

Garlic Oregano | Char-Grilled Lemon | EVOO |
Spanakorizo Rice (GF, D)

GREEK MEATBALLS SOUVLAKI \$32

Char-Grilled Meatballs | Lemon Greek
Yogurt | EVOO | Spanakorizo Rice | (GF, D)

MUSHROOM SOUVLAKI

\$30

Grilled Portobello | Lemon | EVOO |
Oregano | Spanakorizo Rice (VG, GF, D)

LAVANTA FEAST (Assortment of Grilled Souvlaki)

Chicken | Lamb | Shrimp | Beef Tenderloin | Wild Boar |
Mushrooms | KefteDES | Spanakorizo Rice |
Greek Lemon Potatoes (GF, D)

FOR 2 GUESTS – \$120
FOR 4 GUESTS – \$240
FOR 6 GUESTS – \$360

ΠΑΡΕΛΚΟΜΕΝΑ | SIDES

LEMON POTATOES
(VG, GF, DF) \$6

SPANAKORIZO RICE
(VG, GF, DF) \$6

GREEK PITA
(GL) \$4

DIETARY KEY

V – Vegetarian | VG – Vegan | GL – Contains Gluten | GF – Gluten-Free |
DF – Dairy-Free | D – Contains Dairy | PK – Pork
(Please inform your server of any allergies.)

EXECUTIVE CHEF - MRS. TUĞBA KAPLAN | SOUS CHEF - MR. KADIR KAPLAN

Everything on our menu is prepared fresh in-house using real ingredients — never canned, never artificial.