



SUMMER MENU

Sunday thru Thursday

3 COURSE DINNER \$36

All night long

STARTER

DOLMEH (STUFFED GRAPE LEAVES)

GRAPE LEAVES STUFFED WITH ORGANIC RICE,
ROASTED VEGETABLE DIP, TZATZIKI

LAMB KEFTEDES - LAMB MEATBALLS

MEDITERRANEAN STYLE LAMB MEATBALLS DIPPED IN ROSEMARY
MINT GLACE. ACCOMPANIED BY HOMEMADE TZATZIKI.

AVGOLEMONO SOUP

GREEK CHICKEN SOUP WITH LEMON, EGG DROP AND ORZO

MEDITERRANEAN DELIGHT SALAD

WATERMELLON, STRAWBERRIES, FIGS, FETTA CHEESE, BABY FIELD
GREENS, CHAMPAGNE VINAGRETTE.

CAESAR SALAD

ENTRÉE

MEDITERRANEAN SALMON CAKES WITH CUCUMBER SAUCE

SEARED SALMON CAKES MADE OF FRESH SALMON
SERVED WITH BEET RISOTTO, LEMON CAPER AIOLI AND FRESH CUCUMBER SAUCE

PARMESAN CRUSTED MAHI MAHI

SAUTEED SPINACH, TUSCAN WHITE BEANS, SMOKED TOMATO AND CHORIZO BROTH

CHICKEN TAGINE

SLOW COOKED CHICKEN THIGHS, PRESERVED LEMON, CRACKED GREEN OLIVES AND APRICOTS, CARDOMON SAUCE.

BEEF TENDERLOIN KABOB

FILET OF BEEF (FILET MIGNON) MARINATED WITH MEDITERRANEAN SPICES,
FRESH HERBS, CHAR BROILED, SERVED WITH SAFFRON RICE, GRILLED VEGETABLES, AND TZATZIKI SAUCE.

BRAISED LAMB - OFTO KLEFTIKO

SLOW BRAISED FORK TENDER LAMB SPICED WITH HINTS OF CUMIN, CARDOMON AND CINNAMON
TOPPED WITH MINT- PISTACHIO DEMI-GLACE, SERVED OVER MEDITERRANEAN COUSCOUS

CIDER BRAISED PORK SHANK

SWEET POTATO, PARMESAN GNOCCI, APPLE BRANDY REDUCTION

ADDITIONAL SUPPLEMENT COURSE (OPTIONAL) ADD \$10

LAMB SHANK

DOMESTIC LAMB SHANK SLOWLY BRAISED, SIX TO EIGHT HOURS IN TEMPRANILLO RED WINE SAUCE, WITH FRESH HERBS AND
MEDITERRANEAN SPICES, SERVED WITH SAFFRON RICE AND VEGETABLES

YELLOWTAIL SNAPPER

MARINATED EXTRA VIRGIN OLIVE OIL AND FRESH HERBS, GRILLED, TOPPED WITH ROASTED TOMATOES, CAPPERS, KALAMATA
OLIVES, SUN-DRIED TOMATOES AND LEMON, SERVED WITH PARMESAN RISOTTO AND VEGETABLES.

"PAELLA VALENCIANA" OR "PAELLA DE CARNE "

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH, SAFFRON RICE WITH VEGETABLES,
SHRIMP, MUSSELS, CLAMS, CALAMARI, CHORIZO & CHICKEN
(PAELLA DE CARNE: FILET MIGNON, CHICKEN, CHORIZO)

DESSERT: BAKLAVA, KEY LIME PIE OR CREME BRULEE

