

Greece & Turkey

9-11-26

Manager: Danielle

Amuse Bouche

Pork Souvlaki

Pork skewer / tzatziki / pickled red onion / dill (D, SS, GF)

Appetizers: Select 1

Lamb Gozleme

Turkish flatbread / tomato / spinach / Ezme / hummus (D, W, SS)

Santorini Fritters

Tomato / zucchini / feta / onion / dill tzatziki (D, W)

Soup: Select 1

Avgolemono

chicken / lemon / rice / mirepoix / dill / egg yolk (E, GF)

Tomato vermicelli

Vegetable stock / tomato / onion / Turkish pepper paste / pasta (W, V)

Salad: Select 1

Aegean Gavurdagi

Heirloom tomato / cucumber / kalamata olives / walnuts / feta / pita / pomegranate glaze / pomegranate-sumac vinaigrette (D, W)

Maroulosalata

Romaine chiffonade / dill / green onion / feta / lemon / olive oil / kataifi (W)

Intermezzo

Cucumber Mint

Cucumber / mint / sumac / honey (V, GF)

Entrée: Select 1

Greek Style Puttanesca

Chicken leg quarter / kalamata olives / anchovies / capers / feta / saffron herb pilaf / roasted cauliflower / garlic pita (F, D)

Pistachio Crusted Lamb Rack

Rack of lamb / lemon roasted potatoes / feta / green beans / blistered tomatoes / pomegranate reduction / mint oil / garlic yogurt sauce (D, N)

Istakoz with Greek Medley

Lobster / Aleppo pepper / garlic / sumac / potato puree / roasted vegetables (SF, D)

Beef Manti

Dumplings / yogurt-chili oil sauce / garlic pita / crispy onions / blistered pepper (W, D, E)