

BREADS & DIPS

Each \$4 - Three for \$10
Served with House Made Pita and Grilled Mt Athos Bread
or Crisp Veggies (\$2)

BABA GHANOUSH
Fire Roasted Eggplant
Tahini | Garlic | Lemon

BEET HUMMUS
Chickpea | Beets | Cumin
Tahini | Garlic | Lemon

TZATZIKI
Yogurt | Cucumber
Garlic | Dill

MEZZE

FLATBREAD 11
Caramelized Onions | Bacon | Kefalotiri
Arugula | Mushrooms | Yogurt

EGGPLANT PIE 9
Layered Egg Battered Eggplant | Roasted Fennel and
Tomato Coulis | Asiago and Parmesan

GRILLED OCTOPUS 15
Grilled Fennel and Radicchio | Preserved Lemon
Parsley Sauce | Shallot and Garlic Citronette

MOROCCAN MECHOUIA 9
Traditional Salad of Fire Grilled Peppers | Shallots
Tomato | Squash | Eggplant | Dry Cured Olives | Feta

FRIED CALAMARI 12
Truffled Mustard Aioli

CHEESE & OLIVES 6
Kalamata | Castelvetroano | Halkidiki | Feta | Graviera

SALADS

STEAK 16
Field Greens | Frisee | Goat Cheese | Egg
House Fries | Peppercorn Shallot Vinaigrette

HOUSE SMOKED SALMON 15
Field Greens | Frisee | Egg | Fried Capers
Tomato | Manouri Cheese | Caper Dressing

HORIATIKI small 9 Large 15
Tomato | Feta | Green Pepper | Cucumber
Kalamata | Red Onion | Greek Oregano Vinaigrette

HARVEST APPLE 10
Spinach | Granny Smith Apple | Smoked Goat Cheese
Crispy Quinoa | White Balsamic Vinaigrette

CHOPPED 10
Romaine | Chickpeas | Artichokes | Red Onion | Feta
Red Pepper | Pomegranate Seeds | Yogurt Dressing

KALE & CARROT 10
Kale | Cured Carrots | Almonds
Raisins | Pickled Mustard IPA Dressing

Salad Add-Ons: CHICKEN SHAWARMA \$4
SALMON A LA PLANCHA* \$5

GRILLED HANGER STEAK* \$7
GRILLED CHICKEN BREAST \$4

* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Choice of: Mediterranean Grains / Seasoned Fresh Cut Fries / Fresh Fruit Salad

CHICKEN SHAWARMA * 10

Spit Roasted Levantine Style Chicken | Tzatziki | Red Cabbage, Carrot and Mint Slaw | House Pita

FISH TEMPURA * 12

Fried Sea Bass Fillet | Cucumber | Roasted Red Pepper | Greens | Harissa | House Pita

PITTSBURGH STEAK * 14

Lebanese Spiced Hanger Steak
Steak Fries | Red Chili Aioli | House Pita

BBQ CHICKEN 10

Pulled Slow Roasted Chicken | Moroccan BBQ
Pickled Pepper | Sweet Slaw | Crispy Onion | House Pita

BURGER * 14

Spinach | Smoked Bacon | Caramelized Red Onion
Tomato Jam | Graviera | Toasted Brioche

SPICED LAMB BURGER * 14

Ground Lamb Patty | Lettuce | Tomato
Onion | Tumeric Aioli | Toasted Brioche

BROCCOLI & BEAN CROSTINI 10

Roasted Broccoli | Cannellini Bean
Herbed Ricotta | Lemon and Herb Oil | Crostini

SMOKED SALMON SANDWICH 11

Lettuce | Tomato | Remoulade
Toasted Brioche

LUNCH PRIX FIXE

Two course \$17

Three Course \$20

FIRST COURSE *Choice of One*

BABA GHANOUSH, TZATZIKI AND HOMEMADE PITA

HORIATIKI

Tomato | Cucumber | Feta | Anaheim Pepper | Kalamata | Red Onion

OUZO CURED SALMON *

Dill | Shaved Fennel Salad | Tzatziki

HARVEST APPLE SALAD

SECOND COURSE *Choice of One*

FISH DU JOUR *

HANGER STEAK FRITES *

Caramelized Onions | Roasted Tomato Demi | House Fries

LAMB RAGU

Braised Lamb | Fresh Pappardelle | San Marzano | Herbs

SEARED SALMON *

Seared A La Plancha | Charred Tomato | Quinoa | Sesame
and Chickpea Wilted Kale

GRILLED SWORDFISH *

Greek Potato Pancake | Feta | Mushroom & Tomato Ragu | Chive Oil

VEGETARIAN MOROCCAN MECHOUIA

Fire Grilled Peppers | Shallots | Tomato | Squash | Eggplant
Dry Cured Olives | Feta | Pine Nut Pilaf

DESSERT *Choice of One*

BAKLAVA ICE CREAM

FRESH FRUIT & YOGURT SALAD

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