

LUNCH MENU

VEGETARIAN

GREEK SPREADS THREE 22 ONE 13

CHERRY PEPPER HUMMUS, HUMMUS, BLACKBEAN HUMMUS, CARAMELIZED ONION HUMMUS, AVOCADO CILANTRO HUMMUS, TZATZIKI, TYROKEFTERI, MELITZANOLATA, ROASTED BEAN DIP

CRUDITÉS 8

SAGANAKI BAKED IMPORTED KEFALOTYRI CHEESE WITH LEMON & OREGANO 17

WHIPPED FETA RICOTTA CHEESE, RAW HONEY, ORANGE SEGMENTS, OLIVE TAPENADE 17

SPANAKOPITA GREEK PHYLLO PASTRY FILLED WITH SPINACH & FETA 16

STEAMED DANDELION GREENS LEMON SHALLOT VINAIGRETTE 14

CHARRED SHISHITO PEPPERS CHAMPAGNE VINEGAR, SHAVED MANCHEGO 16

WATERMELON FETA ARUGULA, GRAPES, PINENUTS, MINT, TEAR DROP PEPPERS 18

FIG HEIRLOOM TOMATO, BABY GREENS, MANCHEGO, PARMESAN 19

HORIATIKI CUCUMBERS, TOMATOES, FETA, ONIONS, OLIVES & PEPPERS 18

FAMOUS GREEK FETA, ICEBERG, CUCUMBER, TOMATO, ONION, OLIVE, PEPPERS 16

FIVE SHADES OF GREEN CUCUMBER, AVOCADO, APPLE, PISTACHIO, GORGONZOLA 18

ARUGULA ENDIVE, APRICOT, CRANBERRY, GORGONZOLA 16

ALL SEASON ROMAINE, ENDIVE, PEAR, TOMATOES, ONION, OLIVE, WALNUTS, GORG 18

FALAFEL FRIED VEGETABLE SAND CHICK PEAS S 13 P 21

SEA

OKTAPODI CHAR-GRILLED OCTOPUS, SHAVE SWEET ONIONS 33

SHRIMP SAGANAKI BAKED WITH TOMATO, FETA & FRESH HERBS 24

STEAMED MUSSELS SMOKED TOMATO BROTH & SAFFRON CREAM 24

FRIED CALAMARI BUTTERMILK, BLUE CORN MEAL, PEPPERONCINI AIOLI 21

SHRIMP SOUVLAKI MARINATED & CHARCOAL GRILLED 25

SHRIMP TRI COMBINATION PLATTER GYRO AND FALAFEL 28

TUNA AVOCADO WRAP SOLID WHITE TUNA, AVOCADO, SPINACH, TOMATO, MAYO 15

LOBSTER ROLL CHUNKS OF MAIN LOBSTER, MAYO & HERB BUTTER 18

LAND

SPICED LAMB SAUSAGE GRATED HALLOUMI CHEESE 20

KEFTEDES MEATBALLS 16

GRILLED LAMB RIBLETS LEMON & OREGANO 20

CRISPY SRIRACHA WINGS CREAMY BLEU CHEESE 17

LAMB SOUVLAKI MARINATED & CHARCOAL GRILLED S 15 P 25

LAMB TRI COMBINATION PLATTER GYRO AND FALAFEL 28

GYRO ROTISSERIE SHAVED LAYERS OF LAMB AND BEEF S 13 P 21

CHICKEN SOUVLAKI MARINATED & CHARCOAL GRILLED S 13 P 21

PORK SOUVLAKI MARINATED & CHARCOAL GRILLED S 13 P 21

BEFTEKI GROUND SIRLOIN BEEF PATTIES SEASONED WITH FRESH HERBS S 13 P 21

FGK BURGER WHITE CHEDDAR, BACON, SPICY KETCHUP 16

LAMB BURGER | GREEK STYLE TZATZIKI, CUCUMBER, FETA & OLIVES 16

MOROCCAN LAMB BURGER HARISSA, FETA CHEESE, RED ONIONS, ARUGULA 16

CHEDDAR BURGER PICKLED RED ONIONS 16

PEPPER JACK BURGER AVOCADO, JALAPEÑO, BACON 16

GRILLED CHICKEN WRAP CHIPS, BACON, LETTUCE, TOMATO JALAPEÑO MAYO 15

ROASTED TURKEY CHEDDAR, BACON, ARUGULA, PICKLES, BLEU CHEESE 15

LAMB MEATBALL WITH MINT YOGURT SAUCE, CUCUMBERS, OLIVES & FETA 15

MICROS

SEARED BRUSSELS 13

LEMON ROASTED POTATOES OLIVE OIL, LEMON & OREGANO 10

SPANAKORIZO RICE GREEK FRIED RICE, SPINACH, EGG & FETA CHEESE 10

WILD ORGANIC MUSHROOMS OLIVE OIL & SEA SALT 10

SRIRACHA FRIES WITH BLEU CHEESE DIPPING SAUCE 10

DINNER MENU

SEA

- OKTAPODI** CHAR-GRILLED OCTOPUS, SHAVE SWEET ONIONS 33
SHRIMP SAGANAKI BAKED WITH TOMATO, FETA & FRESH HERBS 24
STEAMED MUSSELS SMOKED TOMATO BROTH & SAFFRON CREAM 24
FRIED CALAMARI BUTTERMILK, BLUE CORN MEAL, PEPPERONCINI AIOLI 21
- MISO CHILI HALIBUT** RED MISO & CHILI MARINADE , MUSHROOM, JASMINE RICE 44
CHILEAN SEA BASS OLIVE OIL,SEA SALT , LEMON 42
BRANZINO OLIVE OIL,SEA SALT , LEMON 40
SHRIMP TRI COMBINATION PLATTER GYRO & FALAFEL 38
SHRIMP SOUVLAKI MARINATED & CHARCOAL GRILLED 36
SALMON WRAPPED IN PHYLLO BAKED WITH SPINACH AND FETA 33
SEAFOOD SAGANAKI SHRIMP, LOBSTER,CRAB , SCALLOPS, MUSSELS, TOMATO, FETA 44

LAND

- LABNE FLATBREAD** LAMB BEEF RAGU, FRESH HERBS 18
SPICED LAMB SAUSAGE GRATED HALLOUMI CHEESE 20
GRILLED LAMB RIBLETS LEMON & OREGANO 20
CRISPY SRIRACHA WINGS CREAMY BLEU CHEESE 17
- MOROCCAN CHICKEN** BRUSSEL, CIPOLINI ONIONS, CHERRY PEPPERS, JASMINE RICE 32
LEMON-HERB ORGANIC CHICKEN ORGANIC ROASTED FREE RANGE CHICKEN 32
PASTITSIO LAYERS OF GROUND BEEF & LAMB, PASTA, BÉCHAMEL SAUCE 28
MOUSAKA LAYERS OF EGGPLANT, POTATOES, GROUND LAMB, BÉCHAMEL SAUCE 28
RISOTTO STUFFED PEPPERS LAMB, BEEF, FRESH HERBS OVER ROASTED MARINARA 26
CHICKEN SOUVLAKI MARINATED & CHARCOAL GRILLED 29
PORK SOUVLAKI MARINATED & CHARCOAL GRILLED TENDERLOIN 29
GYRO ROTISSERIE SHAVED LAYERS OF ALL NATURAL BEEF 29
LAMB SOUVLAKI MARINATED & CHARCOAL GRILLED TENDERLOIN 36
ARNESIA PAIDAKA WILD AUSTRALIAN RACK OF LAMB ROASTED WITH FRESH HERBS 41
STEAK FRITES 12 OZ PRIME AGED STRIP STEAK ,MEDITERRANEA CHIMICHURRI 42

VEGETARIAN

- GREEK SPREADS** THREE 22 ONE 13
CHERRY PEPPER HUMMUS, HUMMUS, BLACKBEAN HUMMUS, CARAMELIZED ONION HUMMUS, AVOCADO
CILANTRO HUMMUS, TZATZIKI, TYROKEFTERI, MELITZANOLATA, ROASTED BEAN DIP
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- WATERMELON FETA** ARUGULA, GRAPES, PINENUTS, MINT, TEAR DROP PEPPERS 18
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ALL SEASON ROMAINE, ENDIVE, PEAR, TOMATOES, ONION, OLIVE, WALNUTS, GORG 18
FALAFEL FRIED VEGETABLES AND CHICK PEAS 28

MICROS

- SEARED BRUSSELS** 13
LEMON ROASTED POTATOES OLIVE OIL, LEMON & OREGANO 10
SPANAKORIZO RICE GREEK FRIED RICE, SPINACH, EGG & FETA CHEESE 10
WILD ORGANIC MUSHROOMS OLIVE OIL & SEA SALT 10
SRIRACHA FRIES WITH BLEU CHEESE DIPPING SAUCE 10