

Restaurant Week Lunch \$35 per person

Available Monday to Friday from 11:30am to 3:00pm for groups under 8

Starters Choose one

Green Salad romaine, feta, dill, lemon caper dressing

Greek Salad tomatoes, cucumber, green pepper, feta, olives

Spanakopita fresh spinach, leeks, and feta wrapped in phyllo

Avgolemono traditional chicken soup, lemon, rice

Tuna Tartare (+\$10) yellowfin tuna, lemon, olive oil, crispy kataifi

Grilled Octopus (+\$10) red onions, capers, red wine vinegar, peppers

Main Course

Lavraki Filet lean, mild, sweet, flaky white bronzino, horta

> Chicken Souvlaki pita, tzatziki, Greek fries

Grilled Ora King Salmon asparagus, cauliflower sauce

Balos Burger L.T.O, tzatziki, kasseri cheese, Greek fries

Swordfish Kebab marinated and grilled, fava purée, broccolini

Gemista vegan stuffed peppers, herbed rice, tomato fondue

Lamb Chops (+\$15) simply grilled, Greek fries, lemon

Prime New York Strip (+\$15) 160z striploin, Greek fries, lemon

Seafood Youvetsi (+\$15) orzo pasta, gulf shrimp, scallops, whole maine lobster

> Desserts Choose one

Baklava sweet flaky pistacchio pastry, greek frozen yogurt

> Galaktoboureko custard filled phyllo pastry

Cheesecake mascarpone cheesecake, vyssino cherries

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs)
may increase your risk of foodborne illness
Prices subject to change. An operational fee of 4% will be applied to all checks.

Parties of 6 or more will incur an autogratuity of 20%

