

M E R A K I D I P S

S E R V E D W I T H H O U S E P I T A

Hummus 14

*Roasted chick peas,
tahini, garlic, parsley &
paprika salt*

Kopanisti 14

*Grilled peppers, feta,
& marinated olives*

Baked feta 16

*Grapes, roasted
tomatoes, red onions
& thyme crisp*



S T A R T E R S



Red snapper crudo 22

*Citrus supremes,
caper berries & mullet caviar*

Lemon scallops 22

*White wine and cream sauce,
dill & brioche bread*

Swordfish tartare 22

*Radish, cucumbers, dill,
chives & beet cream
Served with rice chips*

Grilled octopus 29

*Greek lemon oil,
capers, red onions, fennel,
cucumbers & tomatoes*

“Soutzoukakia” en pita 18

*Beef and lamb keftedes,
tomatoes, dill & tzatziki*

Giant shrimps 24

*“Cocktail” style
French cocktail sauce*

Loukaniko

*Country pork sausage,
greek lemon oil, feta & house pita*

18

Fried calamari

Dill-lemon sauce

22

Pernod mussels

*Cream, dill, green onions,
fennel & house pita*

19

S A L A D S

Greek salad 18

*Cucumbers, tomatoes, red onions,
Kalamata olives, peppers,
feta & oregano*

Fattoush salad 17

*Pomegranate, radish,
cucumbers, red onions, mint
& fried pita*

M E A T & F I S H

8 oz Hanger steak 30

*Served with tomato &
herb “sauce vierge”*

8 oz filet mignon 49

*Served with red wine
sauce & thyme*

10 oz NY strip loin 44

*Served Metaxa sauce &
caramelized dry shallots*

Lamb shoulder 36

*Served with lemon oil,
tzatzíki & house pita*

Swordfish tataki 36

*Served with grapes, tomatoes,
pomegranate, dill & bottarga*

Red Snaper en “papillote” 34

*Served with white wine, fennel, leaks,
zucchini, tomatoes, lemon & thyme*

S E A F O O D

Giant garlic shrimps (2) 16

*(+6 per additional shrimp)
Served with garlic butter*

10 oz Royal rock 34

lobster tail

Served with garlic butter

O U R S I D E S

Greek fries 10

Feta & spicy mayo

House rice 8

Chicken stock & butter

Greek potatoes 12

Lemon & origano

Sautéed mushrooms 15

*Artisanal blend, thyme
& red wine sauce*

Sautéed vegetables 14

*Seasonal vegetables, lemon
butter & oregano*

Goat feta

8

Tzatzíki

6

Choice of sauce

5

House pita

4



OUR PLATTERS



“Pikilia”

40

Hummus and tzatzíki dips, fried calamari, loukaniko, spanokopitas, marinated olives, tomatoes, cucumbers, peperoncini & house pita

Sea delights 165

*1 Royal rock lobster tail, 8 oysters, swordfish tartare,
4 giant scallops, 4 giant cocktail shrimps,
fried calamari, Pernod mussels, house pita & rice chips
Served with mignonette, french cocktail sauce & garlic butter*

MERAKI!

295

*45 oz Beef tomahawk,
1 Royal rock lobster tail, Alaskan crab legs,
4 giant grilled shrimps, 4 giant scallops, Pernod Mussels
Served with sautéed mushrooms and vegetable,
greek fries, house pita, red wine sauce & garlic butter*

THE CLASSICS

Seafood pasta 52

*3 giant scallops, 2 giant shrimps,
grilled octopus, mussels
& lobster bisque*

Roasted cauliflower 32

*Chick peas, tofu, curry, cumin,
coco milk & tomato and herb
“Sauce Vierge” (Vegan)*

Greek burger 28

*Beef and lamb patty, kopanisti,
tomatoes, red onions & lettuce
Served with greek fries
(+4 for a greek salad)*

Mediterranean salad 32

*Chicken, chick peas, tomatoes,
cucumbers, red onions,
Kalamata olives, mint
& tzatziki yogourt*