

WINES BY THE GLASS

SPARKLING

Brut, Amalia, Tselepos, Arcadia, Greece NV	18.
Brut Rosé, Amalia Rosé, Tselepos, Arcadia, Greece NV	19.
Extra Brut, Elegance, Vincent Couche, Côte des Bar, France NV	22.
Brut Rosé, Billecart-Salmon, Mareuil-sur-Ay, France NV	45.

WHITE WINES

Sideritis, Parparoussis, Achaia 2017	11.
Moschofilero, Mantinia Classic, Tselepos, Arcadia 2016	12.
Assyrtiko, Areti, Biblia Chora, Pangeon 2017	13.
Vidiano/Plyto, Skipper, Rhous, Crete 2015	14.
Malagousia, Gerovassiliou, Epanomi 2016	15.
Assyrtiko, Santorini, Old Vines, Canava Chrissou, Santorini 2017	17.
Chardonnay, Gerovassiliou, Epanomi 2016	18.
Friul/Sauv/Ries, Borgo Del Tiglio, Friuli-Venezia Giulia 2014	19.
Chanin, Los Alamos Vineyard, Santa Barbara County 2016	21.
Bourgogne, Maison Leroy, Burgundy 2012	35.
Auxey-Duresses, Domaine Leflaive, Burgundy 2016	45.

ROSÉ

Agiorgitiko, Rosé, Driopi, Nemea 2017	10.
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RED WINES

Kotsifali, Estate Red, Rhous, Crete 2016	12.
Xinomavro, Valos, Katsaros, Krania 2014	14.
Syrah/Limnio/Merlot, Estate Red, Gerovassiliou, Epanomi 2016	16.
Cabernet/Merlot, Estate Red, Biblia Chora, Pangeon 2014	17.
Unkown Varietal, Biblinos Oenos, Biblia Chora, Pangeon 2012	19.
Mandilaria, Venetsanos, Santorini 2016	22.
Grgich, Napa Valley 2011	23.
Chianti Classico Riserva, Conti Capponi, Tuscany 2013	24.
Agiorgitiko, Nemea Reserve, Driopi, Nemea 2013	25.
Antica Terra, Coriolis, Willamette Valley 2015	28.
Auxey-Duresses, Domaine Prunier Bohnneur, Burgundy 2016	29.
Limnio/Mavroudi/Mavro, Avaton, Gerovassiliou, Epanomi 2013	30.
Chanin, Santa Barbara 2016	31.

DESSERT WINES

Malagousia, Late Harvest, Gerovassiliou, Greece (500 ml) 2012	15/80
Moschato, Parparoussis, Greece (500 ml) 2013	16/85
Mavrodaphne, Parparoussis, Greece (500 ml) 2004	21/120
Assyrtiko/Aidani, Vinsanto, Venetsanos, Greece (375 ml) 2003	195
Sauternes, Chateau d'Yquem, France (375ml) 2007	700

Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

BUSINESS LUNCH MENU

(Available Monday-Friday 11:30 AM to 2:45 PM)

32.00

FIRST

(Kindly select one)

4+1 OYSTERS

Daily selection of seasonal oysters

GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti
Warm pita and marinated raw vegetables

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus,
Santorini yellow split pea fava

CALAMARI

Lightly fried fresh Town Dock Rhode Island premier squid

TOMATO SALAD

Vine ripened tomatoes, cucumbers, olives, onions
Feta cheese, extra virgin olive oil and sea salt

ROMAINE SALAD

Dill, Spring onions, Manouri cheese and Milos dressing

SECOND

(Kindly select one)

DORADE ROYAL

Grilled Mediterranean sea bream with steamed crown broccoli

ICELANDIC ARCTIC CHAR

Simply grilled with Piazzi style beans

TUNA BURGER

Daikon radish salad and lightly fried zucchini sticks

SALMON TARTARE

Yogurt and Spanish caviar

LAMB CHOPS (supp. 10.)

Two grilled lamb chops with Greek fried potatoes

ROASTED ORGANIC CHICKEN BREAST

Roasted eggplant, peppers, mint yogurt and herbs

GRILLED VEGETABLES AND MUSHROOMS

Eggplant, zucchini, fennel, peppers,
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms
Mint yogurt and Haloumi cheese

ASTAKOMAKARONADA (supp. 20.)

Deep Sea Bay of Fundy lobster pasta, Athenian style

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek walnut cake with honey lavender ice cream

GREEK YOGURT

Topped with crumbled Baklava

FRUITS OF THE SEASON