

Restaurant Week Dinner \$35 per person

FIRST COURSE

(CHOOSE 2)

Keftedes – beef meatballs, crispy shallots, herbed tzatziki
Kalamari – crispy, red pepper aioli
Tzatziki – cucumber, house made yogurt
Fava Hummus – yellow fava bean puree
Spicy Feta – whipped, long hot peppers
Spinach Croquettes – crispy, smokey feta

Dill Rice – white rice, scallions

Village Salad – tomato, cucumber, kalamata olives, barrel-aged feta
Cherry Dakos – marmalade, fresh chevre, fennel
Souvlaki (Skewer) – choice of pork, chicken, kebab, shrimp, octopus

SECOND COURSE

(CHOOSE 2)

Octopus - black garlic skordalia, tursi

Mushroom Pita – roasted wild mushrooms, kefalograviera cheese, creamy mushroom sauce **Spanakopita** – house made filo, spinach, kefalotiri & feta

Charred Broccoli – alfalfa sprouts, buttermilk feta puree, golden raisins, sunflower seeds

Gyro Plate – choice of roasted lamb, pork, chicken or shrimp, pita bread,
house cut fries, fresh cut tomatoes, onions, tzatziki

Souvlaki Plate – choice of souvlaki protein (pork, chicken, kebab, shrimp, octopus), pita bread, house cut fries, fresh cut tomatoes, onions, tzatziki **Rice Bowl** – choice of roasted lamb, pork, chicken or shrimp,

dill rice, pickled cabbage, tomato-cucumber-onion salata, red pepper aioli

Hanger Steak – parsley pesto

Pastitsio – beef short rib ragu, Greek pasta, béchamel

DESSERT

(CHOOSE 1)

Baklava – layered filo and walnuts, honey
Loukoumades (Greek Mini Donuts) – honey drizzle with choice of
chocolate/white chocolate/ mixed sauce