



Ouzo Bar

Traditional Greek Spreads Served with Grilled Pita, Great to Share with Cocktails

olive	kalamata olive puree	5.
pepper	roasted red pepper and feta cheese puree	5.
chickpea	greek island hummus of chickpea, olive oil, coriander and lemon	5.
eggplant	grilled eggplant puree with yogurt and walnuts	5.
assortment of three spreads	14.	additional pita 5.

Meze Small Appetizers Great for Sharing

oysters	today's oysters on the half shell, saffron mignonette, greek style cocktail sauce (4)	12.
tuna	tuna tartare over wild mushrooms "a la grecque", shredded filo tuile	11.
calamari	sautéed ribbons of calamari with zucchini, olives and capers, saffron yogurt	11.
scallop	sautéed scallops over yellow split pea puree "santorini fava", marinated red onions, capers	12.
grape leaves	"dolmathes" grape leaves stuffed with bulgur, tomato and mint, cumin yogurt (4)	8.
octopus "mini"	signature grilled octopus, oak-wood gilled, marinated red onions, greek olives and capers	14.
smoky salmon	lightly smoked salmon salad, sour dough toast	11.
cheese	"saganaki" sautéed kasseri cheese finished with lemon, ouzo and chef pano's olive oil	12.
spinach pie	"spanakopita" fresh melted spinach and leeks with feta cheese crisped in flaky filo triangles (4)	10.
zucchini	tempura fried zucchini fritters with feta cheese and mint, saffron yogurt (4)	9.
lobster	pappou pano's maine lobster morsels lightly crisped, greek honey mustard (2)	12.
pork ribs	slow cooked pork ribs, grilled and crusted with coriander and oregano served with coriander yogurt	12.
lamb pie	"bbf" 12-hour braised leg of lamb, kefalotiri cheese, baked in country filo, arugula-olive salad, yogurt	14.

Salads

watermelon	cubes of watermelon and feta, kyma garden herbs, watermelon sorbet	13.
the greek	salad of tomato, cucumber, holland pepper, red onion, feta cheese and chef pano's extra virgin olive oil	14.
beets	baby beet salad, warm sheep's milk cheese "manouri", buttered walnuts, beet sorbet	14.

Sides Also Great to Share with Meze

eggplant	layers of caramelized eggplant, tomato, onions and garlic, slow cooked and topped with fresh herbs	9.
giant beans	kastorian giant white bean stew, tomato, onions, dill	7.
lemon potatoes	fingerling potatoes, lemon vinaigrette, fleur de sel, chives	7.
brussel sprouts	lightly caramelized, carrot, leeks, olive oil, lemon, chives	8.
greek fries	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	8.
tuscan kale	cooked until very tender, extra virgin olive oil, lemon	7.



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about our whole fresh fish...

When sharing whole fish, we recommend 1/2lb. to 1lb. per person priced at 39/lb.

We invite you to select your whole fish from our iced display. Once cooked, our staff will filet your fish for your enjoyment. All fish are served with Chef Pano's Cretan extra virgin olive oil, Santorini capers and Tuscan Kale.

tsipoura (porgy family)	greece.	full flavor, semi firm, flaky
lavraki (bass family)	greece.	mild flavor, tender, delicate
snapper (porgy family)	new zealand.	medium flavor, semi firm, flaky
arctic char (salmon family)	iceland.	medium flavor, tender, delicate
dozer sole (flat fish family)	holland.	pan roasted - medium flavor, firm, dense (mkt price)

side of arctic char "unilateral", 16 ounce filet (for two) per person 24.
wood grilled from the bottom up, presenting the temperature of the fish on top of the filet. we recommend a temperature of medium.

salt crusted european sea bass "lavraki" (for two) per person 44.
whole lavraki baked in salt. served with tuscan kale, extra virgin olive oil, lemon

Seafood Specialties

prawns	"saganaki" sautéed prawns finished in the oven with tomato, ouzo and feta	32.
lobster	"pasta", grilled nova scotia lobster, tomato, lemon, chili flakes, fettuccini pasta	36.
salmon	sautéed faroe island salmon, organic pearl barley risotto, arugula coulis	29.
snapper	sautéed snapper, greek style ratatouille of zucchini, eggplant, yellow squash, roasted roma tomatoes, garlic and melted potatoes	35.
halibut	olive oil poached halibut, vidalia onion stew, summer tomatoes, green grapes, first pressed tomato jus	36.

Souvlaki

Skewered Meats, Marinated for Three Days and Grilled over an Oak-Wood Fire.
Served over Orzo Pasta and Tzatziki

organic chicken breast 26.

australian lamb loin 28.

beef tenderloin 29.

Meat Specialties

lamb chops (2)	our signature 3-day marinated lamb chops grilled over an oak wood fire, greek fries, tzatziki	27.
lamb pasta	leg of lamb, slow braised, summer fava beans, sheep's milk cheese, pappardelle pasta	28.
lamb shank	slow braised lamb shank, imported greek orzo pasta, tomato compote, lamb jus, mizithra cheese, chives	32.
beef ribeye for two	prime, bone-in, 22oz. grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce	per person 28.

Vegan Vegetarian Menu Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase your risk of food borne illness