

Share

DINNER

Ahi (αψα) COLD MEZE

- Olive salad anise, coriander, preserved lemon
- Tzatziki braised local greens, Greek yogurt
- Baba ganoush Charred eggplant, whipped tahini
- Taramosalata Local roe, new potatoes
- North African-style hummus mashed chickpea, baharat
- Piperia gemisti roasted red pepper, tyrokafteri
- Kibbe naya Spiced raw lamb, emulsified harissa, herbs
- Fattoush spring greens, sumac-cured onion, roasted apricot vinaigrette
- Grape leaf Dolmades rice, sumac, pine nut
- Sardine plaki grilled baguette, celery and fennel salad
- Salt-roasted beets tahini, mint
- Cretan sympetherio mixed bean salad, scallion, dill, lemon zest
- Politiki salata cabbage, spring vegetables, parsley

Pieteros (motepos) WARM MEZE

- Saganaki kefalotyri, apricot compote, Metaxa
- Batata mahshi cumin-scented pork, tamarind, Aleppo
- Beef keftedakia oregano, tomato gravy
- Souvlaki Greek yogurt, rigani, lemon
- Grilled octopus orange, fennel, olive confit
- Moorish shrimp skewer piperade, saffron
- Grilled haloumi blistered grapes, retsina
- Artichoke moussaka artichoke hearts, caramelized onions, three-cheese bechamel
- Calamari kerkenaise stuffed squid, shallots, capers
- Manitaropita spring mushrooms, green garlic, phyllo
- Ikaria wild green pie variety of seasonal greens
- Lahmajun spiced lamb, charred tomato, nigella
- Basturma kaisarias pan fried basturma pie
- Yogurt marinated chicken skewers spicy honey dipping sauce
- Gigantes dill, tomatoes, orange, petimezi
- Eggplant braised chickpea and eggplant, clay-baked, sweet tomato sauce
- Fried smelts sauce romaikos
- Fried pickled green tomatoes skordalia
- Zucchini crisps roasted sweet onion soubise, labne

Dessert

- Rice Pudding Dad's recipe, seasonal fruit compote
- Galaktobourekakia custard, phyllo, honey
- Ma'amoul thumbprints mahleb, sour cherry jam

COMMITTEE

A PROHIBITION ON INHIBITION.