



RESTAURANT TOUR WEEK

SEPTEMBER 14-20 · 2017

STARTERS

Grilled Haloumi Sheep and goat milk cheese infused with mint; grilled to perfection! Served on an artichoke salad with sun-dried tomatoes.

Seafood Katsarola Casserole stuffed with mushrooms, scallops, white wine, fennel, goat cheese and kefalograviera.

Grilled Octopus Marinated and grilled with extra virgin olive oil and oregano. Served on a zesty citrus slaw.

ENTREES

EACH ENTREE will be served with Avgolemono soup, Greek salad, and Fasaolakia, a slow cooked Greek green bean and tomato stew with potatoes.

Lamb Tenderloin Sumac
Lamb tenderloins dry rubbed in sumac and grilled.

Seafood Diabolique
Shrimp, kalamari, and baby scallops sauteed with peppers, onions, tomato, and garlic.
Can be made spicy. Hades favorite!

Chicken Roulade Espanaki
Chicken breast stuffed with spinach, feta, kefalotyri, and fresh dill.

DESSERT

Galaktoboureko
Filo pastry with a citrus custard; served with a sweet syrup and homemade lemon-mint gelato.

Aphrodites Apples
Sliced and sauteed in Tentura (Greek cinnamon liqueur) and cracked black pepper. Served with homemade vanilla gelato.

Samos
A smooth Greek dessert wine made from Muscat grapes.

PRICE
\$35



VALUE
\$50

...> PLEASE REMEMBER <...</p></div>

*Gratuity should be based on the full value of your meal and the quality of your service.
No changes or substitutions.*