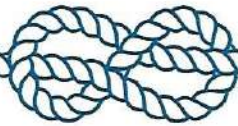


Menu 3



First Course

(SERVED FAMILY STYLE)

MEDITERRANEAN SPREADS

SKORDALIA, TARAMOSALATA, TZATZIKI AND MELITZANOSALATA

GREEK SALAD

VINE RIPE TOMATO, CUCUMBER, GREEN PEPPERS, ONION,
KALAMATA OLIVES AND GREEK FETA

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Second Course

(SERVED FAMILY STYLE)

GRILLED OCTOPUS

GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN EXTRA VIRGIN OLIVE OIL.

FRIED CALAMARI

FRESH SQUID, LIGHTLY FRIED

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Third Course

(CHOICE OF)

GROUPEL LADOREGANO

PAN SEARED WITH EXTRA VIRGIN OLIVE OIL AND MAYER LEMON JUICE TOPPED
WITH CAPERS AND A TOUCH OF HANDPICKED OREGANO

CHIKEN KE-BOB

MARINATED CHIKEN BREAST GRILLED ON A SKEWER WITH PEPPERS, ONIONS AND
TOMATO SERVED ON A BED OF BASMATI RICE

LAMB CHOPS LADOREGANO

GRILLED ON THE CHARCOAL SEASONED WITH MAYER LEMON JUICE, HANDPICKED OREGANO
AND EXTRA VIRGIN OLIVE OIL

BRANZINO

MEDITERRANEAN STRIPE BASS GRILLED WITH EXTRA VIRGIN OLIVE OIL,
LEMON, CAPERS AND HANDPICKED OREGANO

Dessert

(SERVED FAMILY STYLE)

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ASSORTMENT OF GREEK DESSERTS

\$110 PER PERSON

MENU ITEMS ARE SEASONAL AND ARE SUBJECT TO CHANGE
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE
FEE AND 8% SALES TAX