



Restaurant Week Dinner \$35 per person

FIRST COURSE (CHOOSE 2)

Keftedes – beef meatballs, herbed ouzo tomato sauce, shaved metzovone cheese

Kalamari – crispy, red pepper aioli

Tzatziki – greek yogurt, cucumber, dill

Fava Hummus – yellow fava bean, capers, greek evoo

Spinach Croquettes – crispy, smoky feta

Village Salad – tomato, cucumber, kalamata olives, red onion, caper berries, green pepper, barrel-aged feta

Barbeque Ribs – pork loin, petimezi

Octopus – fava spread, cherry tomatoes, shallots, paprika

SECOND COURSE (CHOOSE 1)

Roasted Chicken – sautéed vegetables

Lamb Chops – grilled, orzo

Mushroom Fricassee – cremini, spinach, onion, cauliflower, vegan avgolemono

Pork Belly Gyro – tzatziki, tomato, onion, house cut oregano fries

Dorade – grilled and fileted

DESSERT (CHOOSE 1)

Baklava – layered filo and walnuts, honey

Loukoumades (Greek Mini Donuts) – honey drizzle with choice of
chocolate/white chocolate/ mixed sauce

Revani – three milk soaked semolina sponge cake, mastiha, whipped cream, edible rose petals

Featured Cocktails \$12

Ouiski Fashion – toki whiskey, angostura, orange

Rose Tzin – haku gin, edlerflower, rose petals