



Presenting Wines of Greece
from the
Cava Spiliadis Portfolio

First Course

Rhous Skipper White

Vidiano/Plito

Crete 2013 - 2.5 oz

Main Course

Tselepos Santorini

Assyrtico, Santorini Island

2016 -2.5oz

⌘

Biblia Chora Vita Red

Agiorgitiko/Cabernet/Merlot

2009 - 2.5oz

Dessert

Gerovassiliou Late Harvest

Malagousia

2009 - 2.5 oz

\$ 30.00 Prix-Fixe
Wine Tasting



Celebrating 5 years of Success in Miami

\$39.00

Amuse

Tyropitakia

Phylo Stuffed with Aged Feta

First Course

(Your choice of)

Four Plus One Oysters

Chef's Selection

⌘

Salmon Tartar

Fresno chili, Shallot, Cilantro

⌘

Octopus

Sushi Quality Mediterranean Grilled Octopus, Santorini Fava

⌘

Greek Mezze Plate

Hummus, Chtipiti, Spanakopita, Warm Pita, Raw Vegetables*

⌘

Milos Romaine Salad

Hearts of Romaine, Spring Onions, Dill, House Dressing and Manouri cheese.*

Main Course

(Your choice of)

Whole Dorado Royale Sashimi**

Fresno Chili, Lime Zest, Shallots, Cilantro

⌘

Fillet of Mediterranean Grouper**

Simply grilled, Served with Quinoa, Cucumbers, Tomato, Red Onion, Fresh Mint
Lime & Spirulina Dressing

⌘

Lamb Chops

Fried potatoes & steamed vegetables

⌘

Lobster Pasta for Two

Deep-Sea Bay of Fundy Lobster with Semolina Pasta

⌘

Grilled Vegetables

Eggplant, Zucchini, Yellow Squash, Baby Fennel, Cipollini Onion, "The Real
Greek Mint Yogurt" and Halloumi cheese*

Dessert

(Served Family Style)

Locally Made Real Greek Yogurt

With Kythira Island Honey or Cherry Spoon Sweets

⌘

Karidopita

Walnut Cake with Honey Ice Cream

⌘

Baklava Ice Cream

*Denotes Vegetarian

**Denotes Sustainable

Available for dine in only

Absolutely no substitutions. Minimum \$39.00 per person