

## LATE NIGHT MENU

32.00 prix fixe  
Served after 10:00pm

### FEATURED WINES

#### WHITE

##### 2016 Biblia Chora Sole Vidiano, Pangeon, Greece \$70

From the foothills of Mt Pangeon in eastern Macedonia, this medium/ full bodied wine, with apricot, pear aromas combined with an herbal, lemon component has a rich, full flavor with a nice mineral structure to balance it out, finishing with a soft, round mouth feel.

#### RED

##### 2013 Gerovassiliou Syrah \$120

This full bodied red comes from the oldest vines on the Gerovassilou estate, vinified and aged in French oak. The palate gives off a rich, full, opulent feel, with a dark fruit component reminiscent of blackberries and dark cherries.

#### FIRST

(Kindly select one)

##### GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti  
Warm pita and marinated raw vegetables

##### CALAMARI

Lightly fried squid, lemon and parsley

##### GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions  
Feta cheese, extra virgin olive oil and sea salt

#### SECOND

(Kindly select one)

##### DORADE ROYAL

Grilled Mediterranean sea bream with steamed vegetables

##### LAMB CHOPS (supp. 5.)

Two grilled lamb chops with Greek fried potatoes

##### GRILLED VEGETABLES AND MUSHROOMS

Eggplant, zucchini, fennel, peppers,  
King trumpet, shiitake, oyster, blue foot, hen of the woods mushrooms,  
Mint yogurt and Haloumi cheese

##### SALMON TARTARE

Yogurt and Spanish caviar served with French fries

#### DESSERT

(Kindly select one)

##### GREEK YOGURT

Topped with crumbled Baklava

##### FRUITS OF THE SEASON

*Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

