



Wines by the Glass

Sparkling

Brut NV, Ktima Tselepos, Amalia, Arcadia 11/4oz

White Wines

2016 Malagousia, Gerovassiliou, Epanomi 11/ 4oz

2017 Assyrtico/Sauvignon, Estate White, Biblia Chora, Pangeon 12/4oz

2016 Assyrtico, Parparoussis, Achaia 10/4oz

Rosé

2017 Agiorgitiko, Rose, Driopi, Nemea, Greece 9/4oz

Red Wines

2016 Agiorgitiko, Driopi, Nemea 10/ 4 oz

2015 Cabernet/Mavrodaphne, Oenofilos, Parparoussis, Achaia 11/ 4 oz

2016 Limnio/Syrah/Merlot, Estate, Gerovassiliou, Epanomi 12/ 4 oz

A la carte menu also available upon request

Lunch Hours of Operation

Monday through Sunday
12:00pm - 3:30pm

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.



Lunch Menu

\$29.00

Appetizer

(Your choice of)

Greek Meze Plate

Chtipiti, taramasalata, tzatziki

Served with warm pita, raw vegetables

⌘

*Bigeye Tuna Tartare

Micro basil, serrano chili & orange segments

(\$10 Supplementary)

⌘

Canadian Classic

Milos Smoked Salmon

Cream cheese, red onion, capers & sesame bagel

⌘

Tomato Salad

The authentic salad with field grown tomatoes, Barrel aged

Feta cheese & Kalamata Olives

⌘

Grilled Octopus

Sushi quality Mediterranean octopus

Served with santorini fava puree

(\$10 Supplementary)

Main Course

(Your choice of)

Dorado Royale

Mediterranean Sea Bream

⌘

*Faroe Islands Organic Salmon

with bean piazzi

⌘

*Chicken Brochette

Organic chicken breast on a skewer

with French fries served over pita

⌘

*Bigeye Tuna

with baby beets & almond skordalia

⌘

*Australian Fresh Lamb Chops

Fried potatoes & steamed vegetables

(\$10 Supplementary)

⌘

Nova Scotia Deep Sea Lobster Pasta

Light tomato sauce

(\$15 Supplementary)

Dessert

(Your choice of)

“The Real Greek Yogurt”

Spoon sweets



Seasonal Fruit Platter

+ Available for dine in only
Absolutely no substitutions. Minimum \$29.00 per person