

PRE THEATRE MENU

49.00 prix fixe
Served between 5:00 – 6:00pm

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)

MILOS SEAFOOD PLATTER

Daily selection of oysters, Little Neck clams, tuna sashimi
Salmon tartare and Greek Bottarga

GREEK MEZE PLATE

Tzatziki, Taramosalata and Htipiti
Warm pita and marinated raw vegetables

GRILLED OCTOPUS

Sashimi quality Mediterranean octopus,
Grilled Holland peppers, oyster mushrooms

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

ICELANDIC ARCTIC CHAR

Simply grilled with Piazzi style beans

GRILLED MADAGASCAR SHRIMP (supp. 5.)

Endive salad

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

DESSERT

(Kindly select one)

KARYDOPITA

Traditional Greek walnut cake with honey lavender ice cream

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.*

