

## PRE THEATER MENU

*Served between 5:00pm-6:00pm*

### FIRST COURSE

(Choice of)

From our Raw Bar  
Milos Cold Seafood Platter  
(A selection of Oysters, Little Neck Clam, Tuna sashimi,  
Salmon tartare & Greek Avgotaraho)

Greek Meze plate  
(Tzatziki, Taramosalata and Htipiti)  
Served with warm Pita & raw Vegetables

Grilled Octopus  
With grilled Holland Peppers and Oyster Mushrooms

Greek Salad  
Vine ripe Tomatoes, Extra Virgin Olive Oil & barrel-aged Feta

### MAIN COURSE

(Choice of)

Grilled Mediterranean Dorade Royale  
Served with steamed Vegetables

Faroe Islands Sustainable Organic Salmon  
Simply grilled, served with Piazzi style Beans

Lamb Chops, Grilled  
Served with Greek fried Potatoes

Grilled Mushroom & Vegetables (Vegetarian)

### DESSERT

(Choice of)

Yogurt Baklava Martini

Karydopita  
Greek Walnut cake

Fruit of the seasona

\$55.00 Prix-Fixe

