

MEZZE LUNCH

Your choice of one from each course \$22.00

We request the entire table participate in the Mezze Lunch menu.

FIRST COURSE

Hommus

puree of chickpeas, garlic, tahini

Baba Ghannouge

fire-roasted eggplant, tahini, lemon, garlic

Fattoush

tomato, cucumber, red onion, green pepper, radish,
pita chips, pomegranate vinegar dressing

Bantijan Bil Laban

crispy eggplant, roasted garlic-yogurt sauce

SECOND COURSE

Falafel

traditional chickpea fritters, tahini sauce

Garides Me Anitho

sautéed shrimp, dill, shallots, mustard,
lemon juice

Kotopoulo Youvetsi

chicken, orzo, tomato, kefalograviera cheese

*Arayes**

grilled ground lamb and tahini stuffed pita,
garlic yogurt

THIRD COURSE

Spanakopita

house made phyllo, spinach, feta cheese

*Adana Kebab**

skewered ground lamb, house made harissa,
grilled tomatoes, sumac, onions

*Soujok Spetzofi**

Syrian lamb and beef sausage, tomato, pepper stew

Shish Taouk

grilled chicken, sumac, onions, grilled tomatoes,
garlic tuom

DESSERT

Greek Apricots and Yogurt

marinated apricots, vanilla yogurt cream,
apricot sorbet, pistachio powder

Turkish Delight

walnut ice cream with Skotidakis Farm goat's milk
yogurt mousse, honey gelee