

ESTIATORIO

KAVOS

MEZZE

Fried or Grilled Calamari 26

Greek Dips/Spread 18

Lobster Ravioli 28

Maryland Jumbo Lump Crab Cake 5oz 28

Grilled Oyster Mushrooms 22

Shrimp Passalimani 24

Saganaki Cheese Flambé 16

Salmon Tartare 18

Tunisian Octopus on the Charcoal 36

Zucchini & Eggplant Chips 25

Shrimp Kataifi 18

Fresh Oysters (\$2 each)

Fresh Fish

Fresh Fish of the Day, Please See your Waiter. MP

SALADS

Greek: Tomato, Red Oignon, Cucumber, Feta 22/30

Psilokomeni: Finely chopped Romaine, Dill, Lemon, Shallots, Olive Oil 17/25

Santorini: Parsley, Cherry Tomatoes, Walnuts, Goat Cheese, Balsamic Glaze, Caper leaves 22

Paros: Baby spinach, Figs, Prosciutto, Mastelo, Pomegranate syrup, Grapes, Sunflower Seeds 23

Sides

Giant Lima beans 13/Spinach Risotto 13/Rapini 9

MAIN COURSE

New Zealand Lamb Chops 50

1855 Angus Reserved Ribeye 55

Free Range Grilled Chicken Skaras 30

Chef's special MP (see waiter)

Braised Short Ribs 34

Organic Salmon Filet 30

Braised Lamb Shank with Orzo 38

Black Tiger Grilled Shrimp 50