

LUNCH MENU

Monday - Friday



NYC
Restaurant Week

NYC RESTAURANT WEEK

JANUARY 21 - FEBRUARY 9, 2020

TWO COURSE 26 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

APPETIZERS

RED LENTIL SOUP (v)
Italian parsley, extra virgin olive oil

CRISPY PORTUGUESE CALAMARI
beef soujouk and sliced cherry peppers, smoked paprika
yoghurt aioli

MAROUL SALAD (v)
shredded romaine hearts, dill, scallion, feta cheese, lemon
and extra-virgin olive

HALLOUMI CHEESE CROQUETTES (v)
homemade ggplant jam

MAIN PLATES

THE LAMBURGER

stuffed with feta, olives and roasted tomato, served on a house baked roll and Mediterranean fries

CHICKEN PEASANT SALAD

chicken brochette, cherry tomato, cucumber, parsley, onion, kalamata olive, sheep's milk feta, red wine vinaigrette

PAN-ROASTED CITRUS SALMON

beluga lentil and red quinoa tabuleh

MEDITERRANEAN GNOCCHI (v)

asparagus, green peas, garlic butter sauce, shaved parmesan



SIDE DISHES (OPTIONAL)

GRILLED ASPARAGUS · 12

MEDITERRANEAN FRIES · 10

RED QUINOA & BELUGA LENTIL TABULEH · 12

GRILLED ARTICHOKE
W/ FETA, GARLIC & ARUGULA · 11

BLISTERED RAINBOW PEPPERS · 10

ROSEMARY FINGERLING POTATOES · 10

LUNCH WINE SPECIALS (OPTIONAL)

CAVA RESERVA BRUT, N.V., CANALS & MUNNE "INSUPERABLE", SPAIN · 9

ASSYRTIKO, DOUGOS, GREECE · 9

MALBEC, PENEDO BORGES, ARGENTINA · 9

