

Seattle Restaurant Month
3 courses \$35 Tuesday-Thursday
or 4 Courses for \$50

1st Course

Duo of Dips with Pita tzatziki and hummus

Greek Salad tomato, green pepper, red onion, Kalamata olives, feta

Slice of Pie housemade phyllo pie stuffed with braised greens and sweet squash, feta

"Fasolada" White Bean Soup (vegan) with rehydrated Kalamata olives

2nd Course

Grilled Octopus lentil salad, Romesco sauce

Pan Roasted Chicken Breast sage garlic, Greek potatoes (lemon and oregano)

Kefte Thessaloniki lamb-beef grilled kabobs, tomato jam, lemon yogurt, Greek fries

Pork Fricasee Avgolemono braised pork shoulder, celery root, romaine, dill, yogurt egg-lemon sauce

Lahano Dolmathes (Vegan) stuffed cabbage leaves, lentils, mushrooms, wild rice, roasted tomato pepper sauce

3rd Course

Galaktopita (Custard Pie) semolina, eggs, vanilla, lemon preserve

Chocolate Baklava phyllo, walnut, pistachios, honey syrup

Vegan Delight (Surprise Dessert)

OPTIONAL 4TH COURSE

4th Course

Mezze Plate delectable little bites, shared as an appetizer course

Bottle of Greek Wine white, rose or red

Specialty Cocktail vodka or whiskey

