



Mediterraneo

KALIMERA!

BRUNCH MENU

BRKFST

- BOUGATZA & HOT CHOCOLATE 10**
pastry filled with semolina custard wrapped in phillo dough
- LEMON YOGURT PANCAKES 16**
sour cherry jam
- TSOUREKI (french toast) 14**
greek brioche bread, aromatic egg custard, quince jam, organic maple syrup
- KOULOURI & POCHED EGGS 12**
jerusalem bagel, whipped yogurt, za'atar, warm aleppo butter drizzle
- GRILLED FRUIT & YOGURT 9**
seasonal fruit, cinnamon, yogurt, honey, walnuts-pistachios crumble

EGGS

- STRAPASADA 12**
scrambled eggs, herbs, greek pecorino cheese, home fries, pita
- TURKISH EGGS 14**
poached eggs, garlic yogurt, spinach, aleppo butter, pita
- FRIED EGGS w TRUFFLE 17**
sunny side up eggs, mushroom ragout, fresh truffle, home fries, pita
- SHAKSHUKA 15**
two eggs, harissa-tomato sauce, red pepper, served with lebneh, pita

MEZEDES

- WHIPPED FETA DIP & OLIVES 12**
za'atar, sumac, marinated olives, tomato confit
- INDIVIDUAL DIP w PITA 10 (each)**
Hummus Roasted Eggplant
Kopanisti Mohammara
Tzatziki Skordalia
- KALAMARAKIA 18**
crispy fried calamari, yogurt aioli
- GRILLED OCTOPUS 22**
potato foam, black olive dust, paprika oil
- YIAYIA'S MEATBALLS 16**
beef & pork meatballs, avgolemono sauce, Santorini capers

BRUNCH

- LEMON-EGG CHICKEN SOUP 12**
- GREEK SALAD 14**
tomatoes, cucumbers, peppers, onions, feta, oregano, lemon-olive oil dressing
- CÆSAR SALAD 14**
grilled baby romaine, preserve walnuts, kefalotiri cheese, yogurt dressing, croutons
- PASTITSIO 22**
baked ziti pasta, bechamel, beef-lamb-pork ragout, tomato sauce
- SPANAKOPITA PIE 10**
phillo dough, spinach, onions, feta, tzatziki dip
- SKORDOMACARONA 19**
spaghetti, garlic-tomato sauce, capers, myzithra cheese
- MOUSSAKA 24**
roasted sliced eggplants & potatoes, lamb-beef-pork ragout, cheesy bechamel sauce

- OYSTERS MASTIHA 24**
red chili, salmon roe
- FISH & GREEK 24**
fried kataifi wrapped cod loin, greek fries, house crunchy slaw, tartar sauce
- PORK BELLY GYROS 17**
sliced pork belly, giant butter beans in tomato sauce, salsa verde
- GRILLED CHICKEN SOUVLAKI 16**
yogurt sauce, tomatoes, cucumber, red onion, fried potatoes & feta wrapped in pita, slaw
- FELAFEL SOUVLAKI 15**
hummus, coban salad, kalamata olives, feta, paprika oil wrapped in pita, crispy slaw
- GREEK PITZA 12**
tomato sauce, spinach, onions, kalamata olives, feta cheese
- TOMATO-MOZZARELLA PITZA 12**
tomato sauce, mozzarella, kefalotiri cheese

- LAMB CIGAR ROLLS 16**
braised lamb & dried apricots rolled in phillo dough, red chermula sauce
- GRILLED LAMB RIBLETS 20**
marinated lamb baby back ribs, tzatziki sauce, grilled feta poulenta
- FRESH FIGS & PROSCIUTTO 15**
yogurt-feta mousse, kataifi, grape molasses
- DAKOS (GREEK BRUSCHETTA) 14**
fried eggplant, zucchini, bell peppers, stracciatella cheese, olives, capers, herbs
- FRIED FETA w PEPPERED HONEY 14**
egg, panko, sesame seeds, lemon zest
- BRIAM (ROASTED VEGETABLES) 14**
eggplant, zucchini, bell peppers, tomatoes, olives, onions, almonds, pistachios, raisins, pita
- ZUCCHINI CRISPS 10**
milk, flour, lemon yogurt
- FALAFEL 10**
chickpeas, onion, herbs, spices, yogurt tahini
- DOLMADES 14**
grape leaves stuffed with bulgur, tomato, & herbs, avgolemono sauce

DRINKS

- **COTE MAS 15**
Cremant de Limoux, Rose Brut - St. Hilaire, France
- **VALDO 14**
Prosecco Brut - Valdobbiadene, Italy NV
- **CASTELLER 15**
Cava Brut - Penedes, Spain NV
- **DOULOUPAKIS 15**
"Femina" Malvasia - Crete, Greece
- **DOMAINE DES TOURELLES 14**
White Blend - Bekaa Valley, Lebanon
- **PIETRA PINTA 13**
Chardonnay - Lazio, Italy
- **ALPHA ESTATE 16**
Xinomavro - Macedonia, Greece
- **CHATEAU LES CLAUZOTS 15**
Bordeaux - Graves, France
- **RESERVE MONT-REDON 14**
Cote du Rhône - Rhône Valley, France

COCKTAILS

- MIMOSA 14**
prosecco, fresh orange juice
- BELLINI 14**
prosecco, peach puree
- BLOODY MARY 14**
Tito's vodka, crafted bloody mary mix, celery, olives
- THE DIRTY GREEK MARTINI 14**
gin or vodka, kalamata juice, kalamata olives.

- TRIPLE COOKED FRIED POTATOES 12**
oregano, feta, tzatziki dip
- PAPA BRAVAS & LOUKANIKO 12**
potatoes, sweet potatoes, onions, paprika oil, sherry vinegar, htipiti sauce.
- GIANT BAKED BEAN w FETA 10**
tomato sauce, spices, herbs

*** PLEASE NO SUBSTITUTIONS -

PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.