



MENU

Hors D'oeuvres

SPANAKOPITA

Spinach, Feta and Phyllo with Toum sauce.

FALAFEL

Ground Chickpeas, Fresh Herbs, a Blend of Spices and Tzatziki..

LAMB KEBAB

Minced Lamb, Garlic, Onion, Sumac with Pomegranate Molasses .

SALAD

Smoked Salmon Salad

In house Smoked Salmon, Arugula, Persian Cucumbers, Cherry Tomatoes, Julienne Red Onions, Quinoa, Lemon Oregano Vinaigrette, Sweet and Savory Pistachios.

Orange Cardamom Sorbet

An Orange and Cardamom Infused Sorbet Palette Cleanser.

MAIN

Duck Souvlaki

Reverse grilled duck skewers, with a Barley Salad, Sundried Tomatoes, Kalamata Olives, shallots, parsley and an Lemon Oregano Vinaigrette, Hummus, Garlic Roasted Fingerling Potatoes and Oregano Oil.

DESSERT

Olive Oil Layered Cake

Olive Oil Sponge Cake, Greek Yogurt White Chocolate Mousse, Tahini Chantilly, and Pomegranate Gel.

~apolamváno~

