

## *Antipasti*

### ☞ Meze Plate 9

Seasonal spreads served with Naan (ask your server for details)

### Gambas al Ajillo 9

Sautéed shrimp with a spicy garlic butter sauce

### ☞ Steamed Spanish Clams 12

Clams, Chorizo, roasted and pickled vegetables served with crostini

### Local Artisan Cheese Plate\* 14

Hand crafted cheeses with house made accompaniments

### ☞ Patatas Bravas\* 8

Smoked potatoes with feta aioli & harrissa dipping sauces

### Marinated Olives 8

Marinated in lemon, E.V.O.O. with herbs

## *Greens*

### Caesar Salad\* 7

Romaine, house made garlicky crouton and Caesar dressing

### Greek Salad 8

Cucumber, fennel, tomato, pine nuts, feta & olives, tossed in herbed

Basil Vinaigrette with mixed field greens

### Seasonal Salad\* 9

Ask your server for details

☞ *Is or may be prepared vegetarian*

## *Flatbreads*

### ☞ Seasonal Flatbread 15

(Ask your server for details)

2006 SAUVIGNON BLANC

### ☞ Greek Chicken 15

Roasted Chicken, spicy harrisa, feta, and pine nuts

2006 DRY RIESLING

### Shrimp and Chorizo 14

House made chorizo sausage, feta cheese, caramelized onions and roasted tomato

2003 KOKKINO RED TABLE WINE

### ☞ Margarita 13

Fresh Mozzarella, tomatoes, basil, and pine nuts

2006 MOURVEDRE

## *Large Plates*

### Seared Halibut \* Market Price

Ask your server for details

2006 COUNOISE

### Seared Chicken 18

Israeli Cous Cous, tarragon pesto, and a sun dried tomato reduction

House Rose

### Steak Medallions Market Price

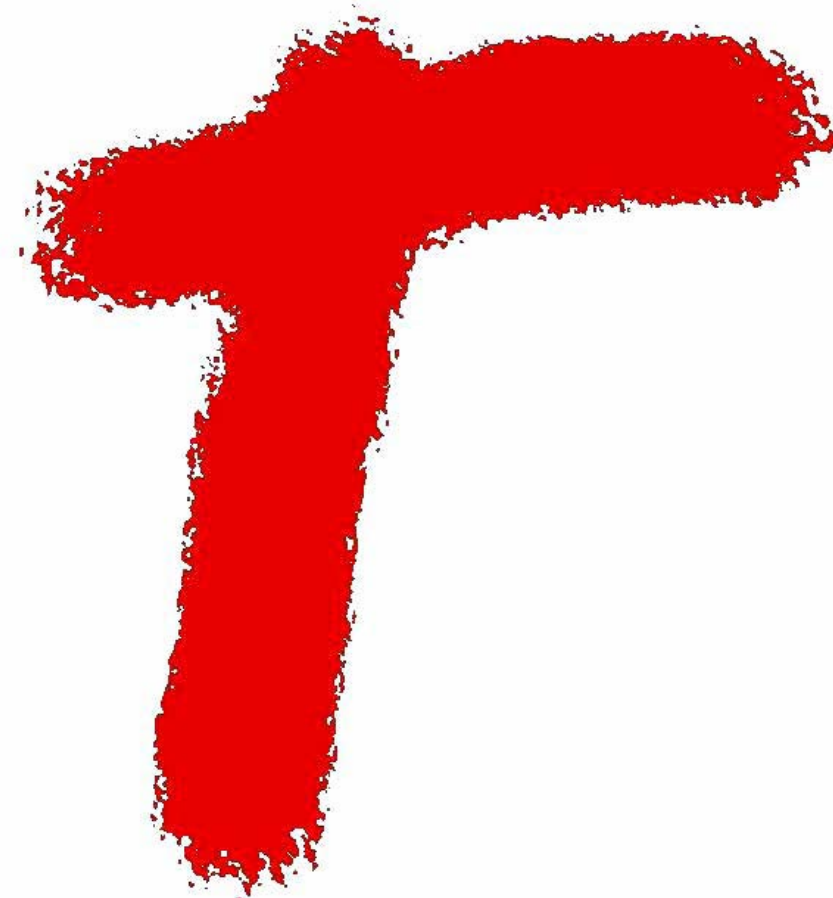
Ask your server for details

2006 BOARDOE

\*Certain items may contain raw or undercooked animal products or may be unpasteurized. Such items may increase your risk of food borne illness especially if you have medical conditions.

An 18% service charge will be added for parties of 6 or more, no separate checks please.

*Sorry we do not accept personal checks*



Chef: Frank Chullino    Sous Chef: Nathan Pope

*Kouzina*

*Dan  
Recommends!*

