

Y I A M A S



TO SHARE FOR THE TABLE

The “Pikilia”

*Kopanisti & Tzatziki dips, fried calamari, loukaniko, spanakopitas,
marinated olives, tomatoes, cucumbers, peperoncini & house pita*

24/42

Baked brie

*Truffle tartufo, honey
& house croutons*

23

Foccacia

*House foccacia , fresh rosemary
feta spread & honey-basil tomato confit*

18

“Kopanisti”

*Roasted peppers, feta, & marinated olives
Served with house pita*

14

Hummus

*Roasted chick peas, tahini, garlic & libanese tabouleh
Served with house pita*

14

S A L A D S

Greek salad

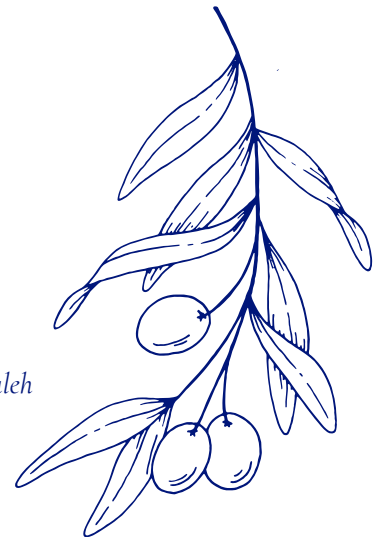
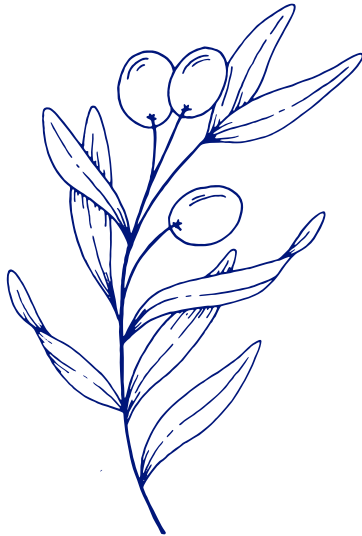
*Concombres, tomates, oignons rouges, olives Kalamata,
poivrons, feta & origan*

19

Citrus salad

*Orange medallion, romane, crisp fennel,
shallots, mint & pomegranate*

17



C O L D

Gravlax ceviche 24

*Salt cooked mediterranean seabass, lemon oil marinade,
pomegranate, glazed radish & shallots*

Tuna carpaccio 24

*Tuna loin, extra virgin olive oil,
raspberry caviar dressing & taragon*

Bone marrow beef tartare 25

*House-made bone marrow mayonnaise with cognac, Tabasco, shallots, capers,
pickles, parsley & house croutons*

E N T R É E S

Lemon scallops 26

*Lemon, cream and white wine
sauce, dill & brioche bread*

Grilled octopus 32

*Greek lemon oil, capers, red onions, fennel,
tomatoes & cucumbers*

Crispy shrimps 22

*Mullet caviar, cilantro, lemon, scallions,
spicy mayo & orange tile*

Fried feta 22

*Sheep's milk feta, arugula, pomegranate,
honey & lemon gelée*

Fried calamari 22

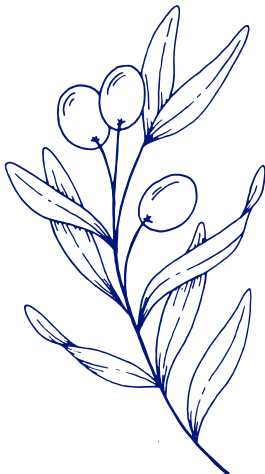
*Dill-lemon sauce
& gremolata*

Fig cheesecake 19

*Fresh goat cheese, cream cheese, lemon rosemary,
pepper & red wine-confit figs*

Oil marinated peppers & burrata stracciatella 19

*Olive oil-marinated grilled peppers, anchovies, confit garlic
& house burrata stracciatella*



MAINS

8 oz AAA hanger steak

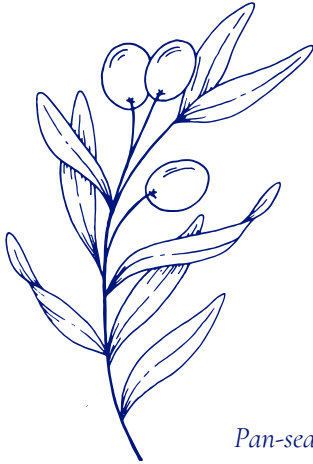
40

Served with greek fries & herbs and tomato "sauce vierge"

8 oz AAA Filet mignon

65

*Served with silky potato purée, white stock-glazed carrots and asparagus & reduced veal jus
(Add a lobster tail +\$15)*



Marinated rack of lamb (3)

50

*3 lamb chops marinated in honey and milk
Served with rice and greek salad*

Pernod Mussels

32

Cream, scallions, fennel, dill & greek fries

Pan-seared walleye fillet

44

*Pan-seared walleye, roasted beets, crisp endives, beet mayonnaise, rice
& sweet whole-grain mustard dressing*

Bouillabaisse

48

*Fish fumet, walleye, sea bass, shrimp, mussels, saffron mayonnaise, potatoes,
onions, carrots, fennel & house-made croutons*

Assiette de l'océan

55

*1 Lobster tail, 2 giant shrimps, fried calamari, rice & fresh salad
Served with garlic butter, dill sauce & lobster bisque sauce*

SIGNATURE PASTA

Papardelle al limone

38

Jumbo shrimp, loukaniko lardons, parmesan butter sauce & citrus zest

Braised lamb rigatoni

40

*7-hour pulled lamb, rich reduction,
house-made burrata stracciatella & crushed pistachios.*

Seafood linguine

55

*Scallops, jumbo shrimp, octopus, mussels, jalapeños
& lobster bisque sauce*

MERAKI PLATTERS

TO SHARE



Catch of the day

PM

Oven-roasted butterflied fish, "ladolemono" lemon-oil sauce, oregano, rice & vegetables

Butcher's cut

PM

Served with Greek fries, sautéed mushrooms & red wine sauce

Délices de la mer

170

*2 lobster tails, 8 oysters, tuna tartare, 4 sea scallops, 4 jumbo shrimp, fried calamari, Pernod mussels, house-made pita & house-made croutons
Served with mignonette, lemon-dill sauce & garlic butter.*



CLASSICS

Chicken mediterranean salad

32

Chicken, chick peas, tomatoes, cucumbers, Kalamata olives, red onions, mint & tzatziki yogurt

Greek burger

28

*Beef, kopanisti spread, tomatoes, red onions & lettuce
Served with greek fries (Change for a greek salad +4)*

Roasted cauliflower (Vegan)

32

Chick peas, tofu, curry, cumin, coconut milk & herbs and tomato "sauce vierge"



EXTRAS

3 Giant shrimps

22

Served with garlic butter

5 oz Lobster tail

22

Served with garlic butter

Sautéed mushrooms

14

*Artisanal blend, thyme
& red wine sauce*

Sautéed Vegetables

12

*Seasonal vegetables, lemon,
butter & origano*

Greek Fries

10

Feta & spicy mayo

House rice

8

Chicken stock & butter