



RESTAURANT WEEK

VEGAN MEZZEDES

Classic Hummus & Wood-baked pita Smoked paprika, Greek olive oil, fresh parsley, nigella seeds, paired with fresh baked pita

Falafels House blend of chickpeas, veggies, herbs, fried and served with tahini dressing

Grilled Eggplant Marinated with sea salt and Greek olive oil, garnished with a fig-balsamic reduction

Mougendra A classic Cyprus dish of lentils and rice pilaf stewed with grilled onions, served with lemon and fresh pita

Grilled Portobello Mushrooms Marinated and served with a balsamic reduction

Wood Roasted Olives Greek, Cypriot, and Italian olives baked to perfection in Greek olive oil, fresh parsley, and a squeeze of lemon. Served with warm pita

Wild Mushroom-stuffed Grape Leaves Hand rolled grape leaves stuffed with wild mushroom, herbs, and jasmine rice

Moussaka of Cyprus Layers of grilled eggplant, zucchini and potatoes with house-made vegan hummus bechemel and tomato ragu. Vegetarian bechemel available on the side

Grilled Eggplant Iman Twice cooked eggplant baked in tomato ragu and served with fresh baked pita

Spicy Carrot Salad with Pine Nuts Roasted carrots, blackened onions, tossed with toasted pine nuts

Zucchini Salad Marinated grilled zucchini, roasted red peppers, blackened onions, balsamic reduction



*Please inform your server of any allergies; Gluten free pita upon request
A 3% processing fee is added to all payments by credit card*