

Nick & Sam's Sunday Supper | May 31

Presented by Chef Johnathan Garcia



Mezze Prime

FOR THE TABLE

Olives of the Cyclades
*marinated selection of greek olives, garlic confit,
pickled vegetables, lagana bread*

COURSE ONE

Keftedes Meatballs
*prime dry-aged beef meatballs, garden herbs, harissa aioli,
tzatziki*

Seafood Tower
*oysters & cucumber mignonette, obsiblu prawn ceviche,
aegean tuna crudo, poached mojo lobster*

Strawberry Fattoush
*little gem, cucumber, grilled haloumi, pomegranate vinaigrette,
pita chips*

Borek
spanakopita-style wagyu beef sujuk, kefalotyri cheese, salsa verde

MAINS

Adana Kebabi
*turkish minced lamb kebab, potato & shisho au gratin,
sumac onions*

Bastilla
*stewed jidori chicken, toasted almonds, puff pastry,
aleppo honey*

Mykonos Grilled Octopus
mojo pistou, 'ink aioli', omani lemon

Wagyu Thor's Hammer
*preserved lemon, aegean seasoning, apricot,
spiced saffron semolina*

SIDES

Manitaria Krasata
Truffled Rigatoni & Graviera Cheese
'Pastrami Ribeye' Moussaka
Spanakorizo

DESSERT

Pistachio Stracciatella Gelato
Baklava Cheesecake
Loukoumades
Bunet