



LUNCH



FIRST COURSE

\$12

CREAMY TOMATO SOUP

crumbled feta, basil, pickled cherry tomato
and espelette

WATERMELON & FETA

bulgarian feta, peppermint, spicy honey dressing

ŠOPSKA SALATA

cucumber, red onion, tomatoes & shaved feta cheese

QUINOA & AMARANTH SALAD

zucchini, tomato & cucumber lemon dressing

MAIN COURSE

\$19

VEGAN ASPARAGUS RAVIOLI

grilled asparagus, sugar snap peas in homemade tomato sauce and crumbled feta

VEAL TORTELLONI CARBONARA

mushrooms, peas, bacon & shaved parmesan

CHICKEN GYRO

pickled shallots, cucumber, tomatoes,
fresh oregano & tzatziki, choice of fries or salad

LAMB BURGER

caramelized onion, lettuce, tomato, blue cheese,
choice of salad or fries

ĆEVAPI

grilled minced beef sausages with onion, ajvar & kajmak
in bosnian somun bread

DESSERT

\$12

TRADITIONAL NYC CHEESE CAKE

graham cracker base, berry coulis

PEACH REPIENO

Peach sorbetto served in the natural fruit shell

ELENI GALAKTOBOUREKO

greek custard pie in filo

DRINKS

draft beer or wine by the glass

3 course menu and one drink \$36