



VALENTINE'S DAY
FRIDAY FEBRUARY 14TH, 2014

A la carte menu offered with the following special
\$70 FOUR COURSE PRIX FIXE MENU

Appetizers

Served family style:

Charcoal Grilled Octopus

Tender grilled octopus is sliced served over red and white onions topped with grilled peppers, capers and parsley

Estia chips

Zucchini and eggplant fried crispy served with tzatziki

Tuna Carpaccio

Thinly sliced sushi grade tuna topped with fried capers, shallots, tomato, Kalamata olives, arugula, pickled red onions and shaved feta cheese

Salad

Served family style:

Horiatiki

Classic country salad with vine-ripened tomatoes, cucumbers, peppers, red onions, mixed olives and wood barrel aged feta cheese tossed in red wine vinaigrette

Entrée

Select one of the following:

Astakomakaronada

One pound lobster served over linguini with fresh tomatoes, shallots, white wine, lobster stock, basil and shaved feta cheese

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and a side of spanakorizo

Arni Paidakia

Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with roasted potatoes and tzatziki

Dessert

Select one of the following:

Loukoumades

Fried dough puffs with Greek honey, almonds and vanilla gelato

Chocolate Souflee

Traditional soufflé made with the finest chocolate served with vanilla gelato