

Prix Fixe Lunch ^{\$34}

Please choose one item from each section



STARTER

FETA FRIES ^{V, GF}

fried potato rounds, alato pipero, Feta

SUB *plant-based Feta*

ARUGULA SALAD ^{V, GF}

arugula, Feta, fig vinaigrette

SUB *plant-based Feta*

BRUSSELS SPROUTS ^{VGN, GF}

Brussels sprouts, toum, lemon

MAIN

MARGHERITA ^V

fresh mozzarella, tomato sauce, fresh basil

SUB *plant-based cheese*

HILOPITES ^V

handmade, fresh Greek-style egg noodles with roasted squash, dukkah, kale, brown butter cream

CHICKEN SOUVLAKI ^{GF}

marinated, grilled chicken skewer with lemon-oregano Feta fries and tzatziki

CHESTNUT STIFADO ^{VGN}

stew of chestnuts, leeks, mushrooms, sweet potatoes, pearl onions with 'bechamel'

DESSERT

PORTOKALOPITA

orange-custard syrup cake, Greek yogurt cremeux

CHOCOLATE TAHINI MOUSSE ^{VGN, GF}

dark chocolate whipped with tahini, almond milk, a hint of cinnamon, 'pasteli' sesame bark

RIZOGALO ^{V, GF}

warm rice pudding, caramelized pears, toasted pine nuts

WINTERLICIOUS^{ON}

JAN 31 - FEB 13, 2025

Produced by Toronto

Please note: no substitutions or alterations to the menu as described.
Beverages, tax, gratuity are additional.

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SUB *plant-based Feta*

BRUSSELS SPROUTS ^{VGN, GF}

Brussels sprouts, toum, lemon

MAIN

MARGHERITA ^V

fresh mozzarella, tomato sauce, fresh basil

SUB *plant-based cheese*

HILOPITES ^V

handmade, fresh Greek-style egg noodles with roasted squash, dukkah, kale, brown butter cream

CHICKEN SOUVLAKI ^{GF}

marinated, grilled chicken skewer with lemon-oregano Feta fries and tzatziki

CHESTNUT STIFADO ^{VGN}

stew of chestnuts, leeks, mushrooms, sweet potatoes, pearl onions with 'bechamel'

DESSERT

PORTOKALOPITA

orange-custard syrup cake, Greek yogurt cremeux

CHOCOLATE TAHINI MOUSSE ^{VGN, GF}

dark chocolate whipped with tahini, almond milk, a hint of cinnamon, 'pasteli' sesame bark

RIZOGALO ^{V, GF}

warm rice pudding, caramelized pears, toasted pine nuts

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Prix Fixe Dinner ^{\$45}

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STARTER

SOUTZOUKAKIA

*Smyrna-style beef meatballs with cumin
in a silky tomato sauce*

ARUGULA SALAD ^{V, GF}

arugula, Feta, fig vinaigrette

SUB *plant-based Feta*

BRUSSELS SPROUTS ^{VG, GF}

Brussels sprouts, toum, lemon

MAIN

CHICKEN SOUVLAKI ^{GF}

*marinated, grilled chicken skewer with
lemon-oregano Feta fries and tzatziki*

HILOPITES ^V

*handmade, fresh Greek-style egg noodles with
roasted squash, dukkah, kale, brown butter cream*

CHESTNUT STIFADO ^{VG, N}

*stew of chestnuts, leeks, mushrooms, sweet potatoes,
pearl onions with 'bechamel'*

DESSERT

PORTOKALOPITA

*orange-custard syrup cake,
Greek yogurt cremeux*

CHOCOLATE TAHINI MOUSSE ^{VG, N, GF}

*dark chocolate whipped with tahini, almond milk,
a hint of cinnamon, 'pasteli' sesame bark*

RIZOGALO ^{V, GF}

*warm rice pudding, caramelized pears,
toasted pine nuts*

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arugula, Feta, fig vinaigrette

SUB *plant-based Feta*

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Brussels sprouts, toum, lemon

MAIN

CHICKEN SOUVLAKI ^{GF}

*marinated, grilled chicken skewer with
lemon-oregano Feta fries and tzatziki*

HILOPITES ^V

*handmade, fresh Greek-style egg noodles with
roasted squash, dukkah, kale, brown butter cream*

CHESTNUT STIFADO ^{VG, GF}

*stew of chestnuts, leeks, mushrooms, sweet potatoes,
pearl onions with 'bechamel'*

DESSERT

PORTOKALOPITA

*orange-custard syrup cake,
Greek yogurt cremeux*

CHOCOLATE TAHINI MOUSSE ^{VG, GF}

*dark chocolate whipped with tahini, almond milk,
a hint of cinnamon, 'pasteli' sesame bark*

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