

ENJOY A HANDCRAFTED JOURNEY THROUGH OUR SIGNATURE MEDITERRANEAN DISHES, BRINGING AUTHENTIC FLAVOR TO DFW RESTAURANT WEEK. A \$49, 3-COURSE MEAL.



choose a starter

HUMMUS & BABA GHANOUJ

a duo of our savory, smooth chickpea hummus and creamy, smoky eggplant baba ghanouj, served with warm pita

FLATBREAD DUO

enjoy both of our classic flatbreads, one topped with zaatar spices and the other with creamy feta

FETA & OLIVES

a selection of in-house marinated mixed olives, paired with creamy feta

soup & salad

TOMATO BASIL SOUP

creamy tomato soup, complemented by fresh basil

GREEK SALAD

crisp romaine blend with tomato, cucumber, kalamata olives, feta, and greek vinaigrette

choose an entree

SAFFRON CHICKEN

sautéed chicken breast and mushrooms in a creamy curry sauce, served with saffron rice and roasted vegetables | pair with a glass of house pino grigio +10

SALMON KABOBS

garlic-marinated atlantic salmon kabobs, seasoned with salt and pepper, served with saffron rice and roasted vegetables | pair with a glass of house pinot noir +10

LAMB KABOBS

tender lamb sirloin kabobs, simply seasoned with salt and pepper, served with saffron rice and roasted vegetables | pair with a glass of house cabernet sauvignon +10