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## SNACK 'N' CHAT

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| <b>CRISPY POTATO WEDGES</b> – spicy aioli dipping                | 8  | <b>FALAFEL BITES (5)</b> – yogurt-lemon dipping                                 | 12 |
| <b>MEDITERRANEAN MARINATED OLIVES</b>                            | 8  | <b>PROSCIUTTO DATES (4)</b> – ricotta   walnut                                  | 10 |
| <b>CRUDITÉS</b> – raw mixed veggies   aioli dipping              | 8  | <b>CROQUETTAS DE BACALAO (4)</b> – wild cod                                     | 12 |
| <b>BOQUERONES</b> – marinated white anchovies   pink peppercorns | 10 | <b>CROQUETTAS DE JAMON (4)</b> – serrano ham   béchamel   truffle oil   fig jam | 12 |

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## MEDITERRANEAN DIPS

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Served with toasted ciabatta bread

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| <b>SPICED UP PIQUILLO PEPPER &amp; FETA</b> – sun-dried tomatoes   olive oil | 8 | <b>FISH ROE "TAMOSALATA"</b> – carp   olive oil                      | 8  |
| <b>CLASSIC HUMMUS</b> – chick-peas   tahini                                  | 8 | <b>TRIO OF DIPS</b> – hummus   piquillo-feta   tamosalata   crudités | 18 |

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## PÂTÉS | HOT CHEESES

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| <b>DUCK LIVER MOUSSE</b> – port wine   grapes   onion jam   bread | 14 | <b>PÂTÉ DE CAMPAGNE</b> – cornichon   dijon   bread                | 12 |
| <b>FLAMING CHEESE SAGANAKI</b> – brandy                           | 16 | <b>TRUFFLE BAKED BRIE</b> – filo wrapped   fig jam   spring greens | 17 |
| <b>BAKED HALLOUMI</b> – roast cherry tomatoes                     | 12 |  |    |

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## SALADS

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| <b>RUSTIC GREEK</b> – cucumber   cherry tomatoes   bell peppers   red onions   feta   olives | 15 | <b>ROASTED BEETS &amp; GREENS</b> – goat cheese   toasted almonds   balsamic vinaigrette     | 16 |
| <b>LEMONY CHICK-PEA</b> – greens   cucumber   bell pepper   red onion   cherry tomatoes      | 14 | <b>LABNEH W/ MINT OIL &amp; ZAAATAR</b> – cucumbers   cherry tomato   pepitas   micro greens | 12 |

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## VEGETARIAN

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| <b>SPINACH &amp; CHEESE FILO TRIANGLES (4)</b>   | 12 | <b>ROASTED EGGPLANT STEW (IMAM BIYALDI)</b> – tomato   onions   pine-nuts   feta   mint | 16 |
| <b>RICE STUFFED GRAPE LEAVES (4)</b> – pine nuts | 10 | <b>GREEK BAKED GIANT LIMA BEANS</b> – tomato   celery   bell pepper   red onion         | 12 |
| <b>GRILLED ZUCCHINI SLICES</b> – feta   mint     | 14 |   |    |

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## SEA

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| <b>WHOLE MEDITERRANEAN BRANZINO</b> – 1.2 lbs. roasted w/ fresh herbs          | 36 | <b>PAN SEARED SNAPPER FILET</b> – lemon-caper sauce   sautéed french beans | 32 |
| <b>DOWN UNDER FISH 'N' CHIPS</b> – beer battered wild cod   tartare   coleslaw | 28 | <b>WILD GARLIC SHRIMP</b> – lemon juice   cherry tomatoes   wine   bread   | 22 |

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## LAND

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| <b>ESCARGOTS A LA FLAMBÉ</b> – snails   mushrooms   brandy   garlic cream   bread | 18 | <b>GRILLED LAMB SKEWERS (2)</b> – salad   tzatziki   fries                          | 26 |
| <b>BISON SLIDERS</b> – ( 2 ) smoked gouda   spicy mango chutney   brioche bun     | 18 | <b>GREEK SAUSAGE CASSOULET</b> – orange-fennel pork sausage   white bean stew       | 22 |
| <b>HARISSA SPICED CHICKEN THIGH SKEWERS (2)</b> – yogurt marinade                 | 16 | <b>STEAK AU POIVRE</b> – 8oz grass-fed beef tenderloin   pepper-cream sauce   fries | 36 |

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## CHEESE & CHARCUTERIE

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choice of TWO – \$12 | FOUR – \$22 | SIX – \$32

served w/ condiments & bread

### ~ CHEESE ~

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| <b>DRUNKEN GOAT</b> – Spain: goat              |
| <b>SMOKED GOUDA</b> – Holland: cow             |
| <b>GRUYERE</b> – Switzerland: cow              |
| <b>BRIE</b> – France: soft, mild, creamy (cow) |

### ~ CHARCUTERIE ~

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| <b>PROSCIUTTO DI PARMA</b> – soft, sweet & salty |
| <b>SPANISH CHORIZO</b> – paprika, spices         |
| <b>GENOA SALAMI</b> – soft, fatty, spices        |
| <b>FRENCH HAM</b> – rosemary, pepper             |



# HAPPY HOUR MENU

Tue – Sat 5–7pm

## HAPPY PLATES

<sup>VEGAN</sup> MARINATED OLIVES | 5

<sup>VEGAN</sup> CRISPY POTATO WEDGES | 6

JAMON CROQUETTAS (3) | 6

<sup>VEGAN</sup> FALAFEL BITES (5) | 8

PÂTÉ DE CAMPAGNE | 8

<sup>VEGAN</sup> STUFFED GRAPE LEAVES (4) | 6

BACALAO CROQUETTAS (3) | 6

BOQUERONES | 6

<sup>VEGAN</sup> CLASSIC HUMMUS | 5

## HAPPY COCKTAILS

RED SANGRIA | 9

» fresh fruit | no added sugar »

LIMONCELLO SPRITZ | 9

» limoncello | prosecco | sparkling »

SPICY MIMOSA | 9

» tangerine | prosecco | spicy agave »

## HAPPY BEER

LOST CITY MIAMI BREWERY | 5

ESTRELLA LAGER | BARCELONA | 6

## HAPPY WINE

### WHITE

☺ SAUVIGNON BLANC, VENETO | 8

PINOT GRIGIO | FRIULI | 8

VINHO VERDE: PORTUGAL | 9

CHARDONNAY: (UNOAKED) ALTO ADIGE | 9

### SPARKLING

☺ "PET-NAT" ORANGE: EMILIA-ROMAGNA | 9

PROSECCO: ITALY | 9

~ ORANGE ~

☺ GRAPE ABDUCTION: SLOVENIA | 9

~ ROSE ~

☺ GRAPE ABDUCTION | SLOVENIA | 8

### RED

☺ CABERNET SAUVIGNON: VENETO | 8

☺ SUPER TUSCAN: ITALY | 9

TEMPRANILLO: RIBERA DEL DUERO, SPAIN | 8

PINOT NOIR: LANGUEDOC, FRANCE | 9

## DESSERTS

GF CREMA CATALANA | 10

GREEK WALNUT CAKE | 11

– honey syrup –

GF CHOCOLATE LAVA CAKE | 11

– brandied cherries –

GF THREE CHEESE MOUSSE | 11

– spiced berry compote | toasted almonds –

PISTACHIO BAKLAVA (3) | 10

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RESERVATIONS