



MERAKI

WEEKLY FEATURES

T U E S D A Y S

25% off of all our wine bottles

W E D N E S D A Y S

25\$ Pork souvlaki plate

Served with rice, fries & greek salad

5\$ Kids meal

(12 and under)

T H U R S D A Y S

! B U B B L E S & O Y T E R S !

2\$ Oysters

25% off of all our champagne

F R I D A Y S

Happy hour 5-7

Bar menu 50% off !!

*not including premium products

** Can not be combined to another promo





Y I A M A S

TO SHARE FOR THE TABLE

“Pikilia”

*Kopanisti & Tzatziki dips, fried calamari, loukaniko,
spanakopitas, marinated olives, tomatoes, cucumbers
peperoncini & house pita*

Hummus

*Roasted chick peas, tahini,
garlic & libanese tabouleh
Served with house pita*

14

24/42

Brie fondant

*Truffle tartufo, honey
& house croutons*

23

“Kopanisti”

*Roasted peppers, feta,
& marinated olives
Served with house pita*

14

S T A R T E R S

Shrimp mosaic

*Shrimps, green pea gazpacho
& “persillade”*

22

Lemon Scallops

*Lemon, cream and white wine
sauce, dill & brioche bread*

24

Tuna Tartare

*Scallions, cherry tomatoes, lime, jalapenos,
soy, herb-infused oil & house croutons*

22

Grilled Octopus

*Greek lemon oil, capers,
red onions, fennel,
tomatoes & cucumbers*

32

“Loukaniko”

*Greek artisanal sausage, tzatziki,
lemon oil & house pita*

18

Beef Carpaccio

*Filet Mignon, sundried tomatoes,
Kalamata, fried onions, whipped feta,
pistachios & house croutons*

26

Fried Calamari

*Dill-lemon sauce
& gremolata*

22

S A L A D S

Greek Salad

*Cucumbers, tomatoes, peppers,
red onions, Kalamata olives,
feta & origano*

18

“Psilokomeni”

*Fine chopped lettuce, cucumbers,
scallions, dill, parsley, lemon,
olive oil, vinegar & feta*

17

MAINS

8 oz AAA Hanger Steak

40

Served with greek fries & herbs and tomato "sauce vierge"

8 oz AAA Filet Mignon

65

*Served with a lemon-feta risotto & red wine sauce
(Add 1 lobster tail +15)*



Pernod Mussels

32

Cream, scallions, fennel, dill & greek fries

Pan-seared Walleye filet

44

*Served with a white wine fish stock
julienned vegetables, cherry tomatoes & house rice*

Tuna tartare

40

*Scallions, cherry tomatoes, jalapenos, lime, soy, herb-infused oil
Served with greek fries, chef salad & house croutons*

Swordfish tataki

46

*Served with a grappe, cherry tomato, dill and pomegranate "sauce vierge",
asparagus & a honey-thyme parsnip purée*

SIGNATURE PASTAS

Lobster bisque mediterranean linguine

55

*Scallops, giant shrimps, octopus, mussels, jalapenos,
& creamy lobster bisque sauce*

Braised lamb "Moussaka"

36

*Layered 7-hour braised lamb, eggplants, zucchinis,
potatoes & pasta*

Red beet seafood risotto

44

*Scallops, giant shrimp, mussels, parmesan, fresh herbs
& its red-beet broth*

MERAKI PLATTERS

TO SHARE

Lamb & pork gyro 50

House pita, red onions, tomatoes, lettuce & tzatziki sauce

Souvlaki trio 60

Beef, pork and chicken skewers, pickled caramelized onions, garlic sauce, tzatziki & greek fries

45 oz AAA Beef Tomahawk 155

Served with greek fries, sautéed mushrooms & red wine sauce

Sea delights 170

*2 Lobster tails, 8 oysters, tuna tartare, 4 scallops, 4 giant shrimps, fried calamari, Pernod mussels, house pita & house croutons
Served with "mignonette", dill-lemon sauce & garlic butter*



CLASSICS

Chicken mediterranean salad 32

Chicken, chick peas, tomatoes, cucumbers, Kalamata olives, red onions, mint & tzatziki yogurt

Greek burger 28

*Beef, kopanisti spread, tomatoes, red onions & lettuce
Served with greek fries (Change for a greek salad +4)*

Roasted cauliflower (Vegan) 32

Chick peas, tofu, curry, cumin, coconut milk & herbs and tomato "sauce vierge"

EXTRAS

3 Giant shrimps 22
Served with garlic butter

5 oz Lobster tail 22
Served with garlic butter

Sautéed mushrooms 14
*Artisanal blend, thyme
& red wine sauce*

Sautéed Vegetables 12
*Seasonal vegetables, lemon,
butter & origano*

Greek Fries 10
Feta & spicy mayo

House rice 8
Chicken stock & butter