

## MERAKI WEEKLY FEATURES

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### T U E S D A Y S

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25% off of all our wine bottles

### W E D N E S D A Y S

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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

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### ! 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

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Happy hour 5-7

Bar menu 50% off !!

\*not including premium products

\*\* Can not be combined to another promo





# YIA MASA

TO SHARE FOR THE TABLE

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## “Pikilia”

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

24/42	“Kopanisti”
14	Roasted peppers, feta, & marinated olives
23	Served with house pita
14	

## STARTERS

22	Shrimp mosaic	22	Lemon Scallops	24
	<i>Shrimps, green pea gazpacho &amp; “persillade”</i>		<i>Lemon, cream and white wine sauce, dill &amp; brioche bread</i>	
22	Tuna Tartare	22	Grilled Octopus	32
	<i>Scallions, cherry tomatoes, lime, jalapenos, soy, herb-infused oil &amp; house croutons</i>		<i>Greek lemon oil, capers, red onions, fennel, tomatoes &amp; cucumbers</i>	
18	“Loukaniko”	18	26	Beef Carpaccio
	<i>Greek artisanal sausage, tzatziki, lemon oil &amp; house pita</i>			<i>Filet Mignon, sundried tomatoes, Kalamata, fried onions, whipped feta, pistachios &amp; house croutons</i>
22	Fried Calamari	22		
	<i>Dill-lemon sauce &amp; gremolata</i>			

## SALADS

18	Greek Salad	18	“Psilokomeni”	17
	<i>Cucumbers, tomatoes, peppers, red onions, Kalamata olives, feta &amp; origano</i>		<i>Fine chopped lettuce, cucumbers, scallions, dill, parsley, lemon, olive oil, vinegar &amp; feta</i>	

# M A I N S

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40

## 8 oz AAA Hanger Steak

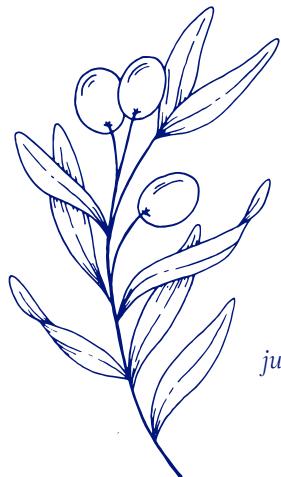
*Served with greek fries & herbs and tomato “sauce vierge”*

65

## 8 oz AAA Filet Mignon

*Served with a lemon-feta risotto & red wine sauce*

*(Add 1 lobster tail +15)*



32

## Pernod Mussels

*Cream, scallions, fennel, dill & greek fries*

44

## Pan-seared Walleye filet

*Served with a white wine fish stock*

*julienned vegetables, cherry tomatoes & house rice*

40

## Tuna tartare

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

*Served with greek fries, chef salad & house croutons*

46

## Swordfish tataki

*Served with a grappe, cherry tomato, dill and pomegranate “sauce vierge”,*

*asparagus & a honey-thyme parsnip purée*

# S I G N A T U R E   P A S T A S

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55

## Lobster bisque mediterranean linguine

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

36

## Braised lamb “Moussaka”

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

44

## Red beet seafood risotto

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

# MERAKI PLATTERS

## TO SHARE

### Lamb & pork gyro

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

50

### Souvlaki trio

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

60

### 45 oz AAA Beef Tomahawk

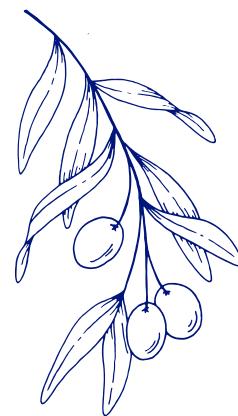
*Served with greek fries, sautéed mushrooms & red wine sauce*

155

### 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, Kalamatà olives, red onions, mint & tzatziki yogurt*

28

### Greek burger

*Beef, koupanisti 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*