

# ZANTE



*The Greek Íthos at the heart of our cuisine  
Simplicity, freshness and respect for natural flavor*

## MEZZÉ TO SHARE

<b>THE SPECIAL - ZUCCHINI CHIPS WITH TZATZIKI</b>	29
CRISP ZUCCHINI CHIPS, DELICATELY FRIED AND SERVED WITH OUR SIGNATURE TZATZIKI OF GREEK YOGURT, CUCUMBER, GARLIC AND FRESH HERBS	
<b>MEDLEY OF GRILLED VEGETABLES</b>	32
MUSHROOMS, PEPPERS, ZUCCHINI AND ONIONS, FINISHED WITH OLIVE OIL AND LEMON	
<b>FETA SAGANAKI</b>	24
BARREL-AGED GREEK FETA BAKED UNTIL GOLDEN, FINISHED WITH WILD THYME HONEY AND TOASTED SESAME	
<b>KEFALOGRAVIERA SAGANAKI</b>	22
FRIED GREEK CHEESE FLAMBÉED WITH OUZO, GOLDEN AND MELTING	
<b>GIGANTES</b>	16
TENDER GIANT BEANS, SLOWLY BRAISED IN A TOMATO REDUCTION INFUSED WITH MEDITERRANEAN HERBS	
<b>GREEK SPREADS WITH PITA</b>	28
A TRIO OF TRADITIONAL HOUSE SPREADS - SILKY TARAMA, SPICY KOPANISTI AND TZATZIKI - PAIRED WITH WARM PITA BREAD	
<b>OYSTER MUSHROOMS</b>	28
FIRE-GRILLED OYSTER MUSHROOMS FINISHED WITH A SQUEEZE OF LEMON AND COLD-PRESSED OLIVE OIL	
<b>ROASTED SWEET PEPPERS</b>	22
RED AND YELLOW SWEET PEPPERS, DRIZZLED WITH OLIVE OIL, RED WINE VINEGAR AND WILD OREGANO	
<b>CALAMARI</b>	38
CALAMARI, LIGHTLY FRIED OR GRILLED, COMPLEMENTED BY LEMON, GARLIC AND OREGANO	
<b>GRILLED OCTOPUS</b>	44
SUCCULENT MEDITERRANEAN OCTOPUS, FLAME-CHARRED AND DRESSED WITH CAPERS, RED WINE VINEGAR, AND OLIVE OIL	
<b>BAKED CRAB CAKES (2)</b>	51
HAND-FORMED BLUE CRAB CAKES WITH FRESH HERBS, CITRUS AND A CRISP PANKO CRUST	
<b>GRILLED SHRIMP</b>	1/2 POUND 52
GRILLED SHRIMP MARINATED WITH LEMON, GARLIC AND OREGANO	

## SOUP

<b>TRADITIONAL LENTIL SOUP</b>	8
A COMFORTING GREEK CLASSIC - SLOW-SIMMERED LENTILS WITH ONION, GARLIC AND EXTRA VIRGIN OLIVE OIL	

## SALADS

<b>GREEK TRADITIONAL</b>	26 / 36
VINE-RIPENED TOMATOES, CUCUMBER, VIDALIA ONIONS, PEPPERS, OLIVES AND BARREL-AGED FETA, DRESSED WITH EXTRA VIRGIN OLIVE OIL AND RED WINE VINEGAR	
<b>PSILOKOMENI &amp; FETA</b>	20 / 30
HEARTS OF ROMAINE FINELY SHREDDED WITH SCALLIONS, DILL AND OLIVE OIL, FINISHED WITH BARREL-AGED FETA	
<b>CREAMY ZANTE SALAD</b>	18 / 26
CRISP ROMAINE LETTUCE TOSSED WITH GREEN ONIONS AND A VELVETY DILL DRESSING	
<b>ZANTE CAESAR</b>	20 / 30
ROMAINE HEARTS WITH CREAMY HOUSE DRESSING, BOILED EGG, ANCHOVIES AND KEFALOGRAVIERA CHEESE	

## FROM THE SEA

<b>MEDITERRANEAN SEA BASS (GREECE)</b>	MARKET PRICE
SUSTAINABLY SOURCED WHOLE SEA BASS, GRILLED WITH OLIVE OIL, LEMON AND CAPERS	
<b>SWORDFISH</b>	57
SWORDFISH STEAK GRILLED WITH HOUSE SPICES, OLIVE OIL AND LEMON - FIRM AND FLAVORFUL	
<b>CHILIEN SEA BASS</b>	69
PAN-SEARED FILLET, FINISHED IN THE OVEN WITH HOUSE SPICES, OLIVE OIL AND LEMON - BUTTERY AND FLAKY	
<b>SHRIMP</b>	46
SHRIMP, GRILLED WITH OLIVE OIL, LEMON, GARLIC AND OREGANO	
<b>ORGANIC SCOTTISH SALMON</b>	41
SUSTAINABLY RAISED SALMON, GRILLED WITH CAPERS, CITRUS, OLIVE OIL AND LEMON - FLAKY AND VIBRANT	
<b>ICELANTIC COD</b>	49
PAN-SEARED, FINISHED IN THE OVEN WITH OLIVE OIL AND LEMON - A TENDER, FLAKY WHITE FISH	
<i>Served with seasonal vegetables and oven roasted potatoes with lemon</i>	

## MEATS

<b>GRILLED CHICKEN BREAST</b>	32
FREE-RANGE CHICKEN BREAST, MARINATED WITH LEMON AND HERBS, OVEN-FINISHED	
<b>GRILLED LAMB CHOPS</b>	56
FIRE-GRILLED LAMB CHOPS, WITH SEA SALT, HOUSE SPICES, OLIVE OIL AND WILD OREGANO	
<b>FILET MIGNON</b>	76
CENTER-CUT TENDERLOIN, SEARED AND FINISHED WITH A RED WINE REDUCTION AND GRILLED OYSTER MUSHROOMS	
<b>GRILLED RIB STEAK</b>	80
BONE-IN RIB STEAK, FIRE-GRILLED WITH GARLIC, HOUSE SPICES AND SEA SALT	
<b>NEW YORK STRIP LOIN</b>	68
CLASSIC STRIP LOIN, GRILLED WITH HOUSE PEPPER SAUCE AND CRISPY POMMES FRITES*	
<i>Served with seasonal vegetables and oven roasted potatoes with lemon exception *</i>	

## PASTA

<b>MAKARONADA</b>	32
GREEK-STYLE PASTA WITH A SLOW-SIMMERED MEAT SAUCE INFUSED WITH CLOVE, NUTMEG AND CINNAMON	
<b>ROASTED LAMB PASTA</b>	42
SLOW-ROASTED QUÉBEC LAMB WITH FRESH HERBS, ARUGULA AND CRISP PARMESAN CROUTONS	
<b>LINGUINI SEAFOOD</b>	48
LINGUINI WITH SHRIMP, CALAMARI AND SCALLOPS IN A LIGHT GARLIC AND TOMATO SAUCE	
<b>VEGETARIAN PASTA</b>	30
FRESH SEASONAL VEGETABLES IN A DELICATE OLIVE OIL AND HERB EMULSION	

## SIDES

<b>ROASTED POTATOES</b>	10
GOLDEN POTATOES BAKED WITH LEMON, OREGANO AND OLIVE OIL	
<b>FRIES</b>	8
CRISP, LIGHTLY SEASONED WITH SEA SALT	
<b>TZATZIKI &amp; PITA</b>	16
CREAMY YOGURT, CUCUMBER AND GARLIC DIP SERVED WITH WARM PITA BREAD	
<b>FETA &amp; OLIVES</b>	14
BARREL-AGED FETA WITH KALAMATA OLIVES AND EXTRA VIRGIN OLIVE OIL	
<b>SAUTÉED VEGETABLES</b>	12
FRESH SEASONAL VEGETABLES, LIGHTLY SAUTÉED WITH OLIVE OIL AND HERBS	