



NYC SUMMER RESTAURANT WEEK 2025

“Guests can select one option from the menu for each course.”

MONDAY TO FRIDAY

LUNCH MENU \$30

FIRST COURSE

Hummus

CHICKPEA PASTE, TAHINI, GARLIC, LEMON, CUMIN, OLIVE OIL

Muhammara

ROASTED RED PEPPER, WALNUTS, GARLIC, POMEGRANATE MOLASSES, CROUTONS

Tzatziki

YOGURT, CUCUMBER, GARLIC, DRIED MINT, TOPPED WITH OLIVE OIL

SECOND COURSE

Chop & Chick

MEDITERRANEAN-STYLE SEASONED GROUND CHICKEN PATTIES, MINT YOGURT, TOMATO EZME

Truffle Fettuccine Alfredo Pasta

FETTUCCINE ALFREDO PASTA, TRUFFLE CREAMY SAUCE MUSHROOM

Beef Bliss

GRILLED CHOPPED BEEF KEBAB, TOMATO EZME, MINT CUCUMBER YOGURT

THIRD COURSE

Cold Baklava

SWEET PASTRY MADE OF LAYERS OF FILO FILLED, IT’S MAGNIFICENT MEETING WITH MILK, CHOCOLATE AND PISTACHIO

Creme Brulee

A RICH AND CREAMY CUSTARD BASE THAT IS TOPPED WITH A LAYER OF HARD CARAMEL

MONDAY TO FRIDAY

DINNER MENU \$60

FIRST COURSE

Greek Salad

TOMATOES, CUCUMBERS, PEPPERS, RED ONIONS, LETTUCE, KALAMATA OLIVES, FETA
CHEESE, RED WINE VINAIGRETTE

Muhammara

ROASTED RED PEPPER, WALNUTS, GARLIC, POMEGRANATE MOLASSES, CROUTONS

Beetroot Salad

EZINE CHEESE, FRESH ONION RING, BASIL, BLACK FIG GLAZE

SECOND COURSE

Chop & Chick

MEDITERRANEAN-STYLE SEASONED GROUND CHICKEN PATTIES, MINT YOGURT, TOMATO EZME

Beef Bliss

GRILLED CHOPPED BEEF KEBAB , TOMATO EZME , MINT YOGURT

Herb- Infused Grilled Salmon

RISOTTO, ASPARAGUS WITH LEMON BUTTER CAPER SAUCE

THIRD COURSE

Cold Baklava

SWEET PASTRY MADE OF LAYERS OF FILO FILLED, IT’S MAGNIFICENT MEETING WITH MILK, CHOCOLATE AND PISTACHIO

Creme Brulee

A RICH AND CREAMY CUSTARD BASE THAT IS TOPPED WITH A LAYER OF HARD CARAMEL

SUNDAY BRUNCH

\$30

FIRST COURSE

Avocado Feta Spread

AVOCADO, FRESH SPINACH BLENDED WITH GARLIC, FETA, MOZZARELLA CHEESE, OLIVES, GORGONZOLA CHEESE

Muhammara

ROASTED RED PEPPER, WALNUTS, GARLIC, POMEGRANATE MOLASSES, CROUTONS

Babaganoush

MASHED CHAR-GRILLED EGGPLANT, TAHINI, YOGURT, GARLIC

SECOND COURSE

Avocado Toast

BRIOCHE BREAD, AVOCADO PURÉE, CHERRY TOMATOES, PARMESAN CHEESE, ARUGULA

Vegetable Omelette

BROCCOLINI, ONION, SPINACH, PORTOBELLO MUSHROOMS, AND MOZZARELLA CHEESE. SERVED WITH HOME FRIES OR FRUIT SALAD.

Nutella Pancake

NUTELLA, BANANA, STRAWBERRY AND WHIPPED CREAM

THIRD COURSE

1 glass bloody mary

1 glass mimosa

1 glass sangria

1 glass bellini

SUNDAY DINNER

\$60

FIRST COURSE

Avocado Feta Spread

AVOCADO, FRESH SPINACH BLENDED WITH GARLIC, FETA, MOZZARELLA CHEESE, OLIVES, GORGONZOLA CHEESE

Ceasar Salad

ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING, PARMESAN CHEESE

Beetroot Salad

EZINE CHEESE, FRESH ONION RING, BASIL, BLACK FIG GLAZE

SECOND COURSE

Herb- Infused Grilled Salmon

6 OZ GRILLED SALMON , RISOTTO , GRILLED ASPARAGUS , WHITE WINE SAUCE

Short Rib Tandir

SLOW-COOKED SHORT RIBS, RISOTTO, BEEF JUICE

Lamb Shish Kebab

SERVED WITH PAVÉ POTATOES, GRILLED ASPARAGUS, EGGPLANT ROLL WITH DEMI GLAZE SAUCE

THIRD COURSE

Cold Baklava

SWEET PASTRY MADE OF LAYERS OF FILO FILLED, IT’S MAGNIFICENT MEETING WITH MILK, CHOCOLATE AND PISTACHIO

Creme Brulee

A RICH AND CREAMY CUSTARD BASE THAT IS TOPPED WITH A LAYER OF HARD CARAMEL