



YIAYIA'S TABLE MENU 2

Grilled Pita, Black Olive Oil

Marinated Olives, Citrus, Garlic, Oregano

Three Roe Taramosalata, Salmon Pearls, Avruga

Fava, Yellow Split Pea, Pickled Cucumber & Calamari

Halloumi Saganaki, Honey, Lemon Ouzo, Oregano

Spanakopita, Spinach Pie, Dill, Leek, Feta

Three Lamb Moussaka, Eggplant, Celeriac, Ricotta

Horiatiki, Heirloom Tomatoes, Cucumbers, Olives, Feta

Greek Fries, Kasseri, Sumac, Oregano

Coconut Bougatsa, Hot Chocolate, Poached Cherries,
Coconut Ice Cream

**Seasonal menu- Subject to change*