



E D E S S A



M E Z E S

GREEK LEMON & CHICKEN SOUP

Chicken, dill, lemon, rice

VILLAGE SALAD

Tomatoes, cucumbers, red onions, peppers, capers, Kalamata olives, Feta, olive oil

SPANAKOPITA

Spinach and feta cheese wrapped in phyllo dough

APPLE & ROASTED CAULIFLOWER

Bay greens, lemon-wine poached apple, pickled onion, asparagus, toasted baguette, avocado puree, honey crisp apple vinaigrette (V)

BAKED FETA CHEESE

Extra virgin olive oil, red onions, tomatoes, oregano

OCTOPUS SALAD

Chickpea salad, oregano, lemon dressing, micro greens, smoked paprika oil

KOLOKITHOKEFTEDES HOUSE-MADE ZUCCHINI FRITTERS

Grated zucchini, Feta cheese, spring onions, Tzatziki sauce

STEAMED MUSSELS

Black & Green Lip mussels, white wine, garlic, lemon, herbs

B I G P L A T E S

SIGNATURE

AEGEAN SLOW BRAISED PRIME BEEF

Beef tenderloin morsels, sundried tomato, olives, mushrooms, root vegetables, red wine sauce, potato purée, thyme

CHICKEN KEBAB

Marinated and grilled tender chicken pieces, orzo pilaf, sautéed seasonal vegetables, greek yogurt-garlic dip

PAN-SEARED MEDITERRANEAN SEA BASS

Grilled vegetables, garlic confit, parsley potatoes, Kalamata olive-tomato relish, lemon-sage butter sauce

GRILLED LAMB CHOPS

Sautéed zucchini rondels, roasted potatoes, blistered cherry tomatoes, garlic confit, rosemary jus

BROILED LOBSTER

Herbs and garlic marinated Lobster, creamy mash, grilled Mediterranean vegetables, garlic herb butter, fried capers

GREEK ORZO, TOMATO & FETA

Sautéed orzo pasta, cherry tomatoes, green peas, zucchini, olives, crumbled Feta cheese, oregano, extra virgin olive oil

D E S S E R T S

BAKLAVA

Crispy phyllo, walnuts, cinnamon, sweet syrup

CITRUS OLIVE OIL CAKE

Orange salad, Frangelico Chantilly

EDESSA CHOCOLATE CAKE

Prune compote, Irish cream Chantilly

V - Vegan. Some dishes may be prepared vegan, gluten or lactose free upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.