



SOUVLAKI

- SPICED LAMB** \$9.00
- OREGANO CHICKEN** \$8.00
- WILD SHRIMP** \$12.00
- VEGETABLES** \$9.00
- OP LOUKANIKO SAUSAGE** \$9.00

- PORK CHOPS AND FRIES** \$19.00
charred scallion sauce, lemon

HUMMUS

- TRADITIONAL HUMMUS** \$9.00
chickpeas, schug
- SPRING HUMMUS** \$16.00
mixed mushrooms, herb butter, seed mix

SALADS

- BLUTO'S WEDGE** \$12.00
iceberg, ranchziki, bacon, pickled onion, seeds
- CITRUS & ARUGULA** \$16.00
labneh, pistachio, picholine olives, sumac vinaigrette
- ASPARAGUS & QUINOA** \$14.00
pickled peppers, charred kalamata olives, soft egg, seeds

VEGETABLES

- CHARRED BROCCOLI & LENTILS** \$10.00
red tahini, preserved lemon, almonds
- FRIED SUNCHOKES** \$12.00
caramelized dates, lemon jam, sheep cheese

STUFF

- SEARED ALBACORE & GARBANZO** \$19.00
cucumber sauce, fennel, avocado
- FALAFEL & BULGUR** \$14.00
turmeric yogurt
- GREEK FRIES** \$6.00
haloumi, lemon
- PICKLES** \$5.00
- TZATZIKI** \$4.00

SOFT SERVE

- CHOCOLATE** \$5.00
- VANILLA** \$5.00
- SWIRL** \$5.00
- TOPPINGS :**
- chocolate tahini magic shell and pistachios \$2.00
- honey and halva \$2.00
- Greek olive oil, sea salt \$2.00

DON'T FORGET

BREAD

\$3.00