

MEZE GRILL

SUSHI

MEZE ROLL - Shrimp Tempura, Tuna, Salmon, Hamachi, Cucumber, Spicy Mayo, Sweet Soy, Sesame Oil, Bubu Arare	25
NASSAU ROLL - Conch Tempura, Mango, Cucumber, Avocado, Conch Ceviche, Tamarind Sauce	18
SPICY TUNA - Spicy Mayo, Avocado, Cucumber, Sesame Seeds	12
SPICY SALMON - Spicy Mayo, Avocado, Cucumber, Sesame Seeds	12
CALIFORNIA ROLL - Avocado, Cucumber, Kanikama, Sesame Seeds	12
SHRIMP TEMPURA - Avocado, Cucumber	12

APPETIZERS / SMALL PLATES

CALAMARI - Chickpea Flour Dusted, Green Harissa Aioli	18
BRUSSEL SPROUTS - Balsamic Soy Reduction, Toasted Peanuts	10
FLAMING SAGANAKI - Brandy, Pita Bread	15
BUFFALO WINGS - Pickled Onion, Creamy Blue Cheese	18
MEZE PLATTER - Falafel, Lamb, Beef, Chicken Kebabs, Tzatziki, Meze Pita Bread	27
FISH TACOS - Battered Cod, Pickled Onions, Spicy Mayo, Cilantro, flour Tortilla	23
PEI MUSSELS - Ouzo, Fennel, Orange, Garlic, Grilled Ciabatta Bread	21
GRILLED SAUSAGE – Greek & Italian Sausage, Balsamic Onion Jam	19

SPECIALS

Jasmin Rice, Sauted Vegetables, Garden Salad, French Fries or Sweet Potato Fries

ROASTED GREEK LEMON CHICKEN - Marinated Half Free-Range Chicken	22
NEW YORK STRIP - 8oz 1855 Angus	24
FISH N CHIPS - Battered Cod, Mashed Peas, House Tartar Sauce	24
GRILLED SALMON FILLET - Fresh Cut Faroe Island Salmon	33
TOMAHAWK PORK CHOP 21oz	44
16oz RIB EYE	44

PASTA

LAMB MEATBALL - Fresh Spaghetti, Baby Heirloom Tomato Ragu, Crispy Artichoke, Feta, Mint	24
SPICY SHRIMP ALLA VODKA - Fresh Linguini, Shrimp, Baby Heirloom Ragu, Vodka, Cream, Grana Padano	26
SEAFOOD ALFREDO - Fresh Fettuccini, Shrimp, Mussels, Calamari, Garlic Cream, Grana Padano	38
CHORIZO BOLOGNESE - Fresh Rigatoni, Iberico Chorizo, Ground Wagyu, Roasted Heirloom Tomato Ragu, Grana Padano	23
CHICKEN ALFREDO - Fresh Fettuccini, Chicken, Garlic Cream, Grana Padano	23

SIGNATURE BURGERS

LAMB - Harissa Feta Spread, Roasted Peppers, Tzatziki, Arugula, Cucumber, Brioche	24
PRIME BEEF - Roasted Baby Heirloom Tomato, Applewood Bacon Jam, White Cheddar, Garlic Mayo Spread, Brioche	24
CRISPY CHICKEN - Buttermilk Crispy Chicken, Lettuce, Red Onion, tomato, Homemade ranch dressing	17
LAMB GYRO - House Made Pita, Picked Onion, lettuce, Tomato, Cucumber, Tzatziki Sauce	14
CHICKEN GYRO - House Made Pita, Picked Onion, lettuce Tomato, Cucumber, Tzatziki Sauce	15

SALADS

GREEK - Heirloom tomato, cucumber, olives, feta, red onion, fresh oregano vinaigrette(V)	18
CAESAR – Romain, Garlic Croutons, Shaved Parmesan	15
CRISPY CHICKEN - Buttermilk Chicken Breast, Gem Lettuce, Vegetables, Buttermilk Ranch	18

SIDES

FRENCH FRIES	6
SWEET POTATO FRIES	7
JASMINE RICE	6
SAUTED VEGETABLES	7
GARDEN SALAD	7
MASHED POTATO	7

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.

Service charge at 15% & vat at 12% is applied to all bills.