



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, 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

- 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