Lunch

Raw Bar

OYSTERS (HALF/FULL) 24/46
*east & west coast

JUMBO LUMP CRAB COCKTAIL 36

SHRIMP COCKTAIL 26

LOBSTER COCKTAIL 52

GRAND SEAFOOD TOWER 150

Salad

CLASSIC GREEK SALAD 27
traditional Greek tomato salad

PRASINI SALAD 26
romaine, scallion, feta, caper-dill aioli

BEET SALAD 26
roasted red & golden beets, skordalia, pomegranate seeds, almonds, balsamic vinaigrette

BABY GEM SALAD 26
myzitrha cheese, kefalograviera cheese croutons, Greek goddess dressing

MEDITERRANEAN SALAD 26
arugula, lentils, quinoa, roasted peppers, red onion, cherry tomato, avocado

FIG SALAD 27
candied walnuts, butternut squash, manouri cheese, pomegranate seeds, balsamic vinaigrette

ADD PROTEIN TO SALADS
chicken +13 salmon +16
shrimp +15 steak +18
grilled calamari +13
avocado +7 octopus +15

Soup

AVGOLEMONO 15
traditional chicken & rice soup with egg and lemon

LENTIL "Fakes" 15
carrots, onions, celery

Mezze

PIKILIA (SPREADS 3/6) 24/39
(with pita or crudité)
Hummus: chickpeas, tahini, cumin
Tzatziki: yogurt, cucumber, dill
Fava: yellow split pea, saffron
Tirokafteri: spicy feta
Skordalia: traditional garlic spread
Melitzanosalata: smoked eggplant
Taramosalata: carp roe, potato, caviar

GRILLED OCTOPUS 35
fava, roasted peppers, onions, capers

CALAMARI 32
crispy with tomato sauce or grilled with ladolemono & capers

CRAB CAKE 37
jumbo lump crabmeat, spicy aioli, cabbage slaw

SHRIMP SAGANAKI 33
sauteed shrimp with tomato, ouzo, feta, chili flake, and fresh herbs

PAROS CHIPS 28
traditional slices of crispy zucchini & eggplant, tzatziki

KOLOKITHOKEFTEDES 21
crispy zucchini fritters, lemon yogurt

DAKOS 24
"greek bruschetta" crushed tomato, cucumber, feta, olives

SPANAKOPITA 21
spinach, feta, leeks,herbs, wrapped in filo

HALLOUMI 21
candied orange, sesame seeds, Paros honey

SAGANAKI 27
pan-fried kefalograviera cheese, Paros honey and lemon juice

TUNA TARTARE 32
yellowfin tuna, ponzu, avocado mousse, crispy potato, lemon yogurt, caviar

BLISTERED SHISHITO PEPPERS 16
za'atar spice, sea salt

Entrees

GRILLED SHRIMP 42
served with rice pilaf and grilled zucchini

SEAFOOD ORZOTTO 48
clams, mussels, shrimp, crab meat, baked with metaxa and orzo

NEW YORK STRIP 42
10 oz. grilled steak served with hand cut fries, prasini salad

HERITAGE BONE-IN PORK CHOP 49
served with lemon potatoes

SWORDFISH KEBAB 48
fava, grilled broccolini, bell pepper, onion

LAVRAKI FILET 46
lean and mild bronzino. grilled and served with horta

CRAB CAKE SANDWICH 39
jumbo lump crabmeat, aioli, cabbage slaw, pickled chili, hand cut fries

MOUSSAKA 28
Traditional Greek classic. Layered with ground beef, eggplant, potato, topped with bechamel

Sides

LEMON POTATOES 13

SPANAKORIZO 13

HORTA 13

SAUTEED SPINACH 14

GRILLED BROCCOLINI 14

BRUSSELS SPROUTS 14

FASOLAKIA 14

GIGANTES 14

RICE PILAF 13

HAND-CUT FRIES 13
add feta cheese + $2

LAMB CHOPS 45
two chops marinated & grilled, hand cut fries

CHICKEN SOUVLAKI 31
grilled chicken, with fries, pita, tzatziki, green salad
add feta cheese +$3

GRILLED FAROE ISLAND SALMON 46
Greek traditional green beans, zucchini, tomato

FILET MIGNON KEBAB 60
marinated and grilled, harissa pita, crispy fingerlings, chimichurri

PAROS BURGER 30
prime Lafrieda beef, grilled onions, aioli, lettuce, tomato, cheddar cheese
add bacon +$5

GRILLED BIFTEKI 32
beef kebab, with fries, pita, tzatziki, green salad
add feta cheese +$3

VEGETABLE PASTA 34
chitarra pasta, spinach, broccolini, tomato, garlic, chili flake

Paros

*These items are cooked to order and or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please alert your server if you have any food allergiess or dietary restrictions.