Brunch

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, kefalograviera 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

*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.

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

Brunch Options

SHAKSHOUKA 27
spiced tomato sauce, peppers, caramelized onions, gigantes, poached eggs, country bread
add loukaniko +$10

BELGIAN WAFFLE 24
blueberry compote, fresh whipped cream, maple syrup, powdered sugar

CHICKEN & WAFFLES 29
Belgian waffle, cripy fried chicken, hot honey

TSOUREKI FRENCH TOAST 25
baklava, banana, whipped cream, maple syrup

YOGURT 19
strawberry, blueberry, vissino cherry, mixed nuts

AVOCADO TOAST 27
grilled country bread, cherry tomato, poached eggs
add smoked salmon +$12

SMOKED SALMON PLATE 28
koulouri, tomato, onion, caper, cucumber, dill, cream cheese

PAROS OMELETTE 24
tomato, spinach, onion, bell pepper, feta cheese, served crispy fingerlings

Sides

LEMON POTATOES 13

SPANAKORIZO 13

HORTA 13

GRILLED BROCCOLINI 14

FASOLAKIA 14

GIGANTES 14

HAND-CUT FRIES 13
add feta cheese + $2

BACON 14

LOUKANIKO 14

RICE PILAF 13

Entrees

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

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

CHICKEN SOUVLAKI 31
grilled chicken, with fries, pita, tzatziki, green salad

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

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

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

GRILLED BIFTEKI 32
beef kebab, with fries, pita, tzatziki green salad

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

STEAK & EGGS 43
NY strip, chimichurri, fried eggs, crispy fingerlings, shishito peppers

EGGS BENEDICT 28
smoked salmon, horta, hollandaise, served with crispyy fingerlings

Paros