

# DINNER MENU

MENU FOR MAY 13, 2021

*Let's pretend we're in Greece*

## DIPS & SMALL PLATES

**Marinated Olives** | 5

\***Oysters** shallot-black pepper mignonette | mp

**Hummus** with crudite | 10

**Tzatziki** with pita | 8

**Kopanisti** red pepper, feta, pita | 8

\***Taramosalata** fish roe mousse, pita | 11

**Triada** tzatziki, hummus, kopanisti, pita | 18

**Crudite** | 6

**Dolmathes** rice, currants, pine nuts, fresh herbs, lemon yogurt | 10

**Halloumi** Greek fig jam, petimezi, urfa biber | 14

**Bouyourdi** spicy baked feta, Fresno pepper, olive oil, oregano | 12

**Kolokithokeftedes** zucchini fritters, \*charred scallion aioli | 10

**Spanakotiropita** traditional housemade filo, feta, preserved lemon yogurt | 13

## SALADS

**Horiatiki (Greek Salad)** tomato, cucumber, red onion, green pepper, Kalamata olives, feta, Greek oregano | 16

**Arugula Beet Salad** with skordalia and toasted almonds | 13

**Prasini Salata** romaine, arugula, radicchio, fresh goat cheese, strawberries, pistachios, fig balsamic vinaigrette | 14

## PLATES

**Chilled Octopus** white wine vinegar, wild oregano, radish | 26

**Whole Lavraki** Mediterranean sea bass, crispy garlic, lemon oil, fresh herbs | 38lb

**Grilled Baby Lamb Chops** whole grain mustard - demi sauce | 28

**Keftedakia** grilled beef & lamb meatballs, tomato jam, lemon yogurt | 16

**Pan roasted Chicken Breast** buttermilk pasta, brown butter, parmesan | 22

**Pork Fricasee Avgolemono** braised pork, celery root, romaine, dill, egg-lemon sauce | 22

**Spring Risotto** Asparagus, Peas, Parmesan | 20

## SIDES

**Horta** braised mixed greens, garlic, lemon, extra virgin olive oil | 13

**Lemon Oregano Potatoes** blistered and delicious! | 9

**Baked Gigantes** parsley-lemon sauce, tomato, feta | 13

1529 14th Ave, Seattle, WA 98122 | 206-257-4515 | [www.omegaouzeri.com](http://www.omegaouzeri.com)

\*notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness