

XENIA

G R E E K K O U Z I N A

HAPPY MOTHER'S DAY 2025 | CHOICE OF 4 COURSE MENU | \$115 PER PERSON

CHOICE OF APPETIZER FOR 2 PEOPLE

FLAMING CHEESE "SAGANAKI"

Graviera cheese saganaki flamed and finished with fresh squeezed lemon; served with warm pita

GRILLED OCTOPUS "XTAPODI"

Octopus grilled with whole spices and tossed with capers, onions, peppers, and red wine vinegar; served over saffron split pea purée

CHEESE ROLLS "FLOGERA"

Graviera and feta cheese mousse, encased in crunchy phyllo dough, topped with Greek honey and black sesame seeds

FRIED CALAMARI "KALAMARAKIA TIGANITA"

Calamari lightly fried, dusted with oregano and served with Greek tomato sauce

GRILLED CALAMARI "KALAMARAKIA SXARAS"

Grilled calamari seasoned and tossed with ladolemono sauce and barrel aged feta

SPINACH PIE "SPANAKOPITA"

Our handmade traditional spinach pie made with onions, leeks and feta, encased in phyllo dough

MEATBALLS "KEFTEDAKIA"

Meatballs with traditional Greek tomato sauce, trahana mousse and topped with aged graviera cheese

GRAPE LEAVES "DOLMADAKIA"

Traditional ground meat and rice, rolled in grape leaves and finished with a creamy avgolemono sauce

TUNA TARTARE "TONOS"

Wild bigeye tuna tossed with meyer lemon and evoo, cucumbers, shallots, avocado mousse and harissa water

SHRIMP SAGANAKI "GARIDES SAGANAKI"

Shrimp sautéed in whole market spices, summer tomatoes and finished with barrel aged feta

CHOICE OF SOUP OR SALAD

GREEK SALAD

Fresh tomatoes, English cucumbers, onions, peppers, capers, mild feta and kalamata olives, tossed in greek vinaigrette

MEDITERRANEAN CAESAR "SALATA TOU KAISARA"

Romaine hearts, graviera cheese, and creamy dressing

CHICKEN LEMON SOUP "AVGOLEMONO"

Traditional Greek chicken lemon soup with orzo noodles

CREAM OF CRAB "KAVOUROSOUPA"

Greek inspired cream of crab soup

FROM THE LAND

LAMB SHANK "ARNI GIOUVETSI"

Slowly braised lamb shank, with orzo and vegetable stew

FILET MIGNON* "FILETO"

8 oz tenderloin, served over roasted potatoes and asparagus with red wine jus

LAMB CHOPS* "PAIDAKIA"

Grilled lamb chops with red wine au jus; served with roasted potatoes and asparagus

RIBEYE* "BRIZOLA"

14 oz ribeye with roasted potatoes and broccolini; served with red wine jus

ROASTED CHICKEN "KOTOPOULO"

Half roasted chicken with roasted potatoes

FRESH FISH MARKET PORTIONED

AHI TUNA*

Sushi-grade Ahi Tuna, sesame seed encrusted and seared rare; served over grilled asparagus with a honey and wasabi soy ginger glaze

SALMON* "SOLOMOS"

Atlantic salmon with aromatic curry spices, served over fava bean purée and finished with meyer lemon and evoo

CHILEAN SEA BASS "PLAKI"

Chilean bass served with a stew of 3 tomatoes, peas, potatoes, pearl onions, and green beans

CRAB CAKE

9 oz jumbo lump crabcake, served with mustard aioli and your choice of truffle fries or grilled vegetables

SCALLOPS "XTENIA"

Seared diver scallops, silky split pea purée, caper lemon relish, tomatoes and fried chickpeas

FISH OF THE DAY

BRONZINO These specialty fish are prepared whole on the grill, filleted, deboned, and topped with

RED SNAPPER our Greek ladolemono caper sauce

MOTHER'S DAY SPECIALS

MUSHROOM PORCINI RAVIOLI

Porcini mushroom stuffed ravioli, served with sautéed spinach and cherry tomatoes, finished with black truffle oil

LAVRAKI SEA BASS

Sea bass filet, served with aromatic ratatouille, vegetable puree, and finished with lemon butter sauce and basil oil

CHOICE OF ENTREE

LOBSTER RAVIOLI "RAVIOLIA ASTAKOS"

Lobster stuffed pasta tossed with cherry tomatoes, garlic, shallots and white wine

SEAFOOD PASTA "THESAUROS TOU AIGAIYOU"

Jumbo lump crab, sea scallops, shrimp, and mussels, tossed with Aegean spiced tomato broth over linguine

BOLOGNESE "PAPARDELLA ME KIMA"

Papardella with slowly braised beef, served with tomatoes, graviera cheese and garlic breadcrumbs

SHRIMP SANTORINI LINGUINI

Shrimp sautéed with summer tomatoes, shrimp-infused tomato broth, Mediterranean spices, finished with aged feta

VODKA PASTA

Rigatoni pasta with vodka cream sauce, sun-dried tomatoes, fresh spinach and graviera cheese

PASTITSIO

Layers of thick macaroni and seasoned beef, topped with creamy béchamel sauce

MOUSSAKA

Layers of zucchini, eggplant, and potato with slowly braised veal in a creamy béchamel sauce

PASTA

CHOICE OF DESSERT

LEMON MERENGUE CHEESECAKE

Cinnamon cookie crumble, lemon cheesecake custard, finished with lemon merengue and fresh mint

BAKLAVA

Our traditional baklava made with peanuts and almonds, served with vanilla ice cream

SANTORINI LAVA CAKE

Valhrona chocolate molten cake with raspberry fluid gel and Madagascar vanilla bean ice cream

HOUSEMADE SELECT ICE CREAMS AND SORBET

Baklava, Mastiha, Madagascar vanilla bean, Valhrona chocolate, Summer berry sorbet

COCONUT CAKE

Homemade coconut cake, with a honey syrup and vanilla custard

20% Gratuity will be added to the final bill. Happy Mother's Day!!!

*Consuming raw or undercooked meat, poultry, seafood and/or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any dietary restrictions.