

Bethesda Magazine

Restaurant Week

lunch

16

First Course

all spreads come with flatbread OR crudite

tzatziki yogurt, cucumber, dill, citrus

hummus chickpea, tahini, sultan chutney

melitzanosalata smoked eggplant, roasted peppers, walnuts, feta

greek caesar baby romaine, feta, croutons

dolmades grape leaves, pine nuts, grilled grapes

Second Course

roasted cauliflower roasted green olive relish, whipped feta, za'atar

crispy brussels sprouts pomegranate seeds, mint, caramelized onion yogurt

kolokithokeftedes zucchini fritters, pepper yogurt

marinated king salmon kebab chermoula, crispy kale, squash, ras al hanout

shrimp kastoria gigandes, spinach, leeks, black garlic

chicken souvlaki *tomato-eggplant salsa*

Third Course

baklava almonds, walnuts, vanilla creme anglaise

ice cream and sorbet seasonal flavors

Full table participation please

Ingredients may not be listed in their entirety. Please inform your server of any allergies or dietary restrictions.