

# louka beverly hills *pre fixe menu*

cost \$125 per person

## *Course One* selection of three, served family style

### psomi kai pita

- taramosalata carp roe, fresh lemon, greek olive oil, chive ☐
- revithosalata chick pea puree, greek olive oil, tahini ☐
- tzatziki house strained greek yogurt, cucumber, garlic, dill ☐
- melitzanosalata roasted eggplant, garlic, barrel aged feta, parsley ☐
- tirokafteri roasted pepper, barrel aged feta, kefalotiri cheese, greek olive oil & oregano ☐
- olivadaï kalamata olive, sun dried tomato, greek olive oil, kefalotiri cheese, parsley ☐

## *Course Two* selection of one, served family style

### orektika

- kolokithia tiganita lightly breaded zucchini chips, tzatziki, dill ☐
- dolmades stuffed grape leaves with wild rice, lemon, mint, dill, tzatziki ☐
- kolokithokeftedes zucchini cakes, pickled vegetables, barrel aged feta, tzatziki, fresh herbs ☐
- saganaki pan-fried kefalotiri cheese, fresh lemon ☐
- spanakopita phyllo pie with spinach, barrel aged feta, dill, tzatziki ☐
- gavrous cured white anchovies, kalamata olives, kefalotiri cheese, heirloom tomato ☐
- halloumi char grilled cypriot cheese, marinated heirloom tomato, smoked eggplant, frisee ☐
- garides wild grilled shrimp, tomato, barrel aged feta, chili flake, fresh herbs supplement \$10 pp ☐
- htapodi char grilled wild mediterranean octopus, pickled vegetables, latholemono supplement \$10 pp ☐
- manouri flatbread of manouri cheese, black mission figs, arugula, honey supplement \$10 pp ☐
- arni flatbread of braised lamb shoulder, oregano, potatoes, tzatziki, chive supplement \$15 pp ☐

## *Course Three* selection of one, served family style

### salates

- horiatiki barrel aged feta, tomato, cucumber, onion, green pepper, kalamata olive ☐
- marouli chopped baby gem lettuce, radicchio, toasted pine nuts, kalamata olive, feta dressing ☐
- spitiki whole leaf baby gem lettuce, tomato, roasted red pepper, barrel aged feta, golden greek pepper, kalamata vinaigrette ☐
- louka salata romaine, radicchio, mizithra, tomato, cucumber, onion, green pepper, kalamata olive ☐

## *Main* selection of one option from below, served individually

### kirios piata

- garides sti skara char grilled wild shrimp, latholemono, briam ☐
- psari sti skara filletto char grilled sea bass, latholemono, spanakia ☐
- solomos char grilled faroe islands salmon, rizi ☐
- paithaikia superior farms char grilled lamb chops, latholemono, potatoes tiganites supplement \$20 pp ☐
- kotopoulo pan fried or char grilled free range, non gmo chicken breast, heirloom tomato saltsa ☐
- fileto mosharisia aspen ridge filet mignon, kefalotiri butter, brokolo supplement \$25 pp ☐

## *Dessert*

### glika selection of three, served family style

- baklava house made with phyllo, honey citrus syrup, walnuts, pistachio ☐
- ravani orange zest & honey cake, wild mission fig, greek yogurt ☐
- bougatsa phyllo with semolina custard, manouri, cinnamon, fresh fig ☐