

## STARTERS

<b>ASSORTMENT OF GREEK SPREADS</b> 		<b>FRITTERS</b> 	
hummus, tzatziki, melitzano, tyrokafteri served with grilled pita with zaatar	16	zucchini patties, mint yogurt, basil oil	12
<b>DOLMADES</b>  	14	<b>GRILLED OCTOPUS</b>	18
arbario rice, greek yogurt, pine nuts, dill oil		fava bean puree, kalamata aioli, red peppers vinaigrette	
<b>FALAFEL</b>  	12	<b>HOUSE GUACAMOLE</b> 	14
dry chickpeas, tahini sauce, arugula salad		avocado, pico de gallo, tortilla chips	
<b>GREEK MEATBALLS</b> 	14	<b>GRILLED LOCAL GULF SHRIMP TACOS</b>	16
tomato relish, pickled onion, flavored yogurt		avocado mousse, cilantro sour cream, pico de gallo	
<b>MUHAMMARA WILD MUSHROOMS</b>  	14	<b>LENTIL SOUP</b> 	12
goat cheese mousse, tomato, basil oil		sage-paprika butter, croutons	
<b>SAGANAKI SHRIMP</b> 	16		
tomato sauce, feta cheese, oregano			

## SANDWICHES

served with choice of fries or salad

<b>MEDITERRANEAN CHICKEN BURGER</b> 	17
chicken patty with feta, oregano, mint, LTO, lemon aioli, artisan bun	
<b>PITA WRAP</b> 	15
Braised short rib, piquillo peppers, mozzarella, arugula	
<b>CLUB SANDWICH</b>	15
avocado spread, turkey, tomato, bacon, fried egg, roasted garlic aioli, rye bread	
<b>W'URGER*</b>	18
wagyu beef, smoked bacon, cheddar cheese, caramelized onion, tomato jam, butter lettuce, truffle aioli	

## SALADS

<b>GREEK SALAD</b>  	15
heirloom tomatoes, kalamata olives, caper berries, feta cheese	
<b>QUINOA &amp; AVOCADO SALAD</b> 	16
garden peas, haricot verts, lemon vinaigrette	
<b>CAESAR SALAD</b>	12
romaine hearts, parmesan cheese, croutons	
<b>WATERMELON SALAD</b> 	14
arugula, pumpkin seeds, feta crumbles pomegranate-honey dressing	

## LARGE PLATES

<b>CHICKEN KEBAB</b> 	18	<b>SCALLOPS</b>	32
bulgur, mushroom, mint yogurt, arugula		chermoula sauce, cauliflower puree, black garlic aioli, sunflower seeds	
<b>MOUSAKKA</b> 	22	<b>SCOTTISH SALMON*</b>	26
layers of eggplant, potato, zucchini, ground beef, béchamel sauce, gruyere cheese		stone ground grits, smoked gouda cheese, basil oil	
<b>PAN SEARED BRANZINO</b>	30	<b>BRAISED SHORT RIB</b>	32
celeriac puree, spinach-pea coulis, saffron sauce		carrot puree, cipolini onions, red wine jus	
<b>COLORADO LAMB CHOPS</b>	38	<b>DRY AGED NY STRIP*</b>	48
heirloom potatoes, eggplant crema, mustard sauce		grilled broccolini, sun dried tomato chimichurri sauce	

## SIDES

<b>PATATAS BRAVAS OVER MARINARA SAUCE</b>  	9	<b>GRILLED CORN WITH PAPRIKA, PARMESAN CHEESE</b>	9
<b>OVEN BAKED FENNEL</b> 	8	<b>ROASTED BRUSSEL SPROUTS SEASONED WITH ZAATAR</b> 	8
<b>CAULIFLOWER WITH ROASTED ALMONDS</b> 	9		

## DESSERTS

<b>BAKLAVA</b> 	9	<b>MOLTEN LAVA CAKE</b>	10
layers of phyllo dough with pistachio, vanilla ice cream		raspberry sorbet, roasted hazelnut	
<b>RICE PUDDING</b>	8		
ginger crumbs, almonds, rose-cherry sorbet			

18% service charge plus 7% Florida sales tax and 2% local tax will be added to the bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

There is risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

 \*Greek cuisine dishes

 \*Vegan dishes or dishes that can be made vegan upon your request

# IKANOS

Mediterranean Cuisine and Bar



MIAMI