



STARTERS





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

SANDWICHES

served with choice of fries or salad

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






SALADS

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


LARGE PLATES

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

SIDES

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


DESSERTS


BAKLAVA 	9	MOLTEN LAVA CAKE	10
layers of phyllo dough with pistachio, vanilla ice cream		raspberry sorbet, roasted hazelnut	
RICE PUDDING	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