

MONA

a little of everything

TESSERA 24

your choice of any four spreads, served with crudités and grilled pita

spreads

served with crudités and grilled pita

HUMMUS 8

tahini, roasted garlic

BABBA GANOUSH 8

roasted eggplant, roasted garlic, tahini

TZATZIKI 9

yogurt, dill, roasted garlic

TIROKAFTERI 9

spicy feta

LEFKA FASOLIA 8

white beans, garlic, herbs

MELITZANO 9

char grilled eggplant, garlic, lemon

 all spreads are gluten free if ordered without pita

kebab

CHICKEN 24

Greek yogurt marinade

FILET 42

gremolata

+6oz lobster tail 20

BIFTEKI 26

lamb and ground beef

COLOSSAL SHRIMP 32

souvlaki marinade

SALMON 28

souvlaki marinade

YELLOWFIN TUNA 32

parsley lemon vinaigrette

VEGGIE 21

peppers, onions, cherry tomatoes, squash, zucchini, ladolemono sauce

salads

VILLAGE SALAD 16

cucumber, cherry tomatoes, olives, red onion, green peppers, feta, served with a house red wine vinaigrette and paximadia

FATTOUSH SALAD 13

hearts of romaine, fresh herbs, radish, red onion, cherry tomatoes, cucumber, garlic pomegranate dressing

mezze

MONA FRIES 18

topped with 100% ground lamb, feta sauce, romaine, tomatoes, red onion, tzatziki

WHIPPED FETA 15

topped with sea salt, aleppo pepper, pistachio, olive oil, fig compote

MIXED OLIVES 9

DOLMADES 14

house rolled grape leaves with Mediterranean rice

SPANAKOPITA 15

spinach feta baked phyllo

KOLOKITHAKIA CHIPS 15

fried zucchini chips, tzatziki

FLAMING SAGANAKI 17

flaming aged kefalograviera cheese, ouzo

SHRIMP SAGANAKI 21

four shrimp sautéed in lemon feta sauce

SEARED HALLOUMI 15

served with tomato confit and topped with oregano infused olive oil

MUSSELS 15

sautéed in spicy ouzo tomato sauce

GRILLED OCTOPUS 19

served with a red cabbage slaw over hummus

GYRO DUMPLINGS 17

shaved lamb and pork, red onion, served with tzatziki

YUVARLAKIA 16

Greek meatballs in a lemon chicken broth

from the land

LAMB CHOPS 46

herb crusted

VEGETABLE MOUSSAKA 26

tomato, eggplant, carrots, bechamel

ROASTED CHICKEN 29

lemon and herb marinade, lemon potatoes and vegetables

VEGGIE FUSILLI 22

fusilli pasta served in a red sauce with green beans, zucchini, tomato, and bell peppers

LOUKANIKO LINGUINE 28

tossed in an oregano brown butter sauce, topped with feta

LAMB SHANK YOUVETSI 48

eight hour braised lamb shank with aromatic tomato and garlic orzo

NY STRIP 52

Mediterranean spice encrusted, served with lemon potatoes and seasonal veggies

from the sea

SALMON PSARI PLAKI 38

tomatoes, onions, olives, red sauce served over rice with pita

BRANZINO 44

Whole Branzino, Greek gremolata

LOBSTER PAPPARDELLE 33

tossed in a light spicy tomato sauce with chili butter and brandy, topped with a split lobster tail and feta

FISHERMAN'S PASTA 42

bucatini served with a chef's selection of seafood and tossed in a spicy red sauce

soups

FAKES 7

lentil, garlic, vegetables

AVGOLEMONO 12

orzo in a lemon chicken sauce

sides

LEMON POTATOES 9

HORTA 9

lemon, EVOO

MUJADDARA 9

rice, lentils, caramelized onions, pickled turnips

GREEK FRIES 10

end cut fries with oregano and feta

VEGETABLE DU JOUR 10

desserts*

BAKLAVA 9

pistachio, honey, phyllo

LEMON OLIVE OIL CAKE 9

with lemon whipped cream

ORANGE PHYLLO CAKE 12

with orange infused whipped cream

LEMON SORBET 8

GELATO 9

choice of chocolate hazelnut or pistachio

BRÛLÉE CHEESECAKE 12

topped with a fig and honey compote and candied orange peel

Please note, 20% gratuity will be added to groups of 6 or more

 gluten free

 vegetarian

 vegan

 contains nuts

 contains sesame