

Welcome to Poros.

We specialize in the freshest seafood from the Mediterranean and North Atlantic, Lamb which we mainly procure from two critically acclaimed local farms, Jamison and Elysian Fields and Mezze, the small plates of the Mediterranean designed to be shared family style or to be combined to create one's meal.

## BREADS & DIPS

Each \$4 - Three for \$10

*Served with House made Pita and Grilled Mt Athos Bread  
or crisp veggies*

### ROASTED CAULIFLOWER HUMMUS

Cumin | Tahini | Garlic | Lemon

### BABA GHANOUSH

Fire Roasted Eggplant | Tahini | Garlic | Lemon

### TZATZIKI

House Made Yogurt | Cucumber | Garlic | Dill | Mint

## SEAFOOD MEZZE

### OUZO CURED SALMON 12

Dill | Shaved Fennel Salad | Tzatziki

### LAVRAKI A LA PLANCHA 12

Rosewater Grapefruit | Mint Tabouleh | Halkidiki Olives

### GRILLED OCTOPUS 15

Grilled Fennel and Radicchio | Preserved Lemon  
Parsley Sauce | Shallot & Caper Citronette

### GRILLED STUFFED CALAMARI 12

Faro | Spinach | Red Peppers | Onion

## SALADS

### HORIATIKI 9 /15

Tomato | Feta | Green Pepper  
Kalamata | Red Onion | Greek Oregano

### HORTA SALATA 10

Baby Kale | Dandelion | Frisee | Pine Nuts  
Orange and Pomegranate Vinaigrette

### SALATA POROS 11

Baby Frisee | Mustard Greens | Pressed Watermelon | Feta  
Cucumber | Sumac Vinaigrette | Candied Pistachios

## VEGETARIAN

### MOROCCAN MECHOUIA 9

Traditional salad of Fire Grilled Peppers | Shallots | Tomato  
Squash | Eggplant | Dry Cured Olives | Feta

### STUFFED PIQUILLO PEPPERS 10

Wheat Berries | Garlic Fava Bean Mash | Parsley Sauce

### WILTED HORTA 9

Baby kale | Dandelion | Spinach  
Extra Virgin Olive Oil | Garlic | Lemon

### ROASTED CAULIFLOWER 7

Wheat Berries | Cumin seeds | sultana Raisins | Pine Nuts

## MEAT MEZZE

### KOSHER FARM RABBIT MOUSSAKA 12

Grilled Eggplant | Fingerling Potatoes | Mizithra Bechamel

### ELYSIAN FIELDS LAMB PASTITSIO 11

Braised shoulder | Pasta | Tomato | Allspice Bechamel

### FLATBREAD 12

Baba Ghanoush | Shredded Lamb Shank | Mizithra Cheese  
Seasoned Mustard Greens | Preserved Lemon

### Salad add-ons

#### TANDOOR ROASTED VEGGIE KABOB 5

#### CHICKEN SHAWARMA 5

Dijon, Garlic, Herbs and Yogurt marinade - Spit Roasted

#### SALMON A LA PLANCHA 6

Garlic Infused Olive Oil, Sea Salt and Black Pepper

#### PORK YEERO 6

Traditional Greek marinated and Flame Roasted Pork

\* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# SANDWICHES

Choice of ancient grain and vegetable salad or seasoned fries

## CHICKEN SHAWARMA 10

Traditional Levantine marinated chicken with Dijon, garlic, herbs and yogurt, spit roasted and served on our Tandoor baked flatbread with Tzatziki, Red Cabbage, Carrot and Mint Salad

## FISH TEMPURA 12

Fried Lavraki Fillet | Cucumber Slaw | Radish  
Dandelion Greens | Curried Aioli

## PORK YEERO 11

This is Greek street food at its best. Marinated flame Roasted Pork served on our house baked Pita with Tzatziki, shaved fennel salad and pickled onions.

## GRILLED CHEESE 10

Graviera Cheese seared a la Plancha | Fire roasted peppers, Baba Ghanoush | Mediterra Multi Grain Bread



## LUNCH PRIX FIXE

Two course \$16

Three Course \$19

### FIRST COURSE *Choice of One*

#### BABA GHANOUSH, TZATZIKI AND HOMEMADE PITA

##### HORIATIKI

Tomato | Feta | Anaheim Pepper | Kalamata | Red Onion

##### OUZO CURED SALMON

Dill | Shaved Fennel Salad | Tzatziki

### SECOND COURSE *Choice of One*

#### FISH DU JOUR

##### SHRIMP SAGANAKI

Roasted Tomato Coulis | Feta | Grilled Mt Athos Bread

##### ELYSIAN FIELDS LAMB PASTITSIO

Braised shoulder | Pasta | Tomato | Allspice Bechamel

##### SAMKE HARRA SALMON

Plancha Grilled | Traditional Lebanese Sauce of Tahine, Garlic, Lemon and Pine Nuts | Grilled Rapini and Mint Tabouleh

##### BERKSHIRE PORK CHOP (\$3 supplement)

Green Mango Rub | Amchur Wheat Berries | Grilled Rapini  
Marjoram and Pink peppercorn Aioli

##### TANDOOR ROASTED VEGGIE KABOB

Shallot and Garlic Citronette | Kamut and Freekeh Pilaf

### DESSERT *Choice of One*

#### BAKLAVA ICE CREAM

HOUSE MADE YOGURT WITH HONEY AND WALNUTS