

# ATLANTIKÓS

## MIAMI SPICE LUNCH MENU

### APPETIZER | CHOOSE ONE

#### GAZPACHO

TOMATO, CUCUMBER, ONION, CELERY, OLIVE OIL, GRILLED FARM BREAD

#### HORIATIKI SALAD

HEIRLOOM TOMATOES, BARREL AGED FETA, SLICED CUCUMBERS  
MIXED OLIVES, PETITE PEPPERS, ONION, MINT, ZAATAR

#### BRAISED LAMB MEAT BALLS

KAFTEDES, TOMATO SOFRITO, WHITE SAUCE, MINT, PITA BREAD

### ENTRÉE | CHOOSE ONE

#### CHILLED ATLANTIKOS BOWL

TRADITIONAL HUMMUS, CAPER BERRIES, COUSCOUS TABBOULEH,  
MARINATED ARTICHOKE, CRISPY CHICKPEAS, AVOCADO, GREEK SALAD

#### BRANZINO A LA BRIAM FILET

CONFIT FENNEL, GOLDEN POTATO, PICKLED FENNEL,  
FRESH OREGANO, OLIVE OIL.

#### CHICKEN SHAWARMA BOWL

TRADITIONAL HUMMUS, STEAMED RICE, MINT, PICKLE RED ONION,  
TAHINI SAUCE, FATTOUSH SALAD, CRISPY CHICKPEAS

### DESSERTS | CHOOSE ONE

#### HOUSE-MADE BAKLAVA

WALNUT & PISTACHIO BAKLAVA SERVED WITH PISTACHIO ICE CREAM

#### GREEK YOGURT SORBET

HOMEMADE GREEK YOGURT SORBET, CANDIED NUTS,  
PRESERVED GRAPES & QUINCE

\* 20% GRATUITY (PLUS TAXES) WILL BE ADDED TO YOUR CHECK. \*

\* 20% DE SERVIÇO (MAS IMPUESTOS) SERÁ AÑADIDO A LA CUENTA. \*

\* YON SE VIS 20% (PLIS TAKS) AP AJOUTE SOU CHÈK LA. \*

MANY OF OUR DISHES MAY BE ADJUSTED TO ACCOMMODATE DIETARY RESTRICTIONS, PLEASE REQUEST FROM YOUR SERVER.  
ATTENTION: \*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
\*\*\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS: IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR  
HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED.