Arlington Restaurant Week
Prix Fixe Dinner Menu

October 13th through October 20th, 2025

$45 plus tax & gratuity

1ST COURSE APPETIZER

Choose one

Grilled Calamari
Fresh grilled squid with honey vinegar sauce topped with sumac

Beet Salad
Organic herbs topped with beets, oranges, walnuts, and goat cheese.

Individual Mezze Platter
Our homemade spreads and mezzes includes cacik, hummus, Chef's cigars, and falafel.

Halloumi Cheese
Pan-seared halloumi cheese served with orange marmalade and cherry tomatoes

2ND COURSE - ENTRÉE

Choose one

Lamb Chops
Three grilled lamb chops marinated in Mediterranean spices. Served with choice of side.

Spinach Pie
Flaky filo dough layered with spinach, onion, and feta mix, served with cacik; served with mixed green salad.

Bronzino
Fresh grilled filet of bronzino served with lemon olive oil. Served with choice of side.

Mediterranean Chicken
Grilled marinated grilled chicken breast topped with spinach and mushroom cream sauce. Served with choice of side.

3RD COURSE - DESSERT

Choose one

Baklava
Fresh filo dough layered with walnuts, baked until golden brown in simple syrup.

Sútlac
Creamy traditional Turkish rice pudding topped with currants, pistachios, and cinnamon powder

Thank you for joining us for Restaurant Week. We hope you enjoy every bite and leave with a smile!