

TASTE OF SYMI

\$28 LUNCH MENU SATURDAY TO SUNDAY 12 pm to 3:30pm . Beverage, Tax & Gratuity not included. Not available to parties over 6 & Holiday's.
Orders must be in by 3:30pm

FIRST COURSE (Kindly select one)

AVGOLEMONO SOUP
Traditional Greek chicken soup.

PIKILIA TRIO
Traditional spreads: Beetroot hummus, tirokafteri (spicy feta), tzatziki *V

***OYSTERS ON THE HALF SHELL**
6 pcs traditional ,mignonette, cocktail sauce *R

HORIATIKI SALAD
Vine ripe tomato, Persian cucumber, green peppers,
Vidalia onion, feta, capers, Kalamata olives, extra virgin olive oil * V & GF

BEET SALAD
Red and yellow beets, marinated in garlic oil,
served with almond-garlic skordalia *V

CALAMARI (+\$8 Supplement)
simply fried, marinara

MEDITERRANEAN OCTOPUS (+\$12 Supplement)
Grilled, roasted pepper, red onion, caper *GF

SECOND COURSE (Kindly select one)

LAVRAKI
European seabass, (Branzino/Loup de Mer) white fish with lean,
mild sweet flavor, served with lemon potatoes

***NORWEGIAN SALMON**
Grilled, leek rice, ladolemono *R, GF

PSARI PLAKI
Cast iron roasted fillet of sole, onions , tomato, potato ,
light Santorinian white wine & tomato sauce .

KOTOPOULO
Organic chicken breast kebab, leek, rice *GF

SEAFOOD LINGUINE (+\$10 Supplement)
Traditional house-made pasta, mussels, clams, shrimp, squid,
white wine sauce. **+\$5 squid ink pasta.**

SYMI BURGER
8oz Housemade beef patty, sliced tomatoes and onion,
American Cheese and fresh hand- cut French fries

***LAMB CHOPS (+\$25 Supplement)**
Simply grilled, lemon potatoes *R

PORK CHOP
Double-cut Berkshire chop, Greek style fresh hand-cut fries

DESSERT (Kindly select one)

GREEK YOGURT
Authentic Greek Yogurt topped with
sour cherries, honey, nuts

KARIDOPITA
Classic Greek spiced walnut cake,
cinnamon, cloves and honey syrup

GALAKTOBOUREKO
Traditional Greek semolina custard
wrapped in phyllo and a light orange syrup.

GELATO / PAGOTO

Choice of 1 scoop

Chocolate, Vanilla, Strawberry

ADD A GLASS OF WINE \$8

WHITE

Pinot Grigio, Cantina Della Torre Veneto	2024
Moschofilero Boutari, Mantinia- Greece	2023

ROSE

Aurelia Rose, Pink Sparkling- Greece	2021
Hampton Water, Languedoc- France	2023

RED

Malbec, Inca- Salta, Argentina	2022
Xinomavro, Kourtis- Kamkouti Velventos, Greece	2021

*R raw *V vegetarian *GF gluten free

*Cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. The prices listed on our menu are for cash purchases only. A 3 % convenience fee will be applied to all credit card transactions. We reserve the right to add a gratuity of 20% for a party of 6 or more people.

LUNCH SPECIALS \$15

CHICKEN SOUVLAKI

Boneless organic chicken breast kebab, leek, rice *GF

PORK SOUVLAKI

Pork tenderloin, marinated with spices & herbs. Simply grilled and finished with ladolemono. Served with lemon potatoes.

GARIDES MICROLIMANO

Jumbo shrimp, bake spicy feta, fresh tomato, chili, over leek rice

ROASTED CHICKEN

Slowly oven roasted half chicken with lemon potatoes

SAUTEED CHICKEN

Chicken breast in caper wine sauce, served with leek rice

MOUSAKA

Baked layers of eggplant, potato, ground beef, tomato sauce, spices, and topped with bechamel

MAKARONIA ME KIMA

Traditional house-made pasta, with ground beef in tomato sauce

GARIDOMAKARONADA

Traditional house-made pasta, with shrimp served with a choice of tomato sauce or white wine sauce.

GEMISTA

Tomato and pepper, stuffed with ground beef, rice, and herbs

FILET OF THE DAY

Grilled filet of fish, served with rice & horta

SYMI BURGER

8oz Housemade beef patty, sliced tomatoes and onion, American Cheese and fresh hand-cut French fries

LOBSTER ROLL \$33

With house made potato chips & pickles. Connecticut style, lemon butter, garlic, cayenne mayo & chives.



SHAREABLE SYMI CLASSICS

*SYMI CHIPS \$24

Paper thin zucchini & eggplant chips, tzatziki *V

SPANAKOPITA \$18

Greek spinach pie, spinach, feta, phyllo *V

CALAMARI \$20

Simply fried, marinara

MEDITERRANEAN OCTOPUS \$29

Grilled, roasted pepper, red onion, caper *GF

STEAMED MUSSELS \$24

Garlic, white wine, herbs, grilled bread

KEFTEDES \$20

Greek meatballs, tzatziki *GF

LUNCH SALADS

HORIATIKI SALAD \$18

Vine ripe tomato, Persian cucumber, green peppers, Vidalia onion, feta, capers, Kalamata olives, extra virgin olive oil *V & GF

PRASINI SALAD \$14

Green leaf lettuce, scallion, dill feta, chef's velvety house dressing *V & GF

WATERMELON SALAD \$15

Baby arugula, feta, walnut, lime jalapeno emulsion *V & GF

BEET SALAD \$15

Red & yellow beets, marinated in garlic oil, served with almond-garlic skordalia *V

Add Grilled Breast of Chicken +\$10 Add Grilled Salmon +\$14 Add 3 Grilled Shrimp \$15

RAW BAR

*OYSTERS ON THE HALF SHELL \$18

6 pcs traditional, mignonette, cocktail sauce *R

*CLAMS ON THE HALF SHELL \$14

6 pcs traditional, mignonette, cocktail sauce *R

JUMBO CRABMEAT COCKTAIL \$24

cocktail sauce *GF

*SYMI TOWER \$80

6 oysters, 6 clams, 2 colossal shrimp, jumbo lump crabmeat *R

SHRIMP COCKTAIL \$21

cocktail sauce *GF

*ROYALE TOWER \$175

12 clams, 12 oysters, 4 colossal shrimp, whole maine lobster, jumbo lump crabmeat

TUNA TARATARE \$24

Avocado, seaweed pearls, Santorini black lava salt, tuxedo sesame, chilli oil *R