

DIVINE

"Blending Ancestral Greek Recipes with the Seasonal Bounty of the Northwest"
Handmade-Local-Fresh-Organic-flavorful

SEASONAL SPRING MENU

MEZZE PLATES

Soup of the Day	6
Pita Bread	3
Tiropita <i>Greek cheeses stuffed in phyllo with pear relish</i>	7
Spiral Spanakopita with Spicy Feta and Balsamic Reduction (Award winning)	8
Keftethes <i>Traditional Greek meatballs with egg and parmesan and oregano tomato sauce</i>	9
Saganaki <i>Traditional Kefalotyri cheese flamed at your table with Metaxa over a bed of spinach</i>	9
Traditional Greek Spreads with Grilled Pita <i>Eggplant-walnut, spicy feta, skordallia, tzatziki, olive tapenade, cilantro pesto Taramousalata and Hummus</i>	12/ 3 each
Sautéed Calamari & Garlic Crostini <i>With capers, white wine and tomato sauce</i>	10

ENTRADA PLATES

Grilled Organic Chicken Souvlakia <i>House made dolmas, chickpeas and smoke paprika vinaigrette</i>	17
Handmade Honey Boat Delacatta Squash Lasagna <i>With ricotta cheese, shaved parmesan and garlic tomato sauce</i>	17
Traditional Greek Pasticcio <i>With tomato sauce, mixed green salad and parmesan</i>	14
Braised Kid Goat Risotto <i>Cracked green olives artichokes and shaved parmesan reggiano</i>	16
Phyllo Wrapped Wild Caught Sea Bass <i>With red potato, butternut squash-dill salad and ouzo cream sauce</i>	27
Grilled Colorado Rack of Lamb <i>With potato croquettes, apple-shallot compote and passion fruit demi glaze</i>	27

We are committed to using the highest quality ingredients by supporting local farmers, wild caught seafood, free range and organic meats and vegetables. We use only olive oils.

**Partially cooked or raw food items may be potentially hazardous to your health.*

Parties of six or more may be assessed an 18% gratuity.