



HYDRA – DINNER

CHAMPAGNE & MEZZE BAR ITEMS

SPREADS – all spreads come with one serving of flatbread or crudité

SAMPLER- sampler of three spreads

TZATZIKI- yogurt, cucumber, dill, citrus

HUMMUS- chickpea, tahini, sultan chutney

FETA- feta cheese, smoked manouri, grains of paradise

FAVO- yellow lentils, scallions, black garlic

SMOKE- smoky eggplant, roasted peppers, walnuts, feta cheese

STONE BAKED FLATBREAD- garlic oil, sea salt

GLUTEN FREE BREAD

COLD MEZZE

MARINATED OLIVES, preserved lemons, harissa

HEIRLOOM BEETS- whipped goat cheese, ruby streaks, pumpkin seed crumble

TOMATO SALAD, green pepper, Spanish onion, feta cheese, parsley

MIXED GREENS- mixed heirloom greens, mizithra cheese, citrus vinaigrette

HAMACHI TARTARE- lavash cracker, cucumber, labne, dill

ROASTED HEIRLOOM CARROTS- fennel puree, celery heart, hazelnut dukkah

GARDEN MEZZE

CRISPY BRUSSELS SPROUTS- delicate squash, harissa vinaigrette, sesame

FALAFEL, chickpea relish, tahini, eggplant puree

CHEESE SAGANAKI- almonds, black pepper honey, country bread

HYDRA SIGNATURE - paper thin zucchini & eggplant fritters, tzatziki, lemon

GRILLED VEGETABLES, peppers, eggplant and other seasonal vegetables, sea salt, vinaigrette, fried saganaki cheese

OCEAN MEZZE

SALMON KEBAB- chermoula, couscous, preserved lemon, green olive

PRAWN SAGANAKI- tomato, ouzo, feta cheese

CHARRED OCTOPUS- scallions, marinated tomatoes, harissa

CRAB CAKE, fresh local crab meat, red pepper-parsley salad, garlic aioli

ROASTED MEZZE

MARINATED LAMB – tabbouleh, cucumber, sumac, pomegranate

ROASTED PORK- green beans, apple

SPICED BABY GOAT- couscous, charred carrots, labneh, Baharat spice

BIFTEKI- labne, grilled flatbread

LAMB CHOPS – lemon-oregano rub, fried potatoes, vegetables 6pc/ 12pc

FOR THE TABLE

WHOLE SPIT-ROASTED CHICKEN, lemon potatoes

HALF SPIT-ROASTED CHICKEN, lemon potatoes

WHOLE GRILLED BRANZINO, rainbow chard, artichoke, garbanzo, tomato

WHOLE LAMB SHOULDER

WHOLE PORK SHOULDER

SALT BAKED WHOLE DORADE