

LUNCH

OUR MENU IS INTENDED TO BE EXPLORED AND SHARED WITH FRIENDS AND FAMILY ALIKE.
CHOOSE ANY NUMBER OF DISHES THAT SUIT YOUR MOOD AND TASTES.

DAY TRADER'S \$10 LUNCH BREAK

MONDAY
Seafood Paella

TUESDAY
Frittata

WEDNESDAY
Spanakopita

THURSDAY
Baked Pasta

FRIDAY
Psari & Potatoes

LIMITED QUANTITIES

SALADS

TOMATO SALAD 19
vine-ripened tomatoes / feta

GREEN SALAD 13
romaine / kale / scallions / pangritata
kefolograviera / dill hydra vinaigrette

ORGANIC HEIRLOOM BEETS 14
heirloom leafy beets / red-wine vinegar
extra virgin olive oil

THE BIG SALAD 19
local greens / feta / chick peas / tomato
cucumber / olives / lemon tahini vinaigrette

ADD CHICKEN OR SALMON
TO ANY SALAD +10

FOR THE TABLE

GRILLED VEGETABLES 15
fresh peppers / onion / eggplant / zucchini
haloumi / hydra vinaigrette

HYDRA PATATES 10
oven-roasted oregano / lemon

SPANAKOPITA 10
traditional filo pies with spinach / feta / dill

BRUSSELS SPROUTS 9
roasted brussels sprouts with bacon & lemon

THE RAW BAR

OYSTERS MP
(1/2 Dozen) Depending on the market selection

SALMON TARTARE 17
chili / shallot / cilantro

AHI TUNA 19
sashimi - shoyu / dill / sesame seeds / evoo

CEVICHE 22
paired with fresh herbs
gigantes beans / feta cheese

HYDRA FAVORITES

FORNO FLATBREAD 9
olive oil / fresh oregano

GRILLED SHRIMP 19
fresh fire-grilled shrimp / infused with ouzo

HYDRA SPECIAL 18
paper thin fried zucchini / eggplant
tzatziki

SAGANAKI 17
cheese saganaki / lemon

VILLAGE PLATTER 16
fresh pita / marinated olives
feta / fire-roasted tomato

GRILLED OCTOPUS 21
lemon / oregano / olive oil
parsley

SPREADS 10 EACH

SERVED WITH PITA BREAD | ADD CRUDITÉ 3

MELITZANA | TARAMA | TZATZIKI | HUMMUS

SPREADS PLATTER - ALL SPREADS 30

HYDRA PLATTERS

FAMILY STYLE

Choose from today's fresh selection of seafood from the Aegean & Salish Seas and world's oceans, on display at the Raw Bar. Served with greek fried potatoes, and sautéed greens.

WHOLE FISH IN SEA SALT MP
cooked in the oven with herbs

GRILLED WHOLE FISH MP
with olive oil & lemon sauce

WHOLE FORNO ROASTED CHICKEN 48
marinated with herbs & lemon

FORNO ROASTED WHOLE LEG OF LAMB 89
marinated with oregano and lemon / carved in the kitchen and served
with natural drippings

FROM THE OCEAN

SERVED WITH OVEN FRIED POTATOES & FIRE ROASTED VEGETABLES

PACIFIC SALMON 34
pan roasted / dill / lemon sauce

AHI TUNA 36
seared ahi tuna / caper berries / fennel cream

FROM THE OLD COUNTRY

MOUSSAKA 26
traditional baked casserole of spiced lamb & beef /
eggplant / potato & yogurt béchamel

GRILLED ANGUS NEW YORK STEAK SOUVLAKI 36
marinated in olive oil / garlic / peppers / herbs

GRILLED ORGANIC CHICKEN SOUVLAKI 29
marinated in olive oil / garlic / peppers / herbs

FROM THE LAND

SERVED WITH OVEN FRIED POTATOES & FIRE ROASTED VEGETABLES

THE BURGER 20
chicken breast / artichoke-arugula slaw
red pepper spread / fries

LAMB CHOPS 42
broiled fresh spring lamb rib chops / aged vinegar drizzle

BEEF TENDERLOIN 39
char-grilled / braised garlic sauce

Menu items are seasonal and are subject to change.

*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may
increase your risk of foodborne illness

