

Thia

AT DUNE COTTAGE

starters

Mezze	28
Hummus, Babganoush, Red Pepper-Feta Dip, Moroccan Carrots, Dolmas, Warm Pita	
Shrimp Saganaki	38
Lemon Cumin Yogurt, Tomato Compote	
Grilled Octopus	38
Olive, Capers, Red Onion	
Horiatiki Salad	28
Feta, Olives, Tomato, Cucumber, Red Wine Vinegar, Green Bell Pepper	
Greenview Farms Heirloom Tomato Salad	24
Capers, Olives, Charred Feta	
Baby Mixed Greens	20
Fresh Mint, Radish, Tomato, Cucumber, Citrus Vinaigrette	
Lamb Meatballs	28
Gigante Bean and Tomato Stew	

flatbreads

Oceanic	29
Marinated Black Anchovies, Capers, Fresh Cheese	
Garden	26
Grilled Artichokes, Roast Garlic, Kalamata Olives	
Greek	27
Fresh Herbs, Roasted Red Peppers, Feta, Cherry Tomato	

+ Consuming raw or undercooked foods may increase your risk of food borne illness.
Please inform your server of any food allergies.



from the grill

Roast Chicken Tomato Confit, Shawarma Sauce	32
Prime NY Strip Steak Kebab Cumin Rice, Lemon, Parsley	42
Grilled Colorado Lamb Chops Lemon Potato, Mint, Oregano	65
Roast Striped Bass Chickpea Stew, Preserved Meyer Lemon	32
Grilled Eggplant Herb Tahini Sauce, Tabbouleh	28

for two

Prime Dry Aged 36 oz. Tomahawk Ribeye	190
Whole Branzino w/ Lemon & Parsley	90

sides

EACH / 15

Roast Greek Potato Tabbouleh
Grilled Summer Squash Fava Beans, Snap Peas, Herbs

dessert

Turkish Coffee Gelato House-Spun, Halva Floss, Candied Rose Petals	12
Baklava (served warm) Barr Hill Honey Soak, Spiced Nuts, Crispy Phyllo	14
Citrus Olive Oil Cake Swiss Meringue Cream, Tangy Lemon Curd, Pistachio	12

kid's

EACH / 14

Cheese Pizza
Hot Dog with Chips, Crudites or Fruit Cup
Hamburger with Chips, Crudites or Fruit Cup
Grilled Chicken with Chips, Crudites or Fruit Cup