

théa

MEDITERRANEAN
ROOFTOP

New Year's Eve

\$150++ per person

STARTERS

for the table

DIP DUO whipped ricotta, hummus, bazlama, pita, crudité VEG

BACON WRAPPED DATES marcona almond, medjool date GF

FIRST COURSE

for the table

GREEK SALAD marinated tomato, feta, red onion, kalamata olive GF VEG

OVER THE RAINBOW ROLL tuna, salmon, yellowtail, crab, avocado GF

MANTI DUMPLINGS spiced beef, greek yogurt, crispy garlic & chili

SHRIMP SCAMPI blistered tomato, olive, caper, aleppo,
garlic butter sauce, grilled bread

SECOND COURSE

choice of

GRILLED SKIRT STEAK* crushed potato, arugula GF

SPAGHETTI ALLA NERANO zucchini, parmesan, beurre monté VEG

ROASTED BRANZINO ACQUA PAZZA fennel, kalamata olive, caper GF

BLISTERED HALF CHICKEN warm lentil salad, striped beet,
charred citrus, fennel mint chermoula GF

SEARED SALMON* sweet potato muhammara, walnut, avgolemono,
sofrito, ancient grains

20oz PRIME BONE-IN RIBEYE* +40

crispy greek potato, tzatziki, arugula, steak sauce GF

GRILLED LAMB CHOPS* GREEK-STYLE +20

spanakorizo basmati rice, mint chermoula, lemon GF

DESSERT

choice of

BAKLAVA phyllo, pistachio, honey

LEMON OLIVE OIL CAKE lemon curd, raspberry compote, whipped labneh

FLOURLESS CHOCOLATE TORTA pistachio ice cream GF

GF gluten-free VEG vegetarian

2026