

théa

MEDITERRANEAN
ROOFTOP

New Year's Eve

\$225++ 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

10oz FILET MIGNON* peppercorn sauce, scalloped potato, parmesan GF
SPAGHETTI ALLA NERANO zucchini, parmesan, beurre monté VEG
ROASTED BRANZINO ACQUA PAZZA fennel, kalamata olive, caper GF
GRILLED LAMB CHOPS* GREEK STYLE spanakorizo basmati rice,
mint chermoula, lemon 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* +20
crispy greek potato, tzatziki, arugula, steak sauce 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