



Omega's Christmas Eve Menu

OUZERI
(the philosophy)



MEZE : STARTERS

*STRIDIA CHILLED OYSTERS MP

red wine mignonette

PSOMI SEA WOLF BREAD BASKET 6

Kalamata EVOO

*TARAMOSALATA FISH ROE MOUSSE 10

smoked trout caviar

TRIADA TRIO OF DIPS 15

tzatziki, kopanisti, hummus, pita (crudité + 5)

PITA HANDMADE INHOUSE 2

water, Shepards Grain flour, olive oil

KOLOKITHAKEFTEDES WINTER SQUASH FRITTERS 12

Graviera, scallions, fresh herbs, red pepper aioli

LACHANIKA : VEGETABLES

KOUNDOUPIDI ME *TARAMOSALATA CAULIFLOWER 13

fish roe mousse, preserved lemon

RADIKIA SALATA CHICORY SALAD 15

Greek anchovy, barley rusk, preserved lemon, tangerines

HORTA BRAISED GREENS 14

tahini, roasted grapes

GIGANTES BRAISED BUTTER BEANS 15

tomato sauce, squash, kale, olive oil (with feta + \$3)

THALASSINA : SEAFOOD

OCTAPODI GRILLED OCTOPUS 21

black-eyed peas, herbs

LAVRAKI WHOLE MEDITERRANEAN SEA BASS 31

fenugreek, fried garlic

KREATIKA : MEAT

HIRINO KOTSI BRAISED KUROBUTA PORK SHANK 26

turnip, fennel, leek, olive caramel

ORTYKI QUAIL 21

celeriac, chestnut, dried plums & cherries, Metaxa

Tana's Tasting Table

Roasted Chestnuts

thyme honey & pink peppercorn

Yam Skordalia

fried mint & sesame

Warm Cauliflower Fava

spiced lamb & herbs

Halloumi with Saffron Preserved Pumpkin

mustard greens & seeds

Farm Chicories with Greek Anchovy

citrus. preserved lemon vinaigrette & barley crumbs

Roasted Breast of Goose

goose confit, fried brussel sprouts, petimezi & almonds

Galaktoboureko

semolina custard, poached pear, filo & pistachio

Greek Christmas Cookies

\$48 per person

for the entire party

Thomas' Wine Pairings

Amalia Sparkling Moschofilero

Lyrarakis Assyrtiko '16

Alpha Estate Sauvignon Blanc '15

Oenosophist Xinomavro-Merlot '08

Mavrodaphne Patras Reserve '03

\$40 per person

(3oz pours / 1.5oz dessert)

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