



# 8 \* North \* Broadway

MARCH 11-24 \* 3 COURSES (APPETIZER / ENTREE / DESSERT) \* \$22.95 LUNCH \* \$32.95 DINNER \* ADD AN EXTRA APP FOR \$8

## Appetizers

-14-

### Meze Of Pita & Dips

Cucumber Tzatziki | Tahini Hummus | Melted Eggplant  
Whipped Feta | Taramasalata | Greek Olives

### Mini 8nb Raw Bar

Shucked Oyster | Shrimp | Tuna Crudo | Ceviche  
(\$5 additional on prix fixe)

### Crunchy Kale & Cabbage Salad

Crisp Chickpea | Cucumber | Scallion | Yogurt Vinaigrette

### White Spanish Anchovies

Stuffed Grape Leaves | Pickled Onion | Parsley

### Hot Potato & Feta Croquettes

Smoked Harissa Aioli

### Hot Lentil Soup

Olive Oil Crostini | Sea Salt

### Caramelized Cauliflower (vegan)

Tahini | Sumac | Almonds | Lemon

### Hemlock Hill Farm Meatballs

Mint Yogurt

## Entrees

-29-

### Grilled Branzino Filet

Lemon Soaked Potatoes | Braised Kale

### Sizzling Spanish Octopus

Israeli Couscous Tabbouleh

### Fennel Crusted Line Caught Perch

Lemon Crumb | Crushed Potato Skordalia

### Cava Steamed P.E.I. Mussels

Quinoa | Vegetable Sofrito | Jalapeno | Lime

### Half Roasted Free Range Chicken

Orzo | Spinach | Feta | Toasted Almonds

### Whipped Goat Milk Feta Ravioli

Toasted Walnuts | Garlic | Spinach | Filo

### Pork Belly Stuffed "gyro" Tacos (2)

Lime Crema | Guac | Feta | House Chile Salsa

### Grass Fed Sirloin Steak

Stuffed Bone Marrow | Yuca | Mystery Sauce  
(\$5 additional on prix fixe)

## Dessert

-10-

### Chocolate and Halva Fondue

Coconut Biscotti (contains nuts)

### Orange & Vanilla Bean Creme Brulee

Macerated Blackberry | Mint

### Scoops of Organic Gelato (or sorbet)

## Additions

-10-

- Roasted Lemon Potatoes
- Sautéed Bitter Greens
- Hand Cut French Fries
- Lemon Soaked Yuca Frites
- Vegetable of the Day

## Kiddos

-10-

- Chicken Fingers and Fries
- Pita Grilled Cheese
- Pasta with Butter & Parm

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Constantine Kalandranis



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## Wine ON Tap

-11-

Paumanok Vineyards Festival Chardonnay

Italian Albana (white)

Skylark Sommelier Project

## Beer ON Tap

-8-

Sloop's Juice Bomb Ipa

Black Duck Porter

Bell's Amber Ale

Defiant Fake News Ipa

Allagash White

Six Point Crisp Lager

## Beer in Bottle

-8-

Amstel Light

Heineken

Lagunitas IPA

Greek Mythos Lager

Moretti Birra Lager

Naptime Brown Ale & Ipa

## Bubbles and Rose

-11 | 33-

Local Sparkling Cava Bubbly

Bodegas Rias Baixas | Rueda, Sp - nv

Spanish Rose

Fuerteseca | Bodega Sierra Norte, Sp '17

## White

-12 | 36-

Hudson Valley Biodynamic Riesling

Whitecliff Vineyards | Gardiner, Ny '17

Portuguese Verdejo

Porta Da Calada Branco | Portugal '16

Albariño

Legado Del Conde | Rias Baixas, Spain '17

Sauvignon Blanc

Touraine | Vieilles Vignes, Fr '17



## Red

-13 | 35-

Pinot Noir

Unearthed | California '16

Portuguese Syrah Blend

Herdade De Calda | Portugal '15

Malbec

Kipu | Mendoza Arg'17

French Cotes Du Rhone

Cercius | Rhone, France '16

Italian Super Tuscan

Ceralti "Scire" Doc | Toscana, It'16

Cabernet Sauvignon

Vina Cobos | Felino, Arg '17

## 8 n b Cocktails

**Mediterranean Detox** - Elderflower | Cucumber Water | Local Gin

**The Copper Mule** - Ginger Beer | Lime | Bourbon or Vodka

**Manhattan In The Hudson**- Aramena Cherries | Orange | Bourbon

**Pear & Rosemary Martini** - Brooklyn Gin | Ginger

**Apple Cider Margarita**- Cinnamon Rim | Reposado Tequila

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