



lark

food & cocktail lounge

CASTRO

Est. 2015



DINNER



kokkinistó kótsi arniou 32

aromatic braised **lamb shank**, feta, truffle mashed potatoes, bone stock jus

lark burger 21

house-ground lamb & angus beef, burrata, oregano, aioli spread, ciabatta, fries



MEZETHES

olives 8

marinated variety of olives

shishito peppers 9

sea salt, yogurt

truffle french fries 11

paprika, parmesan, house seasoning

kalamarika mykonos 18

sautéed calamari, light garlic, olives, artichoke, grape tomato basil sauce, crostini

octapodaki 21

grilled smoky mediterranean octopus, fresh meyer lemon, marash, kale, red cabbage, chickpea, olive oil

lamb souvlaki 18

sautéed, garlic, shallots, tomatoes, house spices, anaheim peppers, toasted pita, lebni

kurdish meatballs 15

black angus beef & lamb, house herbs, salamura olives, house tomato-butter sauce, feta crumbles, pita



SALATÉS

rodakino rocca 14

arugula, seasonal fruit, burrata, crispy prosciutto, crumbled hazelnuts, fig glaze reduction

horiatiki 14

campari tomatoes, anaheim peppers, persian cucumbers, red onions, crumbled feta, olives, sumak, olive oil, fresh meyer lemon

ADD SALMON 16
ANY SKEWER 15
PITA 2

tzatziki 9

cucumber, fresh dill, mint, lebni, pita

hummus 9

puréed garbanzo beans, tahini, lemon, pita bread

muhammara 9

crushed walnut, garlic, cumin, roasted bell peppers & tomatoes, pita

warm stuffed grape leaves 9

currants, house-blended herbs, pine nuts, yogurt, olive oil

boureki 9

stuffed filo dough, feta & goat cheese, italian parsley

pikilia 29

mezethes combo of olives, tzatziki, hummus, muhammara, grape leaves, smoky eggplant, boureki, pita

KIRIO PIATO

musakka 22

oven-roasted eggplant, potatoes, red bell peppers, zucchini, spinach, olive oil, truffle potato purée, bechamel sauce

beyti 25

lavash-wrapped mildly spicy ground angus beef & lamb, fresh herbs, parsley, red onions, yogurt, olive oil, marash, tomato sauce

sultani 26

grilled marinated angus beef & lamb souzoukaklia, roasted smoky eggplant, roasted bell peppers, italian parsley, olive oil, seared brown anatolian red bell pepper butter paste, lebni, pita

biftéki 34

marinated greek filet mignon, with roasted rosemary lemon greek potatoes, blistered campari tomatoes, olive oil, marash, toasted ciabatta

solomos 28

baked alaskan salmon topped with fennel, leeks, spinach, cherry tomatoes, gigantes plaki, fresh dill mustard, fumé sauce

pasta thalassina zymarika 32

fresh squid ink pasta, grilled octopus, calamari, arugula, grape tomatoes, ground mustard dill cream sauce



BARMPEKIOU

arnaki brochettes 28

grilled house-marinated lamb cubes, anatolian chickpeas, kale, red cabbage, cherry tomatoes, pita

keftedes 24

grilled ground angus beef & lamb, fresh herbs, parsley, red onions, anatolian chickpeas, kale, red cabbage, cherry tomatoes, pita

kotopoulo brochettes 24

grilled marinated chicken breast cubes, anatolian chickpeas, kale, red cabbage, cherry tomatoes, basil, pita

souzoukaklia 25

grilled mildly spicy ground angus beef & lamb, red onions, parsley, antep butter red bell pepper paste, anatolian chickpeas, kale, red cabbage, cherry tomatoes, pita

miktós souvlakia 42 mixed grilled

keftedes, souzoukaklia, kotopoulo, arnaki brochettes, anatolian chickpeas, kale, red cabbage, cherry tomatoes, pita
[good to share]