

# Vasili's Kitchen

FRESH MEDITERRANEAN

## BETHESDA MAGAZINE RESTAURANT WEEK DINNER \$37

### SPREAD

(choice of)

### HUMMUS

olive oil | za'atar | crispy chickpeas

### EGGPLANT

grilled eggplant | roasted red peppers | walnuts |  
barrel-matured feta | chives

### TIROKAFTERI

creamy & spicy barrel-matured feta | jalapeños

### MEZE

(choice of)

### TALAGANI SAGANAKI

grilled talagani cheese | pecans | house made  
seasonal fruit compote

### KOLOKITHOKEFTEDES [ZUCCHINI BALLS]

zucchini | carrot | talagani cheese | mint | yogurt

### DOLMADAKIA

rice stuffed grape leaves | yogurt horse radish sauce  
| puffed rice

### OLIVES FETA & SOURDOUGH

marinated olives | barrel-matured feta | sourdough

### MAIN

(choice of)

### CHICKEN BREAST

romaine | roasted carrots | sunchoke | dill |  
avgolemono sauce |

### BRANZINO

pan seared fillet | canelldini bean stew | merquez  
sausage | house made sourdough | tarama |  
pickled carrots

### TOMATO GIOUVETSI

spicy tomato sauce | feta cheese | basil | roasted  
cherry tomatoes

### DESSERT

(Choice of)

### GREEK YOGURT

baklava crumble | house made orange compote |  
caramelized walnuts

### SOKOLATOPITA

gluten free chocolate cake | pecans | Greek  
coffee caramel sauce | vanilla ice cream

**Executive Chef Aris Tsekouras**

Tax and gratuity excluded