

Vasili's Kitchen

FRESH MEDITERRANEAN

BETHESDA MAGAZINE RESTAURANT WEEK LUNCH \$27

SPREAD

(choice of)

HUMMUS

olive oil | za'atar | crispy chickpeas

TZATZIKI

Greek yogurt | cucumber | garlic | fresh dill

TIROKAFTERI

creamy & spicy barrel-matured feta | jalapeños

MEZE

(choice of)

DOLMADAKIA

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

KEFTEDES

lamb and beef meatballs | spicy pepper and
tomato sauce | Greek yogurt | sourdough

KOLOKITHOKEFTEDES [ZUCCHINI BALLS]

zucchini | carrot | haloumi cheese | mint | yogurt

MAIN

(choice of)

CHICKEN BOWL

served with quinoa salad and Greek coleslaw

FALAFEL BOWL

served with quinoa salad and Greek coleslaw

SALMON BOWL

served with quinoa salad and Greek coleslaw

DESSERT

(choice of)

GREEK YOGURT

caramelized walnuts | house made orange
compote

BAKLAVA

phyllo rolls | roasted nuts | Greek yogurt |
pistachio ice cream

Executive Chef Aris Tsekouras

Tax and gratuity excluded