

PLATEIA

FAMILY STYLE

DINNER

SALATIM

hummus, marinated feta, pickled vegetables, flatbread

GREEK VILLAGE SALAD

cucumbers, red onions, tomatoes, romaine, radicchio, kalamata olives, marinated feta, lemon oregano vinaigrette

CAESAR SALAD

little gem, frisee, crushed croutons, breakfast radish, parmesan, lemon zest, fermented black garlic dressing

PENNE PUTTANESCA

pomodoro, amalfi coast anchovies, olives, capers, parsley, basil, parmesan

COUSCOUS AND BROCCOLINI

currants, pistachios, chile flakes, orange zest

PAN SEARED ÒRA KING SALMON

marinated mushrooms, salsa verde, parsley purée

PAN ROASTED CHICKEN BREAST

green harissa, castelvetrano olives

or

DRY AGED NEW YORK STEAK 15

chermoula, blistered cherry tomatoes

substitute beef for chicken. additional charge applied per person

DESSERTS

SAMPLER PLATTER

BEVERAGES

SODAS

ICED TEA

COFFEE

HOT TEA

WINE PAIRING BY THE GLASS

MAGGIO 12

sauvignon blanc, lodi, california, nv

RABBLE 12

merlot, cabernet sauvignon, petite sirah, paso robles, california, nv

\$60 per person for groups of 12 or more.
additional charges are applied to alcoholic beverages.
5pm - 10pm daily.
plateia is a gratuity free property. no tips are expected or accepted.
menu is subject to change without notice.

please note: consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. please notify us of any food allergies.