

DINNER

OUR MENU IS INTENDED TO BE EXPLORED AND SHARED WITH FRIENDS AND FAMILY ALIKE.
CHOOSE ANY NUMBER OF DISHES THAT SUIT YOUR MOOD AND TASTES.

THE RAW BAR

OYSTERS MP

(1/2 Dozen or Dozen) Depending on the market selection

AHI TUNA 19 sashimi - shoyu / dill / sesame seeds / evoo	CEVICHE 22 paired with fresh herbs / gigantes beans / feta cheese	SALMON TARTARE 17 chili / shallot / cilantro
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HYDRA FAVORITES

FORNO FLATBREAD 9 olive oil / fresh oregano	
HYDRA SPECIAL 18 paper thin zucchini / eggplant tzatziki	
VILLAGE PLATTER 16 fresh pita / marinated olives feta / fire-roasted tomato	

SAGANAKI 17 kefalograviera cheese / lemon	
GRILLED SHRIMP 19 fresh fire-grilled shrimp / infused with ouzo	
GRILLED OCTOPUS 21 lemon / oregano / olive oil parsley	

SPREADS 10 EACH

SERVED WITH PITA BREAD | ADD CRUDITÉ 3

MELITZANA	TZATZIKI
TARAMA	HUMMUS

SPREADS PLATTER | ALL SPREADS 30



HYDRA PLATTERS FAMILY STYLE

Choose from today's fresh selection of seafood from the Aegean & Salish Seas
and world's oceans, on display at the Raw Bar. Served with greek fried potatoes, and sautéed greens.

WHOLE FISH IN SEA SALT MP cooked in the oven with herbs	OR	GRILLED WHOLE FISH MP with olive oil & lemon sauce
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WHOLE FORNO ROASTED CHICKEN 48

marinated with herbs & lemon

FORNO ROASTED WHOLE LEG OF LAMB 89

marinated with oregano and lemon / carved in the kitchen and served with natural drippings

HYDRA ENTREES

FROM THE OLD COUNTRY

MOUSSAKA 26 traditional baked casserole of spiced lamb & beef / eggplant / potato & yogurt béchamel	
GRILLED ANGUS NY STEAK SOUVLAKI 36 marinated in olive oil / garlic / peppers / herbs	
GRILLED ORGANIC CHICKEN SOUVLAKI 29 marinated in olive oil / garlic / peppers / herbs	

FROM THE OCEAN

SERVED WITH OVEN FRIED POTATOES & FIRE ROASTED VEGETABLES	
PACIFIC SALMON 34 pan roasted / dill / lemon sauce	
AHI TUNA 36 seared ahi tuna / caper berries / fennel cream	

FROM THE LAND

SERVED WITH OVEN FRIED POTATOES & FIRE ROASTED VEGETABLES	
LAMB CHOPS 42 broiled fresh spring lamb rib chops and aged vinegar drizzle	
BEEF TENDERLOIN 39 char-grilled / braised garlic sauce	



SALADS

TOMATO SALAD 19 vine-ripened tomatoes / feta	
GREEN SALAD 13 hearts of romaine / scallions / dill hydra vinaigrette	
ORGANIC HEIRLOOM BEETS 14 heirloom leafy beets / red-wine vinegar extra virgin olive oil	

FOR THE TABLE

GRILLED VEGETABLES 15 fresh peppers / onion / eggplant / zucchini haloumi / hydra vinaigrette	
HYDRA PATATES 10 oven-roasted oregano / lemon	
SPANAKOPITA 10 traditional filo pies with spinach / feta / dill	
BRUSSELS SPROUTS 9 roasted brussels sprouts with bacon & lemon	

Menu items are seasonal and are subject to change.
*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may
increase your risk of foodborne illness

