

ΜΕΖΕΣ / STARTERS

Eliés - 6

Olives + Lemon + Chili

House Dips - 7/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Spanakopita - 12

Spinach & Feta filled Phyllo Pie

Xifias - 14

Cured Swordfish + Sea Asparagus + Fennel + Dill
+ Radish + Lemon

Keftedes - 14

Fried Pork & Beef Meatballs + Hummus
+ Parsley Sauce

Goat Tartare - 16

Goat + Pickled Scapes + Galotiri + Chili + Mint
+ Pine Nuts

Cheese Saganaki - 16

Vlahotiri Cheese + Fresh Figs + Honey
+ Salted Walnuts

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 18

Heirloom Tomatoes + Red Onion + Feta
+ Cucumber + Olive Tapenade + Oregano

Prasini Salata - 14

Gem Lettuce + Mint + Arugula + Kohlrabi
+ Cucumber + House-Made Soft Myzithra

ΠΣΑΡΙ / SEAFOOD

Psári - 34

Whole Grilled Fish of the Day

Oktapódi - 21

Grilled Octopus + Santorini Fava
+ Capers + Pickled Onion

ΠΙΆΤΑ / PLATES

Papoutsakia - 22

Roasted Eggplant + Tomato + Onion + Chili
+ Braised Veal + Bechamel + Kaseri

Kotopoulo - 28

1/2 Roasted Mountain Tea Brined Chicken
+ Potatoes + Carrots + Green Beans

Paídákia - 32

Grilled Ontario Lamb Chops + Bulgar + Tzatziki

ΠΛΕΥΡΕΣ / SIDES

Tiganités Patátes - 8

Hand Cut Potatoes + Kefalotyri + Garlic Sauce

Fasoliakia - 8

Green Beans + Tomato + Garlic

We offer Tableau filtered still water unlimited per guest in an effort to reduce our carbon footprint. Sparkling for \$2.00

An 18% gratuity will be included for parties of 6 guests or more. No Substitutions and No Split Bills