

## ΜΕΖΕΣ / STARTERS

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### **Eliés** - 6

Olives + Lemon + Chili

### **House Dips** - 8/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

### **Spanakopita** - 13

Spinach & Feta filled Phyllo Pie

### **Atherina** - 12

Fried Mediterranean Smelts + Lemon

### **Xifias** - 14

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

### **Glykadia** - 16

Veal Sweetbreads + Lentils+ Turnips

### **Goat Tartare** - 16

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

### **Cheese Saganaki** - 18

Quince + Spiced Apple + Hazelnut + Sage

## ΣΑΛΑΤΕΣ / SALADS

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### **Horiátiki** - 18

Tomato + Red Onion + Feta  
+ Cucumber + Olive Tapenade + Oregano

### **Rapanáki Salata** - 15

Winter Radish + Fennel + Citrus

### **Pantzaria Salata** - 15

Roasted Beets + Manouri + Pistachio

## ΨΑΡΙ / SEAFOOD

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### **Psári** - 38

Whole Grilled Fish of the Day

### **Oktapódi** - 21

Grilled Octopus + Santorini Fava  
+ Caper + Pickled Onion

## ΠΙΆΤΑ / PLATES

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### **Kotopoulo** - 32

1/2 Roasted Mountain Tea Brined Chicken  
+ Seasonal Vegetables

### **Paídákia** - 34

Grilled Ontario Lamb Chops + Bulgar  
+ Tzatziki

### **Brizola** - 60

20oz 45 Day Dry Aged Rib Eye Steak  
+ Charred Onion  
+ Greek Chimichurri

## ΠΛΕΥΡΕΣ / SIDES

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### **Tiganités Patátes** - 8

Hand Cut Potatoes + Kefalotyri + Garlic Sauce

### **Manitaria** - 10

Hen of the Woods Mushrooms + Garlic + Lemon  
+ Myzithra

### **Lahanika** - 10

Fried Brussel Sprouts + Pumpkin Seeds  
+ Feta Cream

### **House Made Pita** - 2/each

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