

MEZZES / STARTERS

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

Soutzoukakia - 14

Veal & Beef Meatballs + Tomato Sauce
Cumin + Kefalograviera Cheese

Goat Tartare - 16

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

Halloumi - 16

Sweet Corn + Grilled Peach

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 18

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

Prasini Salata - 14

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

ΠΣΑΡΙ / SEAFOOD

Psári - 38

Whole Grilled Fish of the Day

Oktapódi - 21

Grilled Octopus + Santorini Fava
+ Caper + Pickled Onion

ΠΙΆΤΑ / PLATES

Kounoupidi - 15

Roasted Cauliflower + Tomato Feta
+ Rosemary Oil + Myzithra

Kotopoulo - 32

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

Paidákia - 34

Grilled Ontario Lamb Chops + Bulgar
+ Tzatziki

PLEVRES / SIDES

Tiganités Patátes - 8

Hand Cut Potatoes + Kefalotyri + Garlic Sauce

Florina Peppers - 10

Grilled Shepherd Peppers + Mousto Vinegar
+ Oregano

Fasolakia - 10

Local Green Beans + Tomato + Onion + Garlic

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