

ΜΕΖΕΣ / STARTERS

Eliés - 8

Olives + Lemon + Chili

House Dips - 8/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Spanakopita - 14

Spinach & Feta filled Phyllo Pie

Atherina - 12

Fried Mediterranean Smelts + Lemon

Tonos - 16

Yellowfin Tuna + Cucumber + Fennel + Yogurt
+ Blood Orange

Glykadia - 16

Veal Sweetbreads + Lentils+ Turnips

Goat Tartare - 16

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

Cheese Saganaki - 18

Persimmon + Sea Buckthorn + Hazelnut + Sage

ΣΑΛΑΤΕΣ / SALADS

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

Psári - 38

Whole Grilled Fish of the Day

Oktapódi - 22

Grilled Octopus + Santorini Fava
+ Caper + Pickled Onion

ΠΙΆΤΑ / PLATES

Stifado - 32

Beef Short Rib + Celeriac + Sunchoke
+ Crispy Bulgar

Kotopoulo - 34

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

Paidákia - 36

Grilled Ontario Lamb Chops + Bulgar
+ Tzatziki

Brizola - 60

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

PLEVRES / SIDES

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.
Please inform your server of any food allergies.