

ΜΕΖΕΣ / STARTERS

Eliés - 8

Olives + Lemon + Chili

House Dips - 8/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Atherina - 13

Fried Mediterranean Smelts + Lemon

Spanakopita - 14

Spinach & Feta filled Phyllo Pie

Tonos - 16

Yellowfin Tuna + Cucumber + Fennel + Yogurt
+ Blood Orange

Mussels - 16

White Wine + Garlic + Lemon + Dill

Goat Tartare - 16

Goat + Galotiri + Chili + Mint
+ Pine Nuts

Halloumi - 18

Rhubarb + Strawberries + Pistachio + Mint

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 18

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

Spring Rapanáki - 14

Heirloom Radish + Endive + Radiccio
+ Preserved Lemon

Pantzaria Salata - 15

Pickled Beets + Manouri + Pistachio

ΨΑΡΙ / SEAFOOD

Psári - 38

Whole Grilled Fish of the Day

Oktapódi - 22

Grilled Octopus + Santorini Fava
+ Caper + Pickled Onion

ΠΙΆΤΑ / PLATES

Imam Bayildi - 18

Slow Roasted Eggplant + Onion + Tomato
+ Walnut + Fresh Herbs

Kotopoulo - 34

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

Paidákia - 38

Grilled Ontario Lamb Chops + Bulgar
+ Tzatziki

Pork Brizola - 40

Heritage Double Bone Pork Chop 22oz
+ House Mustard + Musto

Beef Brizola - 65

26oz Rib Steak Bone -in + Spring Greens
+ Cherry Tomatoes

ΠΛΕΥΡΕΣ / SIDES

Tiganités Patátes - 8

Hand Cut Potatoes + Feta + Fresh Herbs
+ Garlic Sauce

Florina Peppers - 10

Grilled Shepherd Peppers + Mousto Vinegar
+ Oregano

Sparaggia - 10

Asparagus + Mytzithra Cheese

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.