

ΜΕΖΕΣ / STARTERS

Eliés - 8.95

Olives + Lemon + Chili

House Dips - 8.5/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Atherina - 13.95

Fried Mediterranean Smelts + Lemon

Spanakopita - 14.95

Spinach & Feta filled Phyllo Pie

Keftedes - 15.95

Beef & Pork Meatballs + Feta Yogurt
+ Mint + Chili

Tonos - 16.95

Yellowfin Tuna + Cucumber + Fennel + Yogurt
+ Blood Orange

Mussels - 16.95

White Wine + Garlic + Lemon + Dill

Goat Tartare - 16.95

Goat + Galotiri + Chili + Mint
+ Pine Nuts

Halloumi - 18.95

Rhubarb + Strawberries + Pistachio + Mint

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 18.5

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

Spring Rapanáki - 14.95

Heirloom Radish + Endive + Radicchio
+ Preserved Lemon

Pantzaria Salata - 15.95

Pickled Beets + Manouri + Pistachio

ΨΑΡΙ / SEAFOOD

Psári - 38.95

Whole Grilled Fish of the Day

Oktapódi - 22.95

Grilled Octopus + Santorini Fava
+ Caper + Pickled Onion

ΠΙΆΤΑ / PLATES

Imam Bayildi - 18.95

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

Kotopoulo - 34.95

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

Paidákia - 38.95

Grilled Ontario Lamb Chops + Bulgar
+ Tzatziki

Pork Brizola - 39.95

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

Beef Brizola - 64.95

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

PLEVRES / SIDES

Tiganités Patátes - 8.95

Hand Cut Potatoes + Kefalotyri + Fresh Herbs
+ Garlic Sauce

Florina Peppers - 10.95

Grilled Shepherd Peppers + Mousto Vinegar
+ Oregano

Sparaggia - 10.95

Asparagus + Mytzithra Cheese

House Made Pita - 2.5/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.