

MEZZES / STARTERS

Eliés - 8

Olives + Citrus + Chili

House Dips - 10/each

Tzatziki / Taramosalata / Melizanosalata / Kopanisti

Spanakopita - 15

Spinach & Feta filled Phyllo Pie

Halloumi - 18

Water Buffalo Halloumi + Grilled Peach
+ Corn Purée + Peach Reduction

Xifias - 14

Swordfish + Sea Asparagus + Radish + Chili

Lamb Tartare - 17

Galotiri + Beet + Pearl Onion
+ Pine Nut

PIÁTA / PLATES

Lavraki - 39

Whole Grilled Mediterranean Sea Bass
+ Santorini Capers

Oktapodi - 24

Grilled Octopus + P.D.O Santorini Fava
+ Pickled Onions + Santorini Caper Leaves

Kalamaki - 32

Charcoal Grilled Chicken Kalamaki +
+ Roasted Red Pepper + Potato

Païdákia - 44

Grilled Lamb Chops + Bulgur + Tzatziki

Imam Bayildi - 24

Roasted Eggplant + Peppers + Onion + Musto
+ Walnut Pesto

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 19

Tomato + Cucumber + Red Onion
+ P.D.O. Feta + Olive Tapenade
+ Oregano

Pantzária - 16

Beets + Roasted Garlic Tahini + Frisée
+ Honey Vinaigrette

Prasini - 16

Lolla Rossa + Little Gems + Radish
+ Dill + Red Wine Vinaigrette

PLEVRES / SIDES

Tiganités Patátes - 12

Hand Cut Potatoes + Herbs
+ Garlic Sauce

Manitária - 14

Sautéed Foraged Mushrooms
+ Myzithra + Shallots + Herbs

Karotákia - 12

Roasted Heirloom Carrots
+ Spiced Pumpkin Seeds + Honey

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.