

ΜΕΖΕΣ / STARTERS

Eliés - 8

Olives + Lemon + Chili

House Dips - 9/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Spanakopita - 15

Spinach & Feta filled Phyllo Pie

Atherina - 12

Fried Mediterranean Smelts + Lemon

Keftedes - 16

Beef & Pork Meatballs + Feta + Mint + Chili

Xifias - 16

Cured Swordfish + Chili + Pickled Cucumber
+ Fennel + Dill + Tomato

Cheese Saganaki - 18

Saskatoon Berries + Hazelnut + Honey + Mint
+ Persimmon

Lamb Tartare - 18

Lamb + Galotiri + Chili + Pine Nuts

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 19

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

Lahanosalata - 15

Cabbage + Grapes + Fennel + Kohlrabi + Mint
+ Watercress + Buttermilk + Myzithra

ΠΣΑΡΙ / SEAFOOD

Psári - 39

Whole Grilled Fish of the Day

Oktapódi - 23

Grilled Octopus + Santorini Fava
+ Caper + Pickled Onion

ΠΙΆΤΑ / PLATES

Imam Bayildi - 19

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

Kotopoulo - 35

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

Stifado - 38

Braised Beef Shortrib + Celeriac + Mushrooms

Paidákia - 39

Grilled Lamb Chops + Bulgar
+ Tzatziki

Brizola - 62

24 oz Ribsteak + Asparagus + Mushrooms

ΠΛΕΥΡΕΣ / SIDES

Tiganités Patátes - 9

Hand Cut Potatoes + Fresh Herbs
+ Garlic Sauce

Hen of the Woods Mushrooms - 10

Maitake + Garlic + Lemon
+ Myzithra

Horta - 12

Dandelion + Swiss Chard + Garlic + Lemon

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.