

MEZZES / STARTERS

House Made Pita - 2/each

Eliés - 8

Black Olives + Lemon Thyme Olive Oil
+ Green Olives + Lemon Rosemary Olive Oil

House Dips - 9/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Chilled Spring Soup - 14

Greek Yogurt + Trikalinos Bottarga + Fennel Pollen

Seasonal Pie - 15

Leek + Wild Greens + Feta + Phyllo

Haloumi - 16

Rhubarb + Green Almond + Fresh Chives

Keftedes - 16

Beef and Pork Meatballs + Feta Mousse + Mint

Lamb Carpaccio - 18

Pickled Ramps + Fava Bean + Seasonal Mushrooms
+ Hen Yolk

Oktapodi Xidato - 21

Mediterranean Octopus + Cucumber + Tomatoes
+ Spring Onions + Fennel + Black Olives

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 19

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

Prasini - 15

Baby Gem Lettuce + Fennel + Spring Onion
+ Goat Cheese Dressing

Pantzaria - 16

Roasted Beetroot + Greek Yogurt + Baby Arugula
+ Walnuts

ΠΣΑΡΙ / SEAFOOD

Lavraki - 39

Whole Grilled Fish + Santorini Capers
+ Ladolemono

Kalamari - 19

Grilled Whole Aegean Calamari + Greek Salad
+ Ladolemono

Oktapodi - 23

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

Fish of The Day - M.P

Fresh Fish from Greece

ΠΙΆΤΑ / PLATES

Imam Bayildi - 19

Slow Roasted Eggplant + Onion + Tomato
+ Walnut + Parsley + P.D.O Feta Cheese

Kotopoulo - 35

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

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

Manitaria - 10

Hen of the Woods Mushrooms + Garlic + Lemon
+ Myzithra Cheese

Horta - 12

Dandelion + Swiss Chard + Garlic + Lemon

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.