

ΜΕΖΕΣ / STARTERS

Hand Made Pita - 2/each

Eliés - 8

Olives + Citrus + Chili

House Dips - 10/each

Tzatziki / Taramosalata / Melitzanosalata / Kopanisti

Spanakopita - 15

Spinach & Feta filled Phyllo Pie

Xifias - 16

Cured Swordfish + Sea Asparagus + Radish + Yogurt
+ Chili + Celery

Keftedes - 16

Fried Beef and Pork Meatballs
+ Talatouri Sauce

Cheese Saganaki - 18

Vlahotiri Cheese + Roasted Figs
+ Hazelnut

Goat Tartare - 18

Goat + Galotiri + Chili + Beets + Capers
+ Pine Nuts + Sunchoke

Kalamari - 21

Sausage-Stuffed Squid + Fried Tentacle
+ Roasted Red Pepper

ΣΑΛΑΤΕΣ / SALADS

Horiátiki - 19

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

Ródi - 15

Pomegranate + Freekeh + Lentils + Cilantro
+ Parsley + Almonds + Grapes

ΠΣΑΡΙ / SEAFOOD

Lavraki - 39

Whole Grilled Mediterranean Sea Bass
+ Santorini Capers

Oktapodi - 23

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

ΠΙΆΤΑ / PLATES

Imam Bayildi - 19

Roasted Eggplant + Tomato + Onion + Chili
+ Walnut Pesto

Pastistio - 22

Baked Pasta + Ground Beef Bechamel

Kotopoulo - 35

1/2 Roasted Mountain Tea Brined Chicken
+ Seasonal Vegetables

Kokkinisto - 32

Braised Short Rib + Tomato + Onion + Goat Cheese
+ Sunchoke

Paídákia - 42

Grilled Lamb Chops + Bulgar + Tzatziki

Brizola - 65

28oz Dry Age Rib Steak + Graviera + Mousto

ΠΛΕΥΡΕΣ / SIDES

Tiganités Patátes - 9

Hand Cut Potatoes + Herbs
+ Garlic Sauce

Broccolini - 12

Sautéed Baby Broccoli + Garlic
+ Mizithra Cheese

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.