

ΜΕΖΖΕΣ / ΣΤΑΡΤΕΡΣ

Eliés - 10

Organic Greek Olives + Citrus + Chili

House Dips - 12/each

Tzatziki / Taramosalata / Melizanosalata / Kopanisti

Spanakopita - 19

Spinach + Feta + Phyllo + Honey

Keftedes - 19

Beef Meatballs + Zucchini + Tahini Yogurt
+ Pine Nuts

Lamb Tartare - 20

Lamb + Galotiri + Capers
+ Pickled Beets + Hazelnut

ΣΑΛΑΤΕΣ / ΣΑΛΑΔΣ

Horiátiki - 24

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

Saláta Kípou - 18

Radicchio + Baby Gem + Gooseberry
+ Fava Beans + Peas + Pistachio + Myzithra

ΠΣΑΡΙ / ΣΕΑΦΟΟD

Lavráki - 65

1.5lb Whole Grilled Aegean Sea Bass
+ Santorini Capers

Xífiás - 48

Grilled Pacific Swordfish + EVOO + Lemon
+ Herbs + Chili

Oktapódi - 38

Grilled Mediterranean Octopus + P.D.O. Santorini
Fava + Pickled Onions + Samphire

Shrimp Saganaki - 35

Tomato + Feta + Paprika

ΠΙΆΤΑ / ΠΛΑΤΕΣ

Kolokithakia - 27

Roasted Green Zucchini + Shiitake
+ Pine Nuts + Arugula + Roasted Garlic Hummus

Paidákia - 60

4 Grilled Ontario Farm Raised Lamb Chops
+ Bulgur + Tzatziki

Kotópoulo - 37

1/2 Roasted Mountain Tea Brined Chicken
+ Roasted Cabbage + Cremini Mushroom

Brizola - 82

18oz 45 Day Dry-Aged Mennonite Ribeye Steak
+ Chimichurri

Laimós Arniού - 42

24 Hour Roast Lamb Neck + Sage + Rosemary

ΠΛΕΥΡΕΣ / ΣΙΔΕΣ

Tiganités Patátes - 12.5

Hand Cut Potatoes + Herbs
+ Feta Aioli

Sunchokes Lemonates - 12.5

Sunchokes + Lemon + Oregano
+ Rosemary

Fasolákia - 12.5

Green Beans + Tomato + Feta

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.*