

ΜΕΖΖΕΣ / ΣΤΑΡΤΕΡΣ

Eliés - 10

Organic Greek Olives + Citrus + Chili

P.D.O. Feta - 7

Oregano + EVOO

House Dips - 12/each

Tzatziki / Taramosalata / Melizanosalata / Kopanisti

Keftedes - 22

Beef Meatballs + Zucchini + Tahini Yogurt
+ Pine Nuts

Traditional Savoury Pies - 22

Spanakopita

Spinach + Feta + Phyllo + Honey

Kolokithopita

Squash + Feta + Pepitas + Honey

Lamb Tartare - 20

Lamb + Galotiri + Capers
+ Pickled Beets + Hazelnut

Cheese Saganaki - 24

Vlahotiri Cheese + Pears + Red Wine
+ Fall Spices + Honey + Thyme

ΣΑΛΑΤΕΣ / ΣΑΛΑΔΣ

Horiátiki - 24

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

Autumn Saláta - 20

Radicchio + Baby Gem + Pumpkin Seeds
+ Feta + Myzithra + Squash + Corn Dressing

ΠΣΑΡΙ / ΣΕΑFOOD

Lavráki - 66

1.5lb Whole Grilled Aegean Sea Bass
+ Santorini Capers

Xifias - 48

Grilled Pacific Swordfish + EVOO + Lemon
+ Herbs + Chili

Oktapódi - 38

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

Shrimp Saganaki - 38

Tomato + Feta + Paprika

ΠΙΆΤΑ / PLATEΣ

Paídákia - 64

4 Grilled Ontario Farm Raised Lamb Chops
+ Bulgur + Tzatziki

Kotópoulo - 38

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

Laimós Arniou - 46

24 Hour Roast Lamb Neck + Sage + Rosemary

Moshari Troufa - 60

18oz Bone-In Short Rib + Burgundy Truffle
+ Parsnip Purée

Ryzi Manitarion - 36

Rice + Wild Mushrooms + White Wine
+ Chives + Hazelnuts

Imam Bayildi - 28

Eggplant + Zucchini + Tomato + Basil + Walnuts

ΠΛΕΥΡΕΣ / ΣΙΔΕΣ

Tiganités Patátes - 14

Hand Cut Potatoes + Herbs
+ Feta Aioli

Karotákia - 14

Roasted Ontario Baby Carrots + Orange Yogurt
+ Sumac + Sunflower Seeds

Fasolákia - 14

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.