

SOUP

- **Greek Lentil Soup** \$9
(GF) (NF) (V) (DF)
brown lentil / carrot / celery / red onion / garlic / fresh herb
- **Avgolemona Soup** \$9
(GF) (NF) (DF)
chicken egg lemon soup

MEZZE

- **Tirokafteri** \$13
(GF) (NF) (VEG)
feta cheese / roasted red pepper / evoo / greek yogurt/red wine vinegar / fresh thyme
- **Gigantes Plaki** \$13
(GF) (NF) (V) (DF)
white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo
- **Santorini Fava** \$13
(Gf) (Nf) (V) (Df)
yellow split peas / onion / garlic / evoo / lemon / fresh thyme
- **Hummus** \$13
(Gf) (Nf) (V) (Df)
chickpeas / garlic / tahini / lemon juice / evoo
- **Melitzanosalata** \$13
(GF) (NF) (VEG)
roasted eggplant/roasted red pepper/red/onion/yogurt/tahini/parsley/ evoo /red wine vinegar/garlic
- **Dolmadakia** \$14
(GF) (V) (DF) (NF)
grape leaves / rice / dried cranberry /dried mulberry / onion / evoo
- **Tzatziki** \$13
(GF) (NF) (VEG)
greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo
- **Taramasalata** \$13
(Nf) (Df) (Gf)
fish roe eggs / evoo / onion / lemon /garlic
- **Pikilia** \$32
Choice Of 3 Cold Mezze above
- **Burratta & Eggplant** \$15
(GF) (VEG) (CNF)
eggplant / pepper and tomato sauce / burratta cheese / pistachio pesto
- **Marinated Shrimp** \$20
(GF) (NF) (DF)
lime juice / mustard dijon / orange juice / avocado / evoo / baby arugula

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(Df) Dairy Free - (CDF) Can be Dairy Free - (Nf) Nuts Free -
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WARM APPETIZERS

- **Shrimp Saganaki** \$26
(GF) (NF) (CDF)
ouzo raki / tomato / mushroom / feta / onion / garlic
- **Octapodi** \$28
(GF) (DF) (CNF)
grilled mediterranean octopus / santorini fava / parsley oil / romesco sauce
- **Fried Soft Shell Crab** \$34
(DF) (NF)
green mole / micro greens /tomato aioli /lemon
- **Spanakopita** \$20
(NF) (VEG)
baby spinach / feta cheese / crispy filo dough / roasted red bell pepper and tomato salsa
- **Saganaki-Pan-Fried Greek Cheese** \$21
(NF) (GF) (VEG)
lemon / brandy / kalamata olives / cherry tomatoes confit /truffle honey
- **Cauliflower Steak** \$21
(GF) (DF) (CNF) (V)
red onion / tomatoes /almond /evoo /red bell pepper/garlic / fresh celery /lemon
- **Halloumi** \$19
(GF) (NF) (VEG)
halloumi cheese / basil pesto / cherry tomatoes confit
- **Kalamari – Fried Calamari** \$21
(CNF) (CDF)
marinara / walnut garlic tarator sauce / lemon
- **Zucchini Chips** \$18
(NF) (VEG) (VP)
tzatziki dip / lemon

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SALAD

- **Horiatiki Salad** \$20
(GF) (NF) (VEG)
tomato / cucumber / sweet pepper / kalamata olives / sweet onion / capers / feta cheese / lemon- evoo and red wine vinegar oregano dressing
- **Baby Arugula Salad** \$20
(GF) (VEG)
arugula / feta / walnuts / tomato / red onion / evoo - pomegranate sauce
- **Burrata Salad** \$20
(NF) (VEG)
flaxseed / tomato / arugula / burrata / red onion / basil oil / balsamic glaze / bread chips
- **Beet Greek Yogurt Salad** \$20
(GF) (VEG)
greek yogurt / arugula / beet / honey / balsamic glaze / sun flower seeds / chia seeds / evoo

Add On;

- **\$18 Grilled Shrimp 4 Pieces**
(NF) (DF) (GF)
- **\$16 Grilled Chicken Shish 6 Oz**
(NF) (DF) (GF)
- **\$16 Grilled Bronzini 5 Oz**
(NF) (DF) (GF)
- **\$15 Grilled Octopus 7 Oz**
(GF) (NF) (DF)
- **\$18 Grilled Beef Shish 6 Oz**
(NF) (DF) (GF)
- **\$16 Grilled Salmon 5 Oz**
(NF) (DF) (GF)
- **\$13 Falafel 5 Pieces**
(Vg) (Nf) (Df) (Gf)

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ENTREE

- **Grilled Lavraki/Fillet Branzino Mediterranean** \$36
(NF) (CGF)
mastic gum cauliflower puree / seasonal vegetables / lemon potatoes / basil oil
- **Grilled Jumbo Shrimp** \$36
(NF) (CGF) (CDF)
black lentil / cream / garlic / onion / tomato confit / seasonal vegetables
- **Seared Maine Diver Scallops** \$39
(NF) (CGF) (CDF)
white truffle oil / creamed spinach/ carrot puree/ seasonal vegetables / basil oil
- **Solomos / Grilled Salmon** \$35
(NF) (CDF) (CGF)
creamed spinach / lyonnaise potatoes / seasonal vegetables
- **Grilled Fillet Red Snapper** \$39
(NF) (CDF) (CGF)
creamed spinach / lyonnaise potatoes / seasonal vegetables
- **Grilled Chicken Souvlaki** \$36
(NF) (CGF)
roasted eggplant cream / seasonal vegetables / lemon potatoes
- **Grilled Beef Souvlaki** \$40
(NF) (CGF)
tenderloin cube pieces /roasted eggplant cream / seasonal vegetables / lemon potatoes
- **Braised Lamb Shank** \$44
(NF) (DF) (CGF)
skordalia / bordelaise sauce / seasonal vegetables
- **Grilled Paidakia** \$44
(NF) (CGF)
lamb chops/ lyonnaise potatoes / celery root purée / seasonal vegetables / red wine sauce
- **6 Hours Slow Cooked Beef Cheeks** \$42
(NF) (CGF)
parsnip puree / red wine sauce / seasonal vegetables
- **Moussaka** \$32
(NF)
ground lamb / zucchini / eggplant / potatoes / béchamel sauce / mozzarella cheese
- **Briam** \$26
(V) (GF) (DF) (NF)
traditional greek roasted vegetables with greek rice zucchini / eggplant / potatoes / garlic / tomato

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SIDES

- **\$8 Greek Lemon Potatoes**
(GF) (NF) (DF) (V)
- **\$8 French Fries With Dried Mint And Dried Oregano**
(GF) (V) (DF) (NF)
\$2 Add On Optional
Feta Cheese Crumbs Or Parmesan Cheese
- **\$8 Greek Rice**
(GF) (DF) (NF) (V)
Onion / Lemon / Olive Oil / Parsley / Dill
- **\$8 Seasonal Sautéed Vegetables**
(GF) (NF) (V) (DF)
- **\$10 Creamy Sautéed Spinach**

HOMEMADE VEGETABLE PUREES

- **\$8 Roasted Eggplant Puree**
(NF) (VEG)
- **\$8 Mastic Gum Cauliflower Puree**
(GF) (NF) (VEG)
- **\$8 Celery Root Purée**
(GF) (NF) (VEG)
- **\$8 Parsnip Puree**
(GF) (NF) (VEG)
- **\$10 Skordalia (Almond Garlic Potatoes Mousse)**
(GF) (V) (DF)

KIDS MEAL

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| <ul style="list-style-type: none"> ○ \$16 Grilled Meatballs
<i>(DF) (NF) (GF)</i>
<i>Fries Or Rice</i> | <ul style="list-style-type: none"> ○ \$16 Grilled Chicken Shish
<i>(GF) (DF) (NF)</i>
<i>Fries Or Rice</i> | <ul style="list-style-type: none"> ○ \$16 Chicken Tenders
<i>(DF) (NF)</i>
<i>Fries Or Rice</i> | <ul style="list-style-type: none"> ○ \$16 Spagetti
<i>(NF) (VEG)</i>
<i>Marinara Sauce Or Crumbled Feta Cheese</i> |
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DESSERT

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| <ul style="list-style-type: none"> ○ \$13 Traditional Walnut Baklava
<i>(VEG)</i>
<i>fillo dough filled / crushed walnuts / honey syrup / goat milk ice cream</i> ○ \$13 Galaktoboureko
<i>Semolina cream / caramelized phyllo</i> ○ \$13 Pistachio Baklava
<i>(VEG)</i>
<i>Fillo Dough Filled / Crushed Walnuts / Honey Syrup / Goat Milk Ice Cream</i> ○ \$13 Aquafaba Chocolate Mousse
<i>(GF) (NF) (DF) (V)</i>
<i>Chickpea Juice / Dark Chocolate / Forest Berries</i> ○ \$13 Yogurt Mousse
<i>(GF) (VEG)</i>
<i>Yogurt / White Chocolate / Lime Zest / Mastic Gum / Fresh Thyme / Forest Fruit / Roasted Hazelnuts</i> | <ul style="list-style-type: none"> ○ \$13 Traditional Cypriot Kataifi
<i>(VEG)</i>
<i>A classic Cypriot dessert made with layers of bread soaked in sweet syrup, served with clotted cream</i> ○ \$13 Bosc Pear
<i>(GF) (NF) (VEG)</i>
<i>Burgundy Wine / Pear / Cinnamon Sticks / Anise / Mascarpone Cream</i> ○ \$10 Ice Cream
<i>(NF) (GF) (VEG)</i>
<i>Goat Milk</i> |
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Please Note That Our Menu May Vary Depending On The Seasonality And Spontaneous Creativity Of Our Team.

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