

SOUPS

Greek Lentil Soup 10
brown lentil / carrot / celery / red onion / garlic / fresh herb
(GF) (NF) (V)

Avgolemono Soup 10
chicken egg lemon soup
(GF) (NF) (DF)

COLD APPETIZERS

Tirokafteri 14
feta cheese / roasted red pepper / evoo / greek yogurt / red wine vinegar / fresh thyme
(GF) (NF) (VEG)

Gigantes Plaki 14
white beans / garlic / onion / parsley / celery / carrot / tomato / cinnamon powder / evoo
(GF) (NF) (V)

Santorini Fava 14
yellow split peas / onion / garlic / evoo / lemon / fresh thyme
(GF) (NF) (V)

Hummus 14
chickpeas / garlic / tahini / lemon juice / evoo
(GF) (NF) (V)

Melitzanosalata 14
roasted eggplant / red pepper / onion / yogurt / tahini / parsley / red wine vinegar / garlic
(GF) (NF) (VEG)

Dolmadakia 15
grape leaves / rice / dried cranberry / onion / evoo
(GF) (V) (NF)

Tzatziki 14
greek yogurt / cucumber / garlic / dill / white vinegar / dried mint / evoo
(GF) (NF) (VEG)

Taramasalata 14
Fish roe (carp roe – cod roe) / evoo / onion / lemon / garlic
(NF) (DF) (GF)

Pikilia 34
Choice of any 3 cold mezzes above

Burrata & Eggplant 16
eggplant / pepper and tomato sauce / burrata cheese / basil pesto / roasted pistachio
(GF) (VEG) (CNF)

Marinated Shrimp 22
lime juice / mustard dijon / orange juice / avocado pulp / evoo / red onion
(GF) (NF) (DF)

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A 20% gratuity will be added to parties of 6 or more.

WARM APPETIZERS

Shrimp Saganaki	28
<i>ouzo / tomato / mushroom / feta / onion / garlic</i>	
(GF) (NF) (CDF)	
Octapodi	30
<i>grilled mediterranean Octopus / santorini fava / parsley oil / romesco sauce</i>	
(GF) (DF) (CNF)	
Spanakopita	23
<i>baby spinach / feta cheese / crispy filo dough / roasted red bell pepper and tomato salsa</i>	
(NF) (VEG)	
Saganaki - Pan Fried Greek Cheese	22
<i>lemon / brandy / kalamata olives</i>	
(NF) (GF) (VEG)	
Cauliflower Steak	24
<i>red onion / tomatoes / almond / evoo / red bell pepper / garlic / fresh celery / lemon</i>	
(GF) (CNF) (V)	
Halloumi	20
<i>Pan seared Cypriot style halloumi cheese.</i>	
(GF) (NF) (VEG)	
Kalamari – Fried Calamari	23
<i>marinara / walnut garlic tarator sauce</i>	
(CNF) (CDF)	
Zucchini Chips	20
<i>tzatziki dip</i>	
(NF) (VEG) (VP)	

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SALADS

Horiatiki Salad	22
<i>tomato / cucumber / sweet pepper / kalamata olives / sweet onion / capers / feta cheese / lemon-evoo and red wine vinegar oregano dressing</i>	
(GF) (NF) (VEG) (CDF)	
Baby Arugula Salad	22
<i>arugula / feta / walnuts / tomato / red onion / evoo – pomegranate sauce</i>	
(GF) (VEG) (CDF) (CNF)	
Burrata Salad	22
<i>flaxseed / tomato / arugula / burrata / red onion / basil oil / balsamic glaze / bread chips</i>	
(NF) (VEG) (CDF) (CGF)	
Beet & Yogurt Salad	22
<i>greek yogurt / arugula / beet / honey / balsamic glaze / sun flower seeds / chia seeds / evoo</i>	
(NF) (VEG) (CDF) (GF)	
Falafel Platter	28
<i>Hummus, green salad (tomato, arugula, red onion, pesto sauce)</i>	
(V) (GF) (NF)	

ADD ON +

Grilled Shrimp (4 pcs)	17	Grilled Chicken Shish (6 oz)	17
(NF) (DF) (GF)		(NF) (DF) (GF)	
Grilled Bronzini (5 oz)	17	Grilled Beef Shish (6 oz)	18
(NF) (DF) (GF)		(NF) (DF) (GF)	
Grilled Octopus (7 oz)	17	Falafel (5 pcs)	13
(NF) (DF) (GF)		(NF) (V) (GF)	
Grilled Salmon (8 oz)	17		
(NF) (DF) (GF)			

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ENTRÉES

Grilled Lavraki / Mediterranean Fillet Branzino <i>mastic gum cauliflower puree / seasonal vegetables / lemon potato / evoo</i> (NF) (CGF) (CDF)	39
Grilled Jumbo Shrimp <i>black lentil / cream / garlic / onion / seasonal vegetables</i> (NF) (CGF) (CDF)	37
Seared Maine Diver Scallops <i>creamed spinach / carrot puree / seasonal vegetables</i> (NF) (CGF) (CDF)	41
Solomos / Grilled Salmon <i>creamed spinach / seasonal vegetables</i> (NF) (CDF) (CGF)	37
Grilled Chicken Souvlaki <i>roasted eggplant cream / seasonal vegetables / lemon potato</i> (NF) (CDF) (CGF)	37
Grilled Beef Souvlaki <i>tenderloin cube pieces / roasted eggplant cream / seasonal vegetables / lemon potatoes</i> (NF) (CDF) (CGF)	42
Braised Lamb Shank <i>skordalia / bordelaise sauce / seasonal vegetables</i> (DF) (CGF) (CNF)	44
Grilled Paidakia <i>lamb chops / celery root puree / seasonal vegetables / red wine sauce</i> (DF) (CGF) (CDF)	44
6 Hours Slow Cooked Beef Cheeks <i>parsnip puree / red wine sauce / seasonal vegetables</i> (NF) (CGF) (CDF)	44
Moussaka <i>ground lamb / zucchini / eggplant / potatoes / bechamel sauce / mozzarella cheese</i> (NF)	34
Briam <i>traditional greek roasted vegetables / zucchini / eggplant / potatoes / garlic / tomato.</i> <i>Served with Greek Rice</i> (V) (GF) (NF)	30

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SIDES

Greek Lemon Potatoes (GF) (NF) (V)	10
French Fries <i>With dried mint and oregano</i> (GF) (NF) (V)	10
Add On; <i>Crumbled Feta Cheese , Parmesan Cheese</i>	2
Greek Rice <i>onion / lemon / olive oil / parsley / dill</i> (GF) (NF) (V)	8
Seasonal Sautéed Vegetables (GF) (NF) (V)	12
Creamy Sautéed Spinach <i>onion / evoo / cream</i> (GF) (NF) (VP) (VEG)	12

HOMEMADE VEGETABLE PURÉES

Roasted Eggplant Purée (NF) (VEG)	10	Mastic Gum Cauliflower Purée (NF) (VEG) (GF)	10
Celery Root Purée (GF) (NF) (VEG)	10	Parsnip Purée (GF) (NF) (VEG)	10
Skordalia <i>mashed potatoes with almond and garlic</i> (GF) (V)	12		

KIDS MENU

Grilled Meatballs <i>Choice of Rice, French Fries or Plain Pasta</i> (DF) (NF) (GF)	20	Grilled Chicken Shish <i>Choice of Rice, French Fries or Plain Pasta</i> (DF) (NF) (GF)	20
Chicken Tenders <i>Choice of Rice, French Fries or Plain Pasta</i> (DF) (NF) (GF)	20	Spaghetti <i>Marinara sauce or Feta Cheese</i> (NF) (VP)	20

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DESSERT

Traditional Walnut Baklava	15
<i>fillo dough filled / crushed walnuts / infused syrup/ Goat milk Ice Cream</i> (VEG)	
Pistachio Baklava	15
<i>fillo dough filled / crushed pistachio/ infused syrup/ Goat milk Ice Cream</i> (VEG)	
Galaktoboureko	15
<i>Layers of phyllo pastry, filled with semolina custard and light infused syrup.</i> <i>Served with goat milk Ice Cream</i> (NF)	
Aquafaba Chocolate Mousse	15
<i>Chickpea Juice / Dark Chocolate / Mixed Berries</i> (V) (GF) (NF) (CNF)	
Yogurt Mousse	15
<i>Yogurt / White Chocolate / Lime Zest / Mastic Gum / Fresh Thyme / Forest Fruit /</i> <i>Roasted Hazelnuts</i> (VEG) (GF) (CNF)	
Bosc Pear	15
<i>Burgundy Wine / Pear / Cinnamon Sticks / Anise / Mascarpone Cream</i> (VEG) (GF) (NF) (CDF)	
Ice Cream	13
<i>Ice cream with a dense, elastic texture, crafted with goat's milk and natural salep (orchid root)</i> (GF) (NF) (VEG)	

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