



## Mezethes

- Feta & Elies** – Ziria feta cheese with marinated olives 10.25
- Spanakotiropita** – phyllo stuffed with spinach, leeks, feta, dill & herbs 11.00
- Dolmathes** – grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.25
- Biselosalata** – English peas with feta cheese, cilantro, green onions, lemon & olive oil 13.00
- Saghanaki** – pan fried Kefalograviera with oregano & lemon 17.50
- Manitaria tou Fournou** – field mushrooms, Kefalograviera, thyme & Evvia dressing 18.25
- Feta tou Fournou** – chili flake crusted feta with cherry tomatoes & Kalamata olives 12.25
- Evvia Flatbread** – caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 16.75
- Taramosalata, Melitzanosalata or Tzatziki**  
Served with house made grilled pita 11.00 each
- Pantzaria** – wood oven roasted beets, scallions, toasted almonds & skordalia 13.00
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint yogurt 13.00
- Tiganita Kalamarakia** – crispy calamari with lemon garlic aioli & spicy pepper aioli 15.00
- Sparaggia** – oven roasted asparagus with dilled feta & olive oil 12.75
- Marithes Tiganites** – crispy smelts with almond & potato skordalia & lemon 13.75
- Anginares Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 16.75
- Octapodaki tou Yiorgou** – traditional grilled octopus with lemon, oregano & olive oil 18.25
- Garides tou Fournou** – wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 17.50
- Soutzoukakia** – grilled lamb meatballs with tomato & green olive compote 15.00
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 18.00
- Gigantes** – wood oven baked giant beans with tomato, leeks, herbed feta & pesto 13.00
- Pikilia** – all three Greek spreads with grilled pita, pickled vegetables & olives 31.00

## Salates & Soupa

- Horiatiki** – classic Greek salad of tomatoes, cucumbers, green pepper, red onion, oregano, olives & feta 14.75
- Evvia Salata** – chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 14.75
- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75

## Kirio Piato

### Simerina Psaria – Today's whole fish

*Lavraki* – Mediterranean Sea Bass 49.00 *Glosa* – Local Petrale Sole 42.00

*Tsipura* – Mediterranean Sea Bream 46.00

**Psari Psito** – grilled whole fish with lemon-oregano vinaigrette & horta AQ

**Psari sto Fournou** – wood oven roasted whole fish with saffron potatoes, tomatoes & scallions AQ

**Solomos** – grilled salmon fillet with lemon potato purée & tomato ouzo sauce 39.25

**Moussaka** – baked casserole with eggplant, lamb ragoût, potatoes & yogurt béchamel 29.00

**Kokinisto me Manestra** – lamb shank braised in aromatic spices with orzo & myzithra cheese 39.00

**Arnisia Paidakia\*** – rib-cut, mesquite-grilled lamb chops with olive oil lemon roasted potatoes 49.00

**Kotopoulo Souvlas** – lemon-oregano rotisserie chicken with broccolini & Evvia potatoes 31.00

**Moscharisia Brizola\*** – mesquite grilled dry aged rib eye with olive oil lemon roasted potatoes & horta 66.50

**Arni Souvlaki\*** – grilled lamb skewer, onion & bay leaf with cucumber salad, tzatziki & potatoes 40.00

**Ravioli** – four cheese, spinach & leek ravioli with corn, mushrooms, young onions & roasted corn sauce 27.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Served raw or undercooked or contains raw or undercooked ingredients.