



Greek Inspired Craft Cocktails

- Hellas Manhattan** – Bourbon, Athenian vermouth, Keo Commandaria, dash of bitters, brandied cherry 28.00
Masticha Margarita – Tsipouro, Masticha & lime juice under a salted rim 28.00
Cosmos – Cretan Tsikoudia, orange liquor, splash of pomegranate, twist of lemon 28.00
Tó Klassicó, Ouzo – 200 ml Ouzo. Pour over ice with a splash of water 20.00

Lunch Special

** Lunch Only Monday – Friday 11:30 AM to 2:30 PM**

- Lamb Burger** – Merguez lamb burger on a housemade sesame brioche bun, served with tzatziki, lettuce, tomato, onions & your choice of small side of fries, Evvia salad or Greek salad 24.00

Mezethes

- Evvia Pita** – flatbread with Kalamata olives, tomato, caramelized onion & myzithra 16.75
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.00
Seasonal Vegetables – sautéed baby carrots, zucchini & green beans 8.00
Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.25
Melitzanosalata, Taramosalata, Tzatziki
Served with housemade grilled pita 11.00 each
Evvia Potatoes – lemon-oregano roasted potatoes with Evvia dressing 8.25
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00
Pikilia – all three Greek spreads with grilled pita, pickles vegetables & olives 31.00
- Manitaria tou Fournou** – field mushrooms, Kefalograviera, thyme & Evvia dressing 18.25
Anginares Souvlaki – grilled artichokes & eggplant skewer with Greek yogurt 16.75
Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 17.50
Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 11.00
Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 18.25
Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 15.00
Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 18.00

Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75/8 oz. 18.50/pint 33.50/quart
Evvia Salata – chopped romaine hearts & radicchio with pine nuts, Kalamata olives & feta dressing 14.75
Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.75
Entrée Salad 20.00

Kirio Piato

- Psari Psito** – grilled whole fish with lemon-oregano vinaigrette & horta 49.00
Ravioli – four cheese, spinach & leek ravioli with corn, mushrooms, young onions & roasted corn sauce 27.00
Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.00
Kotopoulo Souvlaki – chicken breast grilled with onion, bell pepper, cucumber salad tzatziki & potatoes 28.50
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 49.00
Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 40.00
Mosharisia Brizola – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 66.50
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 39.00

Glyka

- Baklava** – traditional baklava drizzled with honey syrup served with vanilla ice cream 11.25
Galaktoboureko – phyllo wrapped vanilla bean semolina custard with pistachio ice cream 11.75
Rizogalo – arborio rice pudding with spiced poached pear & mint 11.25
Yiaourti – housemade yogurt topped with toasted walnuts & dates 11.75
Ice Cream by the Pint – Pistachio, Chocolate or Vanilla 15.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness