

## Mezethes

- Feta & Elies** - Ziria feta cheese with marinated olives 10.75
- Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 11.50
- Dolmathes** - grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.75
- Saghanaki** - pan fried Kefalograviera with oregano & lemon 18.25
- Manitaria tou Fournou** - field mushrooms, Kefalograviera, thyme & Evvia dressing 19.00
- Feta tou Fournou** - chili flake crusted feta with cherry tomatoes & Kalamata olives 12.75
- Evvia Flatbread** - caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 17.50
- Taramosalata, Melitzanosalata or Tzatziki**  
Served with house made grilled pita 11.50 each
- Pantzaria** - wood oven roasted beets, scallions, toasted almonds & skordalia 13.75
- Pikilia** - all three Greek spreads with grilled pita, pickled vegetables & olives 32.50
- Kolokithokeftethes** - crispy zucchini cakes with cucumber & mint yogurt 13.75
- Tiganita Kalamarakia** - crispy calamari with lemon garlic aioli & spicy pepper aioli 15.75
- Marithes Tiganites** - crispy smelts with almond & potato skordalia & lemon 14.50
- Anginares Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt 17.50
- Octapodaki tou Yiorgou** - traditional grilled octopus with lemon, oregano & olive oil 19.25
- Garides tou Fournou** - wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 18.25
- Soutzoukakia** - grilled lamb meatballs with tomato & green olive compote 15.75
- Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano 19.00
- Gigantes** - wood oven baked giant beans with tomato, leeks, herbed feta & pesto 13.50

## Salates & Soupa

- Horiatiki** - classic Greek salad of tomatoes, cucumbers, green pepper, red onion, oregano, olives & feta 15.50
- Evvia Salata** - chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 15.50
- Avgolemono** - traditional egg-lemon soup with chicken & rice 12.50

## 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 Forno** - wood oven roasted whole fish with roasted spring vegetables & tomatoes AQ

**Solomos** - grilled salmon fillet with lemon potato purée & tomato ouzo sauce 41.25

**Moussaka** - baked casserole with eggplant, lamb ragoût, potatoes & yogurt béchamel 30.50

**Kokinisto me Manestra** - lamb shank braised in aromatic spices with orzo & myzithra cheese 41.50

**Arnisia Paidakia\*** - rib-cut, mesquite-grilled lamb chops with olive oil lemon roasted potatoes 54.00

**Kotopoulo Souvlas** - lemon-oregano rotisserie chicken with briami & Evvia potatoes 32.50

**Moscharisia Brizola\*** - mesquite grilled dry aged rib eye with olive oil lemon roasted potatoes & horta 68.50

**Arni Souvlaki\*** - grilled lamb skewer, onion & bay leaf with cucumber salad, tzatziki & potatoes 42.00

**Ravioli** - butternut squash, feta & ricotta ravioli, miataake mushroom, pepitas, basil, brown butter sauce 28.25