



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
- Biselosalata** – English peas with feta cheese, cilantro, green onions, lemon & olive oil 13.75
- 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
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint yogurt 13.75
- Tiganita Kalamarakia** – crispy calamari with lemon garlic aioli & spicy pepper aioli 15.75
- Sparaggia** – oven roasted asparagus with dilled feta & olive oil 13.25
- 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
- Pikilia** – all three Greek spreads with grilled pita, pickled vegetables & olives 32.50

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

Galeos – pan roasted halibut with spring ragout & lemon preserve gremolata 45.00

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

Hirini Brizola* – grilled pork chop with crispy fingerling potatoes, asparagus & red pepper skordalia 46.00

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 broccolini & 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 – sweet pea, feta & ricotta ravioli, spring vegetables, baby tomatoes, feta & pea nage 28.25

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.