

## Mezethes

- Kolokithakia Tiganita** – crispy semolina dusted zucchini chips with tzatziki 14.75
- Spanakotiropita** – phyllo stuffed with spinach, leeks, feta, dill & herbs 12.00
- Dolmathes** – grape leaves stuffed with rice, onions, herbs, pine nuts & raisins 11.25
- Saghanaki** – pan fried Kefalograviera with oregano & lemon 19.00
- Manitaria tou Fournou** – field mushrooms, Kefalograviera, thyme & Evvia dressing 19.00
- Feta tou Fournou** – chili flake crusted feta with cherry tomatoes & Kalamata olives 13.50
- Evvia Flatbread** – caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 18.25
- Taramosalata, Melitzanosalata or Tzatziki**  
Served with house made grilled pita 12.00 each
- Pantzaria** – roasted beets on a bed of skordalia, with scallions, toasted almonds & olive oil 14.25
- Evvia Patates** – roasted potatoes marinated in olive oil, salt, pepper & oregano 10.00
- Pikilia** – all three Greek spreads with grilled pita, pickled vegetables & olives 34.00
- Sparaggia** – oven roasted asparagus with dilled feta & olive oil 14.00
- Kolokithokeftethes** – crispy zucchini cakes with manouri cheese, onions, herbs & tzatziki 14.25
- Tiganita Kalamarakia** – crispy calamari with lemon garlic aioli & spicy pepper aioli 16.50
- Marithes Tiganites** – crispy smelts with almond & potato skordalia & lemon 15.25
- Anginares Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 17.50
- Octapodaki tou Yiorgou** – traditional grilled octopus with lemon, oregano & olive oil 20.25
- Garides tou Fournou** – wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 19.00
- Soutzoukakia** – baked beef & pork meatballs in tomato, cinnamon & herb sauce 16.50
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 19.75
- Gigantes** – wood oven baked giant beans with tomato, leeks, herbed feta & pesto 14.00

## Salates & Soupa

- Horiatiki** – classic Greek salad of tomatoes, cucumbers, green pepper, red onion, oregano, olives & feta 16.25
- Evvia Salata** – chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 16.25
- Avgolemono** – traditional egg-lemon soup with chicken & rice 13.00

## Kirio Piato

### Simerina Psaria – Today's whole fish

*Lavraki* – Mediterranean Sea Bass 49.50    *Glosa* – Local Petrale Sole 44.00

*Tsipura* – Mediterranean Sea Bream 48.00

**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 43.25

**Moussaka** – baked casserole with eggplant, lamb ragoût, potatoes & yogurt béchamel 32.00

**Kokinisto me Manestra** – lamb shank braised in aromatic spices with orzo & myzithra cheese 43.50

**Arnisia Paidakia\*** – rib-cut, mesquite-grilled lamb chops with olive oil lemon roasted potatoes 56.25

**Kotopoulo Souvlas** – lemon-oregano rotisserie chicken with garlic broccolini & Evvia potatoes 34.00

**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 44.00

**Ravioli** – English pea, mint & feta ravioli, miataake mushroom, brown butter, English pea tendrils 29.50