

Mezethes

- Karpouzi me Feta** - watermelon with feta, toasted pinenuts, basil & olive oil 13.00
- Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 11.00
- Dolmathes** - grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.25
- Saghanaki** - pan fried Kefalograviera with oregano & lemon 17.50
- Feta tou Fournou** - chili flake crusted feta with cherry tomatoes & Kalamata olives 12.25
- Evia 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** - oven roasted beets with manouri, pistachios, pickled shallots & scallions 13.00
- Gigantes** - wood oven baked giant beans with tomato, leeks, herbed feta & pesto 13.00
- Manitaria tou Fournou** - field mushrooms, Kefalograviera, thyme & Evia dressing 18.25
- Kolikithokeftethes** - crispy zucchini cakes with cucumber & mint yogurt 13.00
- 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
- Tiganita Kalamarakia** - crispy calamari with lemon garlic aioli & spicy pepper aioli 15.00
- 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
- Evia 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 vegetable briam & olives 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 & Evia 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 - sweet pea ravioli with garden vegetables, crumbled feta, baby tomatoes & pea sauce 27.00