



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
- Kalampoki tou Fournou** – oven roasted corn with feta, chili butter & Evvia dressing 12.00
- 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 Kalamaraka** – crispy calamari with lemon garlic aioli & spicy pepper aioli 15.75
- Karpouzi me Feta** – watermelon with feta, toasted pinenuts, basil & olive oil 13.00
- 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 fasolaki & 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 – eggplant, feta & ricotta ravioli, cherry tomato ragoût, currants, pine nuts, Kasseri cheese 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.