

Summer Additions

- Karpouzi me Feta** – watermelon & feta with pine nuts & basil 10.00
Kalamboki – roasted sweet white corn with feta & chili butter 10.00
Marega – fresh summer berries, Greek honey crème & passion fruit purée 10.00

Mezethes

- Evvia Pita** – flatbread with Kalamata olives, tomato, caramelized onion & myzithra 14.00
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta (for 2) 16.00
Seasonal Vegetables – sautéed baby carrots, zucchini & green beans 8.00
Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 13.00
Melitzanosalata, Taramosalata, Tzatziki
Served with housemade grilled pita 11.00 each
Evvia Potatoes – lemon-oregano roasted potatoes with Evvia dressing 7.00
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 12.00
Feta and Olives – mixed Greek olives & Greek Feta 8.00
Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 15.00
Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 9.00
Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 16.00
Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 13.00
Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 13.00
Pikilia – all three Greek spreads with grilled pita, pickled vegetables & olives 24.00

Soupes & Salates

Avgolemono – traditional egg-lemon soup with chicken & rice 8.00/pint 16.00/quart

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 10.00
Entrée Salad 18.00

Kirio Piato

- Kotopoulo Souvlas** – lemon-oregano roasted half chicken with braised okra & Evvia potatoes 25.00
Whole Chicken (Serves 2-3) with sides 45.00
Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel (Serves 2) 35.00
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 42.00
extra chops 12.25/each
Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 32.00
Mosharisia Brizola – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 52.00
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 32.00

Glyka

- Baklava** – traditional walnut & honey baklava 9.00 (extra piece 4.50)
Galaktoboureko – semolina custard in baked filo 9.00 (extra piece 4.50)
Rizogalo – arborio rice pudding with honey roasted peach 10.00
Yiaourti – housemade Greek yogurt with honey 25.00 (Pint)
Ice Cream by the Pint – Caramel, Pistachio, Chocolate or Vanilla 15.00