

## Outdoor Dining Menu

### Summer Additions

- Karpouzi me Feta** – watermelon & feta with pine nuts & basil 12.50  
**Kalamboki** – roasted sweet white corn with feta & chili butter 11.50  
**Marega** – fresh summer berries, Greek honey crème & passion fruit purée 11.25

### Mezethes

- Evvia Pita** – flatbread with Kalamata olives, tomato, caramelized onion & myzithra 16.75  
**Gigantes** – oven-baked giant beans with tomato sauce, olive oil & herbed feta 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  
**Melitzanosalata, Taramosalata, Tzatziki**  
Served with housemade grilled pita 11.00 each  
**Feta tou Fournou** – chili flake crusted feta with cherry tomatoes & Kalamata olives 12.25  
**Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00  
**Pikilia** – all three Greek spreads with grilled pita, pickles vegetables & olives 24.00
- Feta and Olives** – mixed Greek olives & Greek Feta 10.25  
**Garides Skordates** – wood-oven roasted prawns with tomato, scallions & Calabria chili butter 17.50  
**Saghanaki** – pan fried kefalotiri with oregano & lemon 17.50  
**Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 18.25  
**Soutzoukakia** – grilled lamb meatballs with tomato & green olive compote 15.00  
**Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 16.75  
**Kalamarakia Tiganita** – deep fried calamari with lemon aioli & red pepper sauce 15.00

### Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75  
**Horiatiki** – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.75

### Kirio Piato

- Kotopoulo Souvlas** – lemon-oregano roasted half chicken with braised okra & Evvia potatoes 31.00  
**Moussaka** – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.00  
**Arnisia Paidakia** – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 49.00  
**Arnisio Souvlaki** – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 40.00  
**Mosharisia Brizola** – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 58.25  
**Kokinisto me Manestra** – aromatic braised lamb shank with orzo & mizithra cheese 38.00

### Glyka

- Baklava** – traditional baklava drizzled with honey syrup served with vanilla ice cream 11.25  
**Galaktoboureko** – phyllo wrapped vanilla bean semolina custard with pistachio ice cream 11.75  
**Rizogalo** – arborio rice pudding with honey roasted peach 11.25  
**Yiaourti** – housemade yogurt topped with toasted walnuts & dates 11.75  
**Evvia Sundae** – chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts 13.75