

Lunch Special

** Lunch Only Monday – Friday 11:30 AM to 2:30 PM**

Lamb Burger – Merguez lamb burger on a housemade sesame brioche bun, served with tzatziki, lettuce, tomato, onions & your choice of small side of fries, Evvia salad or Greek salad 25.50

Mezethes

Evvia Pita – flatbread with Kalamata olives, tomato, caramelized onion & myzithra 17.50

Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.50

Seasonal Vegetables – sautéed baby carrots, zucchini & green beans 8.00

Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.75

Melitzanosalata, Taramosalata, Tzatziki
Served with housemade grilled pita 11.50 each

Evvia Potatoes – lemon-oregano roasted potatoes with Evvia dressing 8.00

Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.75

Pikilia – all three Greek spreads with grilled pita, pickles vegetables & olives 32.50

Manitaria tou Fournou – field mushrooms, Kefalograviera, thyme & Evvia dressing 19.00

Anginares Souvlaki – grilled artichokes & eggplant skewer with Greek yogurt 17.50

Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 18.25

Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 11.50

Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 19.25

Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 15.75

Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 19.00

Soupes & Salates

Avgolemono – traditional egg-lemon soup with chicken & rice 12.50/8 oz. 19.50/pint 35.00/quart

Evvia Salata – chopped romaine hearts & radicchio with pine nuts, Kalamata olives & feta dressing 15.50

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 15.50

Entrée Salad 21.50

Kirio Piato

Psari Psito – grilled whole fish with lemon-oregano vinaigrette & horta 49.00

Ravioli – sweet pea, feta & ricotta ravioli, spring vegetables, baby tomatoes, feta & pea nage 28.25

Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 30.50

Kotopoulo Souvlaki – chicken breast grilled with onion, bell pepper, cucumber salad tzatziki & potatoes 29.50

Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 54.00

Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 42.00

Mosharisia Brizola – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 68.50

Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 41.50

Glyka

Baklava – traditional baklava drizzled with honey syrup served with vanilla ice cream 11.75

Galaktoboureko – phyllo wrapped vanilla bean semolina custard with pistachio ice cream 12.25

Rizogalo – arborio rice pudding with spiced poached pear & mint 11.75

Yiaourti – housemade yogurt topped with toasted walnuts & dates 12.25

Ice Cream by the Pint – Pistachio, Chocolate or Vanilla 15.00