

## 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** – eggplant, feta & ricotta ravioli, cherry tomato ragoût, currants, pine nuts, Kasserri cheese 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