

Mezethes

- Feta tou Fournou** – chili flake crusted feta with cherry tomatoes & Kalamata olives 11.50
- Spanakotiropita** – phyllo stuffed with spinach, leeks, feta, dill & herbs 10.25
- Dolmathes** – grape leaves stuffed with rice, mint, dill, lemon & olive oil 9.50
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint yogurt 12.50
- Saghanaki** – pan fried kefalotiri with oregano & lemon 16.75
- Sparaggia** – oven roasted asparagus with pistachio orange feta butter 11.50
- Evvia Pita** – caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 13.50
- Pantzaria** – oven roasted beets with skordalia, pickled shallots & scallions 11.50
- Gigantes** – wood oven baked giant beans with tomato, leeks & herbed feta 11.75
- Feta & Elies** – Epiros feta cheese with marinated olives 9.50
- Marithes Tiganites** – crispy smelts with almond & potato skordalia & lemon 12.75
- Anginares Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 15.50
- Biselosalata** – English peas with feta cheese, cilantro, green onions, lemon & olive oil 12.00
- Octapodaki tou Yiorgou** – traditional grilled octopus with lemon, oregano & olive oil 17.75
- Garides tou Fournou** – oven roasted prawns, Calabrian chili butter, tomatoes & scallions 16.75
- Soutzoukakia** – grilled lamb meatballs with tomato & green olive compote 13.50
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 15.75
- Tiganita Kalamarakia** – crispy calamari with lemon garlic aioli & spicy pepper aioli 14.25
- Taramosalata, Melitzanosalata or Tzatziki**
served with house made pita bread 10.25 each

Salates & Soupa

- Horiatiki** – classic Greek salad of tomatoes, cucumbers, green pepper, red onion, oregano, olives & feta 14.00
- Evvia Salata** – chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 13.75
- Rokasalata** – arugula, roasted strawberries, pecans, shallots, crumbled feta & aged balsamic vinegar 14.00
- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.00

Kirio Piato

- Psari Psito** – grilled whole fish with lemon-oregano vinaigrette & horta AQ
- Psari sto Fournou** – wood oven roasted whole fish with briam, olives & Evvia dressing AQ
- Lavraki** – pan roasted wild sea bass with roasted root vegetables & Applewood smoked bacon vinaigrette 38.50
- Solomos** – grilled salmon fillet with lemon potato purée & tomato ouzo sauce 37.50
- Hirini Brizola** – grilled pork chop with braised beans, Macedonian sausage, tomato & marinated red peppers 36.50
- Moussaka** – baked casserole with eggplant, lamb ragoût, potatoes & yogurt béchamel 27.50
- Kokinisto me Manestra** – lamb shank braised in aromatic spices with orzo & myzithra cheese 36.50
- Arnisia Paidakia** – rib-cut, mesquite-grilled lamb chops with olive oil lemon roasted potatoes 47.50
- Kotopoulo Souvlas** – lemon-oregano rotisserie chicken with broccolini & Evvia potatoes 29.25
- Moscharisia Brizola** – mesquite grilled dry aged rib eye with olive oil lemon roasted potatoes & horta 56.00
- Arni Souvlaki** – grilled lamb skewer, onion & bay leaf with cucumber salad, tzatziki & potatoes 38.25
- Ravioli** – nettle, young garlic & ricotta ravioli with spring vegetables & kefalograviera sauce 25.50
- Pastitsio** – traditional casserole of spiced beef & pasta with béchamel 27.75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A Service Charge of 20 % will be added to all checks for parties of 8 or more guests.