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

**Saghanaki** - pan fried kefalotiri with oregano & lemon  16.75

**Biselosalata** - English peas with feta cheese, cilantro, green onions, lemon & olive oil  12.75

**Evvia Pita** - pesto, tomatoes, Kalamata olives, feta, myzithra & fresh basil  13.50

**Feta & Elies** - Epiros feta cheese with marinated olives  9.50

**Pantzaria** - oven roasted beets with skordalia, pickled shallots & scallions  11.50

**Gigantes** - wood oven baked giant beans with tomato, leeks & herbed feta  11.75

**Sparaggia** - oven roasted asparagus with drizzled feta & olive oil  12.75

**Kolokithokeftedes** - crispy zucchini cakes with cucumber & mint yogurt  12.50

**Marithes Tiganites** - crispy smelts with almond & potato skordalia & lemon  12.75

**Anginares Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt  15.50

**Octapodaki tou Yiorgou** - traditional grilled octopus with lemon, oregano & olive oil  17.75

**Garides tou Fournou** - wood oven roasted Louisiana prawns with tomato & feta  16.75

**Soutzoukakia** - grilled lamb meatballs with tomato & green olive compote  13.50

**Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano  15.75

**Tiganita Kalamaraki** - 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

**Avgolemono** - traditional egg-lemon soup with chicken & rice  11.00

Kirio Piato

**Psari Psito** - grilled whole fish with lemon-oregano vinaigrette & horiat  AQ

**Psari sto Fournou** - wood oven roasted whole fish with briami & Evvia dressing  AQ

**Galeos** - pan roasted wild halibut with a summer corn sauté, baby tomatoes & salsa verde  38.50

**Solomos** - grilled salmon fillet with lemon potato purée & tomato ouzo sauce  37.50

**Hirini Brizola** - grilled pork chop with roasted potatoes, asparagus, young onions & red pepper skordalia  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 sautéed broccoli & Evvia potatoes  29.25

**Moscharia Brizola** - mesquite grilled dry aged rib eye with olive oil lemon roasted potatoes & horiat  56.00

**Arni Souvlaki** - grilled pork skewer, onion & bay leaf with cucumber salad, tzatziki & potatoes  38.25

**Ravioli** - sweet peas, ricotta & feta ravioli with spring vegetables, tomatoes, feta & english pea sauce  25.50

**Pastitsio** - traditional casserole of spiced beef & pasta with béchamel  27.75

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Served raw or undercooked or contains raw or undercooked ingredients.*