

## Mezethes

**Feta tou Fournou** - chili flake crusted feta with cherry tomatoes & Kalamata olives 11.25

**Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 10.00

**Karpouzi me Feta** - watermelon with mint, toasted pine nuts, crumbled feta & olive oil 11.25

**Dolmathes** - grape leaves stuffed with rice, mint, dill, lemon & olive oil 9.25

**Kolokithokeftethes** - crispy zucchini cakes with cucumber & mint yogurt 12.00

**Saghanaki** - pan fried kefalograviera with oregano & lemon 16.00

**Evvia Pita** - caramelized onions, Kalamata olives, tomatoes, myzithra cheese & basil 13.00

**Pantzaria** - citrus marinated beets with whipped manouri, pickled shallots & toasted pistachios 10.75

**Gigantes** - wood oven baked giant beans with tomato, leeks & herbed feta 11.50

**Feta & Elies** - Epiros feta cheese with marinated olives 9.25

**Anginares Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt 15.00

**Manitaria tou Fournou** - field mushrooms, Kefalograviera, thyme & Evvia dressing 16.50

**Marithes Tiganites** - crispy smelts with almond & potato skordalia & lemon 12.50

**Octapodaki tou Yiorgou** - traditional grilled octopus with lemon, oregano & olive oil 17.25

**Garides tou Fournou** - oven roasted prawns, Calabrian chili butter, tomatoes & scallions 16.25

**Soutzoukakia** - grilled lamb meatballs with tomato & green olive compote 13.00

**Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano 15.25

**Tiganita Kalamarakia** - crispy calamari with lemon garlic aioli & spicy pepper aioli 13.75

**Taramosalata, Melitzanosalata or Tzatziki**  
served with house made pita bread 10.00 each

## Salates & Soupa

**Horiatiki** - classic Greek salad of tomatoes, cucumbers, green pepper, red onion, oregano, olives & feta 13.50

**Evvia Salata** - chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 13.50

**Rokasalata** - arugula, trariso, fennel, cherry tomatoes, almonds, kefalotiri & honey sherry vinaigrette 13.50

**Avgolemono** - traditional egg-lemon soup with chicken & rice 10.75

## Kirio Piato

**Souvlas Tis Emeras** - today's rotisserie AQ

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

**Psari sto Fournou** - wood oven roasted whole fish with saffron potatoes, tomatoes, scallions & olives AQ

**Galeos** - pan roasted wild halibut fillet with sweet corn ragoût & herb purée 38.00

**Solomos** - grilled salmon fillet with lemon potato purée & tomato ouzo sauce 36.25

**Hirini Brizola** - grilled pork chop with roasted potatoes, garlic, artichokes & tomato compote 36.25

**Moussaka** - baked casserole with eggplant, lamb ragoût, potatoes & yogurt béchamel 27.00

**Kokinisto me Manestra** - lamb shank braised in aromatic spices with orzo & myzithra cheese 35.75

**Arnisia Paidakia** - rib-cut, mesquite-grilled lamb chops with olive oil lemon roasted potatoes 46.50

**Kotopoulo Souvlas** - lemon-oregano rotisserie chicken with broccolini & Evvia potatoes 28.50

**Moscharisia Brizola** - mesquite grilled dry aged rib eye with olive oil lemon roasted potatoes & horta 54.50

**Arni Souvlaki** - grilled lamb skewer, onion & bay leaf with cucumber salad, tzatziki & potatoes 37.75

**Ravioli** - spinach pasta stuffed with pesto & ricotta cheese, spring vegetables, kefalograviera sauce 25.00

**Pastitsio** - traditional casserole of spiced beef & pasta with béchamel 27.00