

Mezethes

- Feta & Elies** - Dodonis feta cheese with marinated olives 10.00
- Spanakotiropita** - phyllo stuffed with spinach, leeks, feta, dill & herbs 10.75
- Dolmathes** - grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.00
- Saghanaki** - pan fried kefalotiri with oregano & lemon 17.25
- Feta tou Fournou** - chili flake crusted feta with cherry tomatoes & Kalamata olives 12.00
- Evia Pita** - pesto, tomatoes, Kalamata olives, feta, myzithra & fresh basil 14.00
- Mapakia** - oven roasted Brussels sprouts with lemon, bacon & Evia dressing 12.50
- Pantzaria** - oven roasted beets with skordalia, pickled shallots & scallions 12.00
- Gigantes** - wood oven baked giant beans with tomato, leeks & herbed feta 12.25
- Kolokithokeftethes** - crispy zucchini cakes with cucumber & mint yogurt 13.00
- Marithes Tiganites** - crispy smelts with almond & potato skordalia & lemon 13.75
- Anginares Souvlaki** - grilled artichokes & eggplant skewer with Greek yogurt 16.00
- Kolokithi** - oven roasted butternut squash, sage brown butter, feta & toasted pumpkin seeds 12.25
- Octapodaki tou Yiorgou** - traditional grilled octopus with lemon, oregano & olive oil 18.25
- Garides tou Fournou** - wood oven roasted prawns, Calabrian chili butter, tomatoes & scallions 17.25
- Soutzoukakia** - grilled lamb meatballs with tomato & green olive compote 14.00
- Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano 16.25
- Tiganita Kalamarakia** - crispy calamari with lemon garlic aioli & spicy pepper aioli 14.75
- Taramosalata, Melitzanosalata or Tzatziki**
served with house made pita bread 10.75 each

Salates & Soupa

- Horiatiki** - classic Greek salad of tomatoes, cucumbers, green pepper, red onion, oregano, olives & feta 14.50
- Rokasalata** - arugula, apples, persimmons, red onion, pecans, kefalograviera & apple cider vinaigrette 15.50
- Evia Salata** - chopped romaine hearts & radicchio with, pine nuts, Kalamata olives & feta dressing 14.25
- Avgolemono** - traditional egg-lemon soup with chicken & rice 11.50

Kirio Piato

- Souvla 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 garden vegetables & lemon caper anchovy dressing AQ
- Galeos** - pan roasted wild halibut with a fall hash & Kalamata olive tapenade 39.50
- Solomos** - grilled salmon fillet with lemon potato purée & tomato ouzo sauce 38.50
- Hirini Brizola*** - grilled pork chop with gigante ragoût & red pepper skordalia 37.50
- Moussaka** - baked casserole with eggplant, lamb ragoût, potatoes & yogurt béchamel 28.50
- Kokinisto me Manestra** - lamb shank braised in aromatic spices with orzo & myzithra cheese 37.50
- Arnisia Paidakia*** - rib-cut, mesquite-grilled lamb chops with olive oil lemon roasted potatoes 48.50
- Kotopoulo Souvlas** - lemon-oregano rotisserie chicken with fasolakia & Evia potatoes 30.25
- Moscharisia Brizola*** - mesquite grilled dry aged rib eye with olive oil lemon roasted potatoes & horta 57.00
- Arni Souvlaki*** - grilled lamb skewer, onion & bay leaf with cucumber salad, tzatziki & potatoes 39.25
- Ravioli** - roasted eggplant, pepper, feta & ricotta ravioli with mushrooms, onions, spinach & cheese sauce 26.50
- Pastitsio** - traditional casserole of spiced beef & pasta with béchamel 28.75

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.