

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
- Kolokithi** - butternut squash, feta cream, scallions & crumbled feta 11.50
- 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
- Mapakia** - brown buttered brussels sprouts with capers, shallots & mizithra cheese 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
- Manitaria tou Fournou** - field mushrooms, kefalotiri, thyme & Evvia dressing 16.75
- Mythia Saganaki** - oven baked mussels, spicy tomato sauce & herbed feta 18.50
- 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
- Milosalata** - apple, persimmons, sweet gems, treviso, candied walnuts, kefalotiri & pomegranate vinaigrette 14.00
- Avgolemono** - traditional egg-lemon soup with chicken & rice 11.00

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
- 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** - pesto ricotta ravioli with baby spinach, spicy tomato sauce & crumbled feta 25.50
- Pastitsio** - traditional casserole of spiced beef & pasta with béchamel 27.75