

## 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
- Anginares Souvlaki** – grilled artichokes & eggplant skewer with Greek yogurt 15.00
- Biselosalata** – English peas with feta cheese, cilantro, green onions, lemon & olive oil 12.00
- Feta & Elies** – Epiros feta cheese with marinated olives 6.50
- Manitaria tou Fournou** – field mushrooms, Kefalograviera, thyme & Evvia dressing 16.50
- Marithes Tiganites** – crispy smelts with almond & potato skordalia & lemon 12.50
- Sparaggia** – oven roasted asparagus with dilled feta & olive oil 11.25
- 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
- Tirosalata, 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, trviso, 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 zucchini, red bell peppers, tomatoes & onions 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 fasolakia & 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