

THE GREEK *on main*

Mezedes / Small Plates

Avgolemono Soup

Traditional chicken egg and lemon soup 5

Baked Feta in Filo

With wild cherry preserves and sesame seeds.V 10

Three Cheese Saganaki

Kefalograviera, Feta and Haloumi cheeses, lemon juice and Metaxa. 12

Calamari (fried or grilled)

with tzatziki and Tyrokafteri. 10

Patzaria and Goat Cheese

Golden and red beets, arugula, walnuts and latholemono.V-GF 10

Drunken Clams and Mussels

With tomatoes, garlic, fresh herbs and ouzo.GF 12

Oktapodi sta Karvouna

Grilled octopus, fennel, capers, revithia, kale, and latholemono.GF 19

Fig and Goat Cheese Flat Bread

With caramelized onions.V 8

Cold Spreads (choice of three)

Tyrokafteri, Hummus,Tzatziki, Taramosalata, Melitsanosalata.V 10

Spanakopitta

Filo, spinach, leeks, fresh herbs and Dodoni Feta.V 10

Kavourokeftedes

Jumbo lump crab cakes served with Tyrokafteri. 14

Kakavia

Traditional Ionian fish soup with mussels, clams, shrimp, calamari, and sea bass in saffron chardonnay wine broth.GF 14

Whole Grilled Fish

served with roasted lemon potatoes and wild bitter greens

Tsipoura

Orata. Mediterranean gilthead Sea Bream. White firm flakes GF 28

Lythrini

Red snapper. White, moist and lean, with distinctive sweet flavor.GF- 30

Lavraki

Branzino. Mediterranean sea bass. Sweet delicate flavor.GF 30

Kirios Piata / Our Specialties

Solomos Avgolemono

Potatoes, spinach, capers and Avgolemono sauce. 24

Thalassina Yuvetsi

Clams, mussels, shrimp, and calamari, garlic, white wine and tomato orzo pasta. 28

Squid Ink Pasta with Prawns

Madagascar prawns, roasted red peppers and garlic cream sauce. 29

Htenia Hilopites

Seared diver scallops, hilopites, braised onions, garlic, roasted tomatoes and Feta cheese. 29

Arni Yuvetsi Kritharaki

Braised lamb shank, orzo tomato pasta, Kefalograviera cheese. 24

Brizola

Grilled rib-eye steak, lemon potatoes, grilled vegetables and Mavrodaphne demi glace. 34

Brizola Hirini

Bone in grilled pork chop, spinach, roasted potatoes, garlic compound butter.GF 26

Moussakas

Eggplant, potatoes, zucchini, ground beef and bechamel sauce. 18

Xifias

Grilled swordfish, beluga lentils, roasted red peppers, spinach, tomatoes, capers and Kalamata olives.GF 24

Astakomakaronada

Lobster meat, spaghetti, kefalograviera, ouzo infused tomato cream sauce and spinach. 30

Prawns Kritharotto

Madagascar prawns, orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 29

Paidakia

Grilled lamb chops, bulgur wheat, roasted red peppers and spinach pilaf, Mavrodaphne demi glace. 36

Kotopoulo

Chicken breast, spinach, wild mushrooms, hilopites, garlic cream sauce and Feta cheese 20

Pastitsio

Baked macaroni with seasoned ground beef and bechamel sauce 18

Makaronia me Kreas

Short ribs, with thick spaghetti and kefalograviera cheese 24

V-vegetarian GF-gluten free VG-vegan

Dinner Salads

Prasini

Romaine lettuce, tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano, red wine vinegar and olive oil. V-GF 14

Goat Cheese

Mixed greens, tomatoes, figs, toasted almonds, red onions and pomegranate vinaigrette. V-GF 14

Horiatiki

The village salad - ripe tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano and extra virgin olive oil. V-GF 14

Taverna

Grilled lamb chops, seasoned grilled vegetables, artichokes, kale and lemon garlic vinaigrette. GF 28

Lobster Gyro

Lettuce, tomato, onions and Tzatziki sauce on pita. 20

Vegetarian Menu

Dolmathes

Stuffed grape leaves with rice and fresh herbs. VG-GF 8

Melitsanosalata

Roasted eggplant salad with feta and walnuts served with pita bread and cucumbers. V 8

Grilled Vegetable Flat Bread

Roasted tomatoes, spicy Feta spread, arugula and Manouri cheese. V 8

Grilled Vegetable Spaghetti

Ouzo infused tomato cream sauce, spinach and pine nuts. 18

Gigantes and Hilopites

Giant lima beans, hilopites, spinach, tomatoes and fresh herbs. V 18

Gigantes

Giant lima beans, baked with tomatoes and fresh herbs. VG-GF 8

Stuffed Grape Leaves Salad

Mixed baby greens, tomatoes, cucumbers, onions and beets, with pomegranate vinaigrette. VG-GF 14

Spicy Beluga Lentils and Orzo

Kale, tomato Kalamata and caper olive ragout. V 18

Bulgur and Grilled Vegetables.

Potatoes, spinach and garlic vegetable broth. V 16

Hummus

Served with pita and cucumbers. V 8

The Market Place

Capers

16oz 10

Dried Figs

14 oz Kalamata grown 6

Baked Giant Beans

9.88 oz 5

Green Organic Kalamata Olives

13.05oz pitted 8

Sour Cherry Preserves

16 oz 12

Organic Kalamata Olives

13.05 oz pitted 8

Cretan Honey

16 oz 16

Extra Virgin Wild Olive Oil

17 fl oz 14

Quince Preserves

16 oz 10

GAEA Extra Virgin Olive Oil

17 fl oz 10

Spitiko Extra Virgin Olive Oil

8.5 fl oz 8

Dolmathes

10 oz stuffed with rice. 5

Please ask us for details about our Catering Menu and how to accommodate your next social or business event

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