

# THE GREEK *on main*

## Mezedes / Small Plates

### Soupa Imeras

*Soup of the day*

#### **Avgolemono Soup**

*Lemon juice, chicken broth, eggs and orzo pasta.*

#### **Spanakopita**

*Filo, spinach, leeks, fresh herbs and Dodoni Feta.*

#### **Cold Spreads (choice of three)**

*Tyrokafteri, Taramosalata, Melitsanosalata, Hummus, Tzatziki and Santorini Fava.*

#### **Garides Saganaki**

*Sautéed prawns, tomatoes, capers, Kalamata olives and Feta cheese.*

#### **Oktapodi sta Karvouna**

*Grilled octopus, fennel, capers, revithia, kale, fresh herbs and ladolemono.*

#### **Kakavia**

*Traditional Ionian fish soup. Mussels, clams, sea bass, prawns, tomatoes, garlic, fresh herbs, saffron Chardonnay wine broth.*

#### **Kavourokeftedes**

*Jumbo lump crab cakes - Tyrokafteri.*

#### **Three Cheese Saganaki**

*Kefalograviera, Feta and Haloumi cheeses, infused with lemon juice and Metaxa.*

#### **Kalamaria**

*Fried with tzatziki and tyrokafteri.*

#### **Garides Kataifi**

*Prawns wrapped in shredded filo - roasted red pepper and Feta aioli.*

## Kirios Piata / Our Specialties

#### **Lythrini**

*Red snapper white, moist and lean, with distinctive sweet flavor, served with lemon potatoes, capers and horta.*

#### **Solomos Avgolemono**

*North Atlantic Scottish salmon, lemon potatoes, spinach, dill, capers and Avgolemono sauce.*

#### **Thalassina Yuvetsi**

*Clams, mussels, shrimp, and kalamari, garlic, white wine, fresh herbs and tomato orzo pasta.*

#### **Garides Kritharoto**

*Prawns, orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese.*

#### **Arni Yuvetsi Kritharaki**

*Braised savory lamb shank, orzo tomato pasta, Kefalograviera and fresh herbs.*

#### **Paidakia**

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

#### **Htenia Hilopites**

*Seared diver scallops, cut up tile-shaped pasta, braised onions, garlic, sun-dried tomatoes and crumbled Feta cheese.*

#### **Tsipoura**

*Royal Dorado, served grilled whole, with lemon potatoes, capers and horta.*

#### **Lavraki**

*Mediterranean sea bass. Sweet delicate flavor, served with lemon potatoes, capers and horta.*

#### **Xifias**

*Grilled swordfish, beluga lentils, roasted red peppers, horta and tomato caper kalamata olive ragout.*

#### **Astakomakaronada**

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

#### **Brizola**

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

#### **Moussakas**

*A traditional Greek classic. Eggplant, potatoes, zucchini, ground beef and bechamel sauce.*

#### **Kotopoulo**

*Semi-boneless pan roasted chicken breast, tomatoes, olives, capers, Feta cheese and Hilopites.*

Executive Chef / Owner Theodore Kappas