

THE GREEK *on main*

Mezedes / Small Plates

Oktapodi sta Karvouna

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

Baked Feta wrapped in Filo

With wild cherry preserves and sesame seeds. 10

Fig and Goat Cheese Flat Bread

With caramelized onions. 8

Calamari (fried or grilled)

with tzatziki and tyrokafteri. 10

Drunken Clams and Mussels

GF - P.E.I. mussels and little neck clams with tomatoes, garlic, fresh herbs and ouzo. 12

Kavourokeftedes

Jumbo lump crab cakes served with Tyrokafteri. 14

Three Cheese Saganaki

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

Patzaria and Goat Cheese

GF- Golden and red beets, arugula, sun-flower seeds and latholemono. 10

Spanakopitta

Filo, spinach, leeks, fresh herbs and Epiros Feta. 10

Cold Spreads (choice of three)

Tyrokafteri, Hummus, Tzatziki, Taramosalata, Melitsanosalata, Santorini Fava. 10

Kakavia

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

Whole Grilled Fish

Tsipoura

G.F. - Gilthead Sea Bream, served with lemon potatoes, capers and horta. 29

Lythrini

G.F.- Red snapper white, moist and lean, with distinctive sweet flavor, served with lemon potatoes, capers and horta (wild bitter greens). 30

Lavraki

G.F. - Mediterranean sea bass. Sweet delicate flavor, with lemon potatoes, and horta. 28

Kirios Piata / Our Specialties

Solomos Avgolemono

North Atlantic Scottish salmon, potatoes, spinach, capers and Avgolemono sauce. 24

Thalassina Yuvetsi

Clams, mussels, shrimp, and kalamari, garlic, white wine and tomato orzo pasta. 26

Garides Kritharoto

Prawns, orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 26

Arni Yuvetsi Kritharaki

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

Paidakia

Grilled lamb chops, bulgur wheat, roasted red peppers and spinach pilaf, Mavrodaphne demi glace. 34

Arni Psito

Roasted leg of lamb, horta (wild bitter greens), lemon potatoes and Mavrodaphne demi glace. 24

Pastitsio

Baked macaroni with seasoned ground beef and bechamel sauce 18

Moussakas

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

Xifias

G.F.- Grilled swordfish, beluga lentils, roasted red peppers, spinach, tomatoes capers kalamata olives. 24

Astakomakaronada

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

Htenia Hilopites

Seared diver scallops, tile-shaped pasta, braised onions, garlic, roasted tomatoes and Feta cheese. 28

Brizola

Grilled rib-eye steak, lemon potatoes, grilled vegetables and Mavrodaphne demi glace. 32

Kotopoulo

Chicken breast, capers, tomatoes, Hilopites and Feta cheese 18

Brizola Hirini

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

Makaronia me Kreas

Slowly braised fork tender boneless short ribs, with thick spaghetti and kefalograviera cheese 24

Sandwiches and Salads

Prasini

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

Lobster Gyro

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

Taverna

G.F - Grilled lamb chops, seasoned grilled vegetables, artichokes, kale and lemon garlic vinaigrette. 28

Horiatiki

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

Goat Cheese

GF - Mixed greens, tomatoes, figs, toasted almonds, red onions and pomegranate vinaigrette. 12

Souvlaki (pork or chicken)

Served with potatoes, lettuce, tomato and pita. 14

Vegetarian Menu

Dolmathes

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

Melitsanosalata

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

Grilled Vegetable Spaghetti

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

Stuffed Grape Leaves Salad

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

Gigantes

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

Santorini Fava

served with pita and cucumbers. 8

Hummus

served with pita and cucumbers 8

Spicy Beluga Lentils and Orzo

Kale, tomato Kalamata and caper olive ragout 18

Gigantes and Hilopites

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

The Market Place

Cappers

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