

Mezedes / Small Plates

Avgolemono Soup

Traditional chicken, egg and lemon soup 10

Oktapodi sta Karvouna

Grilled octopus, fennel, capers, beans, kale and latholemono. GF. 26

Tyrokroketes

Feta kefalograviera and Kasseri cheese croquettes served with hot honey and walnuts. 16

Spanakopitta

Filo, spinach, leeks, fresh herbs and Dodoni Feta.V 18

Saganaki

Fried Kefalograviera Cheese, lemon juice and Metaxa. 16

Drunken Clams and Mussels

With tomatoes, garlic, fresh herbs and ouzo.GF 24

Patzaria and Goat Cheese

Red beets, arugula, walnuts and latholemono.V-GF 16

Calamari (fried or grilled)

with tzatziki and Tyrokafteri. 20

Kavourokeftedes

Jumbo lump crab cakes served with Tyrokafteri. 22

Fig and Goat Cheese Flat Bread

With caramelized onions.V 16

Kakavia

Traditional Ionian fish soup with mussels, clams, shrimp, calamari, and sea bass in saffron chardonnay wine broth.GF 26

Cold Spreads (choice of three)

Tyrokafteri, Hummus,Tzatziki, Taramosalata, Melitsanosalata.V 19

Kirios Piata / Our Specialties

Lavraki

Branzino. Mediterranean sea bass. Sweet delicate flavor.GF 42

Solomos Avgolemono

Faeroe Island salmon, potatoes, spinach, capers and Avgolemono sauce. 34

Astakomakaronada

Whole Lobster, spaghetti, ouzo infused tomato cream sauce and spinach 52

Prawns Kritharotto

Madagascar prawns, orzo, grilled vegetables, fresh herbs, pine nuts and goat cheese. 39

Brizola

16oz Dry aged grilled rib-eye steak, lemon potatoes, Brussels sprouts and Mavrodaphne demi glace. 54

Short Ribs Yuvetsi

Braised boneless beef short ribs with orzo pasta tomato sauce and Kefalograviera cheese. 36

Arni Yuvetsi Kritharaki

Braised lamb shank, orzo tomato pasta, Kefalograviera cheese. 36

Kotopoulo

Chicken breast, spinach, wild mushrooms, hilopites, garlic cream sauce and Feta cheese. 32

Red snapper

White, moist and lean, with distinctive sweet flavor.GF 44

Xifias

Grilled swordfish, lentils, roasted red peppers, spinach, tomatoes, capers and Kalamata olives.GF 38

Squid Ink Pasta with Prawns

Madagascar prawns, roasted red peppers and garlic cream sauce. 39

Thalasina Yuvetsi

Clams, mussels, shrimp, and calamari, garlic, white wine and tomato orzo pasta. 39

Paidakia

Grilled lamb chops, bulgur wheat, roasted red peppers and spinach pilaf, Mavrodaphne demi glace. 54

Brizola Hirini

Bone in grilled pork chop, Brussels sprouts, roasted potatoes, garlic compound butter.GF 36

Moussakas

Eggplant, potatoes, zucchini, ground beef and béchamel sauce. 24

Pastitsio

Baked macaroni with seasoned ground beef and béchamel sauce. 24

V- vegetarian GF-gluten free VG- vegan

Executive Chef / Owner Theodore Kappas

Salads

Romaine Salad

Tomatoes, onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano, red wine vinegar and olive oil. V-GF 18

Tomato Salad

Onions, cucumbers, peppers, kalamata olives, Feta cheese, wild Greek oregano and extra virgin olive oil and Barley Rusks. V 18

Goat Cheese Salad

Mixed greens, tomatoes, figs, toasted almonds, red onions and pomegranate vinaigrette. V-GF 20

Lobster Gyro

Lettuce, tomato, onions and Tzatziki sauce on pita. 28

Vegetarian Menu

Dolmathes

Stuffed grape leaves with rice and fresh herbs. VG-GF 10

Gigantes

Giant lima beans, baked with tomatoes and fresh herbs. VG-GF 10

Grilled Vegetable Flat Bread

Roasted tomatoes, spicy Feta spread, arugula and Manouri cheese. V 12

Spicy Santorini Lentils and Orzo

Spinach, tomato Kalamata and caper olive ragout. V 24

Grilled Vegetable Spaghetti

Ouzo infused tomato cream sauce, spinach and pine nuts. V 24

Bulgur and Grilled Vegetables.

Potatoes, spinach and garlic vegetable broth. V 22

Gigantes and Hilopites

Giant lima beans, hilopites, spinach, tomatoes and fresh herbs. V 24

Hummus

Served with pita and cucumbers. V 12

Tyrokafteri

Spicy Feta cheese dip served with pita and cucumbers 12

Tzatziki

Greek yogurt and cucumber dip served with pita and cucumbers 12

Taramosalata

Salted and cured fish roe served with pita and cucumbers 12

Melitsanosalata

Roasted eggplant salad with feta and walnuts served with pita bread and cucumbers. V 12

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