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| Mezethes- served with housemade village style bread | \$4 each |
| Tzatziki- Greek goat and sheep yogurt, cuke, dill, garlic | Skórthália – potato, garlic, vinegar, oil |
| Htipiti- feta, grilled hot & sweet pepper | Taramosaláta- carp roe, lemon, oil, bread |
| Kolokýtha Skórthália- squash, garlic, vinegar | Fava- Santorini fava, onions, garlic, vinegar |

Orektiká- Soupa

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| Koubeba Syriani- lamb meatballs with walnuts, almonds, parsley and prunes | 14 |
| Htapódi- grilled octopus w/ Santorini fava, red onion and caperberries | 16 |
| Kolokythokeftédes- baked squash fritters with feta, mint and Greek yogurt | 12 |
| Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey | 12 |
| Prasopita- baked filo pie with leeks, dill, scallions and feta cheese | 12 |
| Fasoláda- Greek white bean soup with tomatoes, carrots, celery and onions | 8 |

Kyríos Piáta

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| Arní Yiouvetsi- braised lamb shank with baked tomato-orzo pasta and mizithra cheese | 32 |
| Pastitsio- Greek pasta topped with cinnamon-tomato beef and béchamel | 26 |
| Katsikáki- braised Marke Green goat with allspice-tomato sauce and TK pappardelle | 28 |
| Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes | 32 |
| Lavráki- grilled whole Spanish sea bass with braised greens | 32 |
| Salathi- pan-seared Maine skate wing with skórthália | 28 |

Epipleon Piáta- sides- \$6 each

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| Horta- braised greens | Kolokýtha- roasted delicata squash | Patátes- roasted lemon potatoes |
| Patzaria- warm herb-roasted beets | | Patátes me Feta- feta mashed potatoes |