

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

Orektiká- Saláta

Kolokythokeptédes- baked zucchini 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
Kolokýthi Saláta- citrus marinated shaved zucchini salad with mint, feta and kalamata olives	12
Horiátiki Saláta- Greek village salad with tomatoes, cukes, onions, sheep's milk feta and throumba olives	14

Kyríos Piáta

Piperiés Gemista- stuffed pepper with Harris Farm veal, mint and rice; braised in tomato sauce	24
Moussaka- grilled eggplant topped with cinnamon-tomato beef and béchamel	24

Apó ti Schára- From the Grill

Arní Paithákia– lamb loin chops	28
Arní Kebab- grilled ground lamb skewers w/ tzatziki	24
Xifias- swordfish	26
Lavráki- whole Spanish sea bass	28
Htapódi- Portuguese octopus	14
Kalamária- calamari	14

Epipleon Piáta- Sides- \$6 each

Horta- braised greens
Toursí- house pickled cucumbers
Patátes Salata- Cypriot potato salad
Kremmýdi- grilled onion salad
Patátes- roasted lemon potatoes
Fasolákia- braised green beans