



Khjone - goddess of snow / Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011 207-406-2847

Mezethes served with housemade village style bread	\$4 each
Tzatziki- Greek goat yogurt, garlic, dill, cuke	Skorthalia – potato, garlic, vinegar, oil
Taramosalata- cod roe, lemon, oil	Fava- Santorini fava, garlic, onions, vinegar
Htipiti- feta, grilled hot & sweet pepper	Kolokytha Skorthalia- squash, garlic, vinegar

Orektika-Salata-Soupa

Htapodi Scharas- grilled octopus with pickled onions, olives, caper berries and Dafni Olive Oil	14
Keftedes me Armi- little beef meatballs with onions, garlic and herbs; tomato béchamel sauce	10
Feta Saganaki- pan-fried pistachio crusted feta with Greek honey	10
Prasopita- filo pie filled with leeks, feta, scallions and dill	10
Patzaria Salata- roasted beet salad with walnuts and skorthalia	8
Fasolada- traditional Greek white bean soup with carrots, onions and celery	8

Kyrios Piata

Kakavia- Greek fishermen's stew with Maine salt cod and littleneck clams; tomato-clam broth	24
Pastitsio- Greek pasta topped with cinnamon-tomato ground beef and béchamel	20
Katsikaki Stifado- braised goat with tomato, onions, cinnamon and clove; with TK fettucine	24
Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and roasted cabbage	28
Kolokytha Gemista- stuffed acorn squash with rice, pine nuts and currants; egg-lemon sauce	18

T-Shirts (\$20) and hoodies (\$40) are available for purchase!

Substitutions are discouraged – 20% gratuity may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness