

Mezethes- served with housemade village style bread	\$4 each
Tzatzíki- 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

Htapódi- grilled octopus w/ Santorini fava, red onion and caperberries	16
Kolokythokeptédes- 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

Lahano Gemista- stuffed cabbage with beef, rice and mint; braised in tomato sauce	24
Katsikáki- braised Marke Green Farm goat with a tomato-allspice sauce; with TK fettuccine	28

Apó ti Schára- From the Grill

Arní Paithákia– lamb loin chops	28
Arní Kebab- grilled ground lamb skewers w/ tzatzíki	24
Psíssa- halibut	28
Lavráki- whole Spanish sea bass	28
Kalamária- calamari	14

Epipleon Piáta- Sides- \$6 each

Horta- braised greens
Bámies- tomato braised okra
Patátes me Feta- feta mashed potatoes
Kolokýtha- roasted delicata squash
Patátes- roasted lemon potatoes