

OUZO MEZE

Trio of Dips 14
curried tzatziki, tyrokafteri, miso melitzanosalata, served with pita baby summer vegetables +3

Olives 6
Peloponnese olives, garlic, orange zest, cumin, thyme *contains pits

Feta 14
sesame encrusted, Greek honey

VEGETABLES

Okra Horiatiki 14
tomato, cucumber, red onion, feta, Kalamata olives, olive oil, crispy okra

Squash Pie 12
summer squash, kale, onion, whipped smoked feta

Beets 12
deep-fried red and yellow beets, horta, horseradish tzatziki

Kalamboki Fritters 13
sweet corn, feta, dandelion aioli

Melitzana 11
olive oil marinated eggplant, petimezi, parsley salad, crumbled feta

Patates 10
new potatoes, tomato yiahi, garlic yogurt

Zucchini Crisps 10
served with sweet onion yogurt

SEAFOOD

Calamari 12
fried with saffron aioli and ouzo agrodoleo

Octopus 20
avocado skordalia, pineapple horiatiki salsa, herbs

Shrimp Skordo 16
spanakorizo, garlic ladolemono

Lobster Saga 'gnocchi' 20
poached lobster, feta, tomato sauce, homemade gnocchi

Ceviche* 16
tsipoura, horta leche de tigre, onions, radishes, herbs

MEAT

Country Moussaka 18
fried chicken, scalloped potatoes, eggplant béchamel waffle

Keftedakia 14
chicken meatballs, honey mustard, couscous-apricot salad

Kebab 16
spiced ground beef, yogurt, tomato jam, Cypriot pita

Bao 'Gyro' 8/each
crispy pork belly, BBQ tzatziki, Greek slaw

Brizola 24
grilled pork chop, Greek coffee rub, whipped oven-baked lemon potatoes, grilled mushrooms

Souvlaki* 20
marinated lamb, rigani, lemon, tzatziki

VARIETY

Paidakia* 68 per kilo
grilled lamb chops marinated in olive oil, lemon and rigani

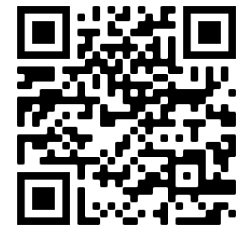
Poikilia Kreaton* 118
selection of grilled meats: souvlaki, lamb chops, beef kebab, chicken keftedakia, loukaniko, brizola, served with patates, tyrokafteri, tzatziki, grilled pita

Branzino (Lavraki)Greece 38
Mediterranean seabass grilled with rigani, lemon, garlic & parsley, served whole with wild greens



THIRSTY?

scan here!



Executive Chef Jerry Pabla
Chef de Cuisine Luis Figueroa

*Advisory: The consumption of raw & undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death. Before placing your order, please inform your server if a person in your party has a food allergy.

LARGE FORMAT

Group Therapy
vodka, watermelon, sumac, lemon,
Mûroise du Val de Loire, bottle of bubbly

130

Athena's Liquid Courage
Don Julio Blanco, black lime zest agave,
charred jalapeño, mandarin liqueur,
lime sorbet popsicles

110

COCKTAILS

What the Slush our boozy slush du jour	15
COmmitt33 Mul3 2.0 vodka, mango, saffron, ginger beer, bitters	15
Shiso Fino grapefruit & pink peppercorn gin, fino, Indian tonic, shiso	15
Voodoo Science Charanda, Kalani Coconut, loomi cordial, pineapple & turmeric bitters	16
Mamacita Don Julio Blanco, raicilla, rooibos & pasilla tepache, lime	16
Spritzen Sie Americano! Cocchi, Select Aperitivo, Wölffer Rosé Cider, soda water, pomegranate	15
Harissa Explains It All blended rums, apricot & harissa cordial, craft sour mix	16
Fraise Blazer bourbon, Averna, cider, lemon, burnt strawberry	15
Educated Guess bottled cocktail *limited availability vodka, white port, mint, cucumber, kaffir lime	15
What's Shakin' rotating cocktail special	14

BEER

Fix 'Hellas' Olympic Brewery, Euro Pale Lager, GR, 5 ABV	7
Beirut Kassatly Chatura, German Pilsner, LB, 4.6 ABV	7
Whale's Tale Cisco Brewery , Pale Ale, Nantucket, MA, 5.6 ABV	7
NO.139 Wölffer Estate, Dry Rosé Sparkling Cider, Sagaponak, NY, 6.9 ABV	12
Boom Sauce Lord Hobo, American IPA, Norwood, MA, 6.5 ABV (16oz)	11
Pearly Wit Springdale Beer Co, Belgian Witbier, Framingham, MA, 4.8 ABV (16oz)	9

OUZO

	glass	200ml
Plomari , Lesvos	6	18
Barbayanni , 'Aphrodite,' Lesvos	8	
Katsaros , Tirnavou, Thessaly	6	

LOCAL SPIRITS

Idoniko Tsipouro , Drama	8	24
Haraki Tsikoudia , Crete	6	
Psychis Mastiha , Chios	8	
KEO Zivania , Cyprus	7	