

OUZO MEZE

Trio of Dips 14
beet tzatziki, tyrokafteri, miso melitzanosalata,
served with pita *spring 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

Dakos 13
trahanas, quinoa, almonds, raisins, dill, mint,
lemon vinaigrette, mizithra, barley rusk

Piperies 12
blistered shishito peppers, Ikarian honey,
toasted pine nuts, grated mizithra

Keftedes 12
roasted carrots, walnuts, kasseri, petimezi yogurt

Artichoke Moussaka 16
artichoke, caramelized onions, potato, béchamel

Spanakopita Grilled Cheese 16
feta, kasseri, spinach, sourdough, tomato soup

Patates 10
new potatoes, tomato yiahi,
garlic yogurt

Zucchini Crisps 10
served with sweet onion yogurt

PLATTERS

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

Poikilia Kreaton* 108
selection of grilled meats: souvlaki,
lamb chops, keftedes, loukaniko, brizola, served
with patates, tyrokafteri, tzatziki, grilled pita

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

SEAFOOD

Lavraki* 18
sea bass crudo, chilled kakavia broth,
black garlic skordalia, herb oil, kataifi

Calamari 14
fried with banana peppers, caper leaf tartar

Octopus 20
sundried tomato & olive tapenade, spiced fava,
crispy capers

Shrimp Skordo 16
spanakorizo, garlic ladolemono

Lobster Saga 'gnocchi' 22
poached lobster, feta, tomato sauce,
homemade gnocchi

Manti 18
crab meat dumplings, anthotyro,
Greek yogurt, boukovo

Dolmas 14
cod, rice, Greek spice blend, Swiss chard,
cherry tomato-kritamo sauce

MEAT

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

Tigania 14
pan-fried chicken, lemon, thyme, rosemary,
kritharaki

Cypriot Meatballs 15
ground beef/pork, fenugreek, tomato stew

Pastourmadopitakia 16
cured beef, oyster mushrooms, sumac, phyllo,
herbed manouri

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.

