

OUZO MEZE

Trio of Dips 16

Cypriot tzatziki, kopanisti, walnut melitzanosalata, served with pita [fall crudites] +4

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

Salata 14

roasted squash, grilled leeks, pomegranate seeds, pasteli, tempura fried halloumi, orange-tahini vinaigrette

Carrots 12

roasted rainbow carrots, petimezi, black-eyed pea hummus, horta pesto

Piperies 12

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

Patates 10

new potatoes, tomato yiahi, garlic yogurt

Zucchini Crisps 10

served with sweet onion yogurt

Cretan Pies 16

roasted pumpkin, feta, herbs, sesame seeds, maple yogurt

Spanakopita Manti 14

spinach and feta dumpling, sun-dried tomatoes, tomato-retsina sauce

Artichoke Moussaka 16

artichoke, caramelized onions, potato, béchamel

PLATTERS

Paidakia* 68 per kilo

grilled lamb chops marinated in olive oil, lemon & rigani

Poikilia Kreaton* 118

selection of grilled meats: souvlaki, lamb chops, loukaniko, brizola, served with potatoes, tyrokafteri, tzatziki, grilled pita

Branzino [Greece] 38

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

SEAFOOD

Scallops 'Toursi'* 18

bay scallop crudo, pickled corn, red onion, bell pepper, micro cilantro, crispy pita

Octopus 22

grilled octopus, apple-cranberry mastiha chutney, pumpkin skordalia

Fish Plaki 18

brown butter seared skate wing, gigantes, caper leaves, Santorini tomato vinaigrette

Shrimp Skordo 18

spanakorizo, garlic ladolemono

Kritharoto 20

orzo, fried clams, rock shrimp, calamari, English peas, seafood-saffron broth

Calamari 16

fried with banana peppers, caper leaf tartar

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

Soutzoukakia 16

baked beef and pork meatballs, Greek herbs, cinnamon, tomato sauce, grilled sourdough

Souvlaki* 22

marinated lamb, rigani, lemon, tzatziki

Duck 20

duck confit, graviera gnocchi, mushrooms

GFC 22

Greek Fried Chicken, tzatziki rub, blackened Greek yogurt, oregano fries, Greek slaw

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.