

PSOMI / BREAD

Tomato and Feta 8
served with olive tapenade

OUZO MEZE

Trio of Dips 16
beet tzatziki, spinach and feta,
Florina pepper muhammara, served with pita
[fall crudité +4]

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

Greek Chips 12
fried potato slices, rigani, feta mousse,
crumbled feta

Feta 14
sesame encrusted, Greek honey

VEGETABLES

Okra Horiatiki 16
tomato, cucumber, red onion, feta,
Kalamata olives, olive oil, crispy okra

Greek 'Caesar' 14
Romaine, shaved asparagus, arugula,
kefalograviera, fried gigantes beans,
creamy citrus dressing

Carrots 12
roasted rainbow carrots, petimezi,
black-eyed pea hummus, horta pesto

Arakas Samosas 14
English peas, carrots, potato, olive oil,
homemade dough, mint yogurt, sumac dust

Onion Pie 14
phyllo, caramelized onion, thyme, manouri,
balsamico, halva mousse

Zucchini Crisps 10
served with sweet onion yogurt

Cauliflower 14
tempura fried, lemon, shallots,
sweet potato taramosalata

Spanakopita Manti 16
spinach and feta dumpling,
sun-dried tomatoes, tomato-retsina sauce

Not Your Yiayia's Moussaka 16
braised mushrooms, vegan feta, potato,
oat milk bechamel

Fritters 12
chickpeas, herbs, cumin, sriracha yogurt

Brussels Sprouts 16
Vermont maple syrup, cranberries,
toasted almonds, chestnut skordalia

SEAFOOD

Lavraki	20
sea bass crudo, grapefruit, ginger vinaigrette, ouzo turmeric aioli	
Scallops	22
butternut squash giouvetsi, spicy gremolata	
Seafood 'Gemista'	20
couscous, shrimp, calamari, mussels, boukovo, retsina broth	
Halibut Ladolemono	22
pan seared halibut, crispy trahana, Florina pepper romesco, green bean salad	
Shrimp Skordo	18
spanakorizo, garlic ladolemono	
Octopus	22
grilled, miso almond butter glaze, apple-fennel slaw	
Calamari	16
fried with banana peppers, caper leaf tartar	

MEAT

Bao 'Gyro'	10/each
crispy pork belly, BBQ tzatziki, Greek slaw	
Afelia	20
xinomavro braised pork, boukovo, Cretan honey, spicy feta polenta	
Brizola	26
grilled pork chop, Greek coffee rub, whipped oven-baked lemon potatoes, mushrooms	
Souvlaki*	22
marinated lamb, rigani, lemon, tzatziki	
Lamb Ribs	24
coriander and cumin dry rub, thyme honey, ouzo glaze	
Lahmajoun Anatolia	18
braised ground chicken, tandoori spices, cumin yogurt, pita	
GFC	24
Greek Fried Chicken, tzatziki rub blackened Greek yogurt, oregano fries, Greek slaw	

FEASTS

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 patates, tyrokafteri, tzatziki, grilled pita	
Fresh Catch [Greece]	44
grilled with rigani, lemon, garlic & parsley, wild greens, served whole bone-in	

GREEK SPIRITS



OUZO

	glass	250ml
Plomari Lesvos	8	30
Barbayanni, 'Aphrodite' Lesvos	10	38
Giokarini Samos	8	30
Short Path Distillery Everett	8	30
Katsaros Tyrnavos	8	30

TSIPOURO

Idoniko Drama	9	34
Parparoussis Patras	11	42
Katsaros Tyrnavos	8	30
Dekaraki Tyrnavos	9	34
Katsaros Aged Tyrnavos	16	
Tsilili Dark Cave Aged Metora	22	

MASTIHA

Psychis Chios	8	30
Eva Mastic Tears Mitilini	10	38