

# estiatorio louka

## soupes

Faques wild lentils, tomato, celery, carrots, barrel aged feta  
Avgolemono organic mary's chicken, fresh lemon, wild rice, mire poix

## mezzedes

Kolokithia Tiganita lightly breaded zucchini chips, tzatziki, dill  
Garides wild grilled shrimp, tomato, barrel aged feta, chili flake, fresh herbs  
Dolmades stuffed grape leaves with wild rice, lemon, mint, dill, tzatziki  
Kolokithokeftedes zucchini cakes, pickled vegetables, barrel aged feta, tzatziki, fresh herbs  
Saganaki pan-fried kefalotiri cheese, fresh lemon  
Loukaniko pork sausage, orange zest, marinated tomatoes, kasseri cheese  
Htapodi char grilled wild mediterranean octopus, pickled vegetables, latholemono  
Soutzoukakia strauss farms grass fed beef meatballs , tomato, barrel aged feta, kefalotiri cheese  
Spanakopita phyllo pie with spinach, barrel aged feta, dill, tzatziki  
Gavrous cured white anchovies, kalamata olives, kefalotiri cheese, heirloom tomato  
Tiropites phyllo pie with barrel aged feta, manouri cheese, fresh mint, greek oregano, honey  
Arnisia Plevrakia char grilled superior farms lamb riblets, greek oregano, latholemono  
Batzaria red & golden beets, manouri cheese, black mission figs, walnut vinaigrette  
Elies kai Piperies assorted greek olives, golden greek peppers, greek oregano  
Pikilia Tyrion assortment of imported greek cheeses  
*we recommend pairing with our 2016 Domaine Glinavos Paleokerisio semi-sparkling orange wine*

## psomi kai pita

Taramosalata carp roe, fresh lemon, greek olive oil, chive  
Revithosalata chick pea puree, greek olive oil, tahini  
Tzatziki house strained greek yogurt, cucumber, garlic, dill  
Melitzanosalata roasted eggplant, garlic, barrel aged feta, parsley  
Tirokafteri roasted pepper, barrel aged feta, kefalotiri cheese, greek olive oil & oregano  
Pikilia selection of three from above

## salates

Horiatiki barrel aged feta, tomato, cucumber, onion, green pepper, kalamata olive  
Marouli chopped romaine, radicchio, toasted pine nuts, kalamata olives, feta dressing  
Prasini baby gem lettuce, white anchovy, kefalotiri cheese, cretan rusk, feta dressing  
Voutiro butter lettuce, cherry tomatoes, roasted red pepper, roasted sesame, feta dressing  
Louka Salata romaine, radicchio, mizithra, tomato, cucumber, onion, green pepper, kalamata olive

## laganes

Manouri manouri cheese, black mission figs, arugula, honey  
Arni braised lamb shoulder, oregano, potatoes, tzatziki, chive  
Lahanika seasonal vegetables, barrel aged feta, manouri cheese, melitzanosalata, herbs  
Loukaniko pork sausage, barrel aged feta, manouri cheese, tomato, red onion, capers, herbs

## sto fourno

Makaronia Sto Forno oven baked pasta, beef bolognese, feta, kefalotiri cheese, parsley  
Mousaka baked casserole of lamb bolognese, eggplant, potato, béchamel  
Kokkinisto braised colorado lamb shoulder, pearl onion, tomato, mizithra pasta (limited)  
Lavraki whole greek sea bass, oregano, latholemono, capers, fresh lemon (limited) MP  
*signature dish served open face with head & tail, delivered to us straight from the waters of greece*

## kirios piata

Psari Tiganito Fileto pan fried sea bass, fresh lemon, kalamboki sti skara  
Kotopoulo mary's organic half chicken, latholemono, patates lemonates  
Psari Sti Skara Fileto char grilled sea bass, latholemono, horta  
Solomos char grilled faroe islands salmon, rizi  
Paithaikia superior farms char grilled lamb chops, latholemono, patates tiganites  
Kotopoulo Souvlaki char grilled free range, non gmo chicken skewers, briam  
Fileto Mosharisia aspen ridge filet mignon, kefalotiri butter, brokolo  
Lavraki Sti Skara char grilled greek sea bass, latholemono, heirloom tomato saltsa (limited) MP

## stin akri

Patates Lemonates roasted potatoes, greek oregano, latholemono  
Kalamboki Sti Skara char grilled off the cob yellow corn, kefalotiri butter, chive  
Rizi wild rice blend, barrel aged feta, raisin, almond, dill  
Briam roasted vegetables, barrel aged feta, fresh herbs  
Horta wild mountain greens, fresh lemon, greek olive oil, greek sea salt  
Spanakorizo sauteed spinach, rice, barrel aged feta, green onion, fresh lemon, greek olive oil  
Patates Tiganites kennebec fries, greek oregano, kefalotiri  
Brokolo grilled brocolini, greek oregano, barrel aged feta, chili flake

\*Not all ingredients are listed on our menu.  
Please alert our staff of any allergies and dietary restrictions.  
Nuts, cheese, raw onion and eggs are used in many of our preparations.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
We politely decline any outside food or beverage and substitutions or modifications to our menu.

While we offer gluten-free options, we are not a gluten-free kitchen and unfortunately cannot guarantee cross-contamination will not occur.  
All olives have their pits. (04.21.21)

## sparkling + champagne

Domaine Spiropoulos organic moschofilero '17 | mantinia, greece  
Domaine Glinavos Paleokerisio (500ml) debina/vlahiko '16 | ioannina, greece  
Mionetto Valdobbiadene superiore D.O.C.G. prosecco NV | veneto, italy  
Perrier-Jouet grand brut NV | eprenay, france

## rosé + sparkling rosé

La Tour Melas 'Idylle' rosé grenache/syrah/agiorgitiko '18 | achinos, greece  
Pommery royal brut rosé NV | reims, france

## new world white

Frank Family chardonnay '18 | napa valley, california  
Stag's Leap Cellars 'Aveta' sauvignon blanc '18 | napa valley, california

## old world white

Bosinakis moschofilero '18 | mantinea, greece  
Domaine Santo assyrtiko '18 | santorini, greece  
Anastasia Fragou savatiano '18 | attiki, greece  
Domaine Costa Lazaridi 'Amethystos' sauvignon blanc/assyrtiko '19 | adriani, greece  
Pascal Jolivet sancerre '19 | sancerre, france  
Livio Felluga pinot grigio '18 | friuli-venezia giulia, italy

## new world red

Aleksander merlot/cabernet sauvignon/petit verdot/cabernet franc '14 | paso robles, california  
Daou Reserve cabernet sauvignon '18 | paso robles, california  
Patz & Hall pinot noir '16 | sonoma coast, california  
Charles Krug cabernet sauvignon '17 | napa valley, california

## old world red

Ktima Papaioannou Old Vines Single Vineyard agiorgitiko '10 | nemea, greece  
Domaine Skouras Grand Cuvee agiorgitiko '14 | nemea, greece  
Foundi Estate Naoussa xinomavro '15 | naoussa, greece  
Tsantali Rapsani Grand Reserve xinomavro/krassato/stavroto '11 | halkidiki, greece  
Tsilili Theopetra Estate Red limniona/cabernet sauvignon/syrah '16 | meteora, greece

## bottled beer

Fix lager | ABV 5.0% | IBU - | athens, greece  
Mythos lager | ABV 5.0% | IBU - | thessaloniki, greece  
Voreia pilsner | ABV 5.0% | IBU - | serres, greece  
Septum indian pale ale | ABV 7.0% | IBU 65 | evia, greece

## draft beer

Stella Artois lager | ABV 5.0% | IBU 24 | belgium  
Elysian indian pale ale | ABV 8.2% | IBU 73 | seattle, wa  
Chimay trappist ale | ABV 8% | IBU 38 | belgium  
Schneider Hefe-weizen ale | ABV 6.2% | IBU 11 | German

## cocktails

Testa Roza Negroni barrel aged with plymouth dry gin, carpano antica, campari  
Kalitsa Spritz organic spiropoulos sparkling wine, aperol, orange  
Anatolee grace greek botanical gin, fresh mint, simple syrup, fresh cucumber  
Barrel-Aged Louka Old Fashioned knob creek rye  
Kirios Winston apple cider chili syrup, casa amigos reposado tequila, campari, fresh lime  
Paizodromos nescafe frappe, grey goose vanilla vodka, caffe moka varnelli  
Agios Nairos barrel aged tsipouro, aperol, amaro nonino, fresh lemon, grapefruit  
Nounos beluga vodka, fresh grapefruit juice, campari, fresh mint & citrus

## dessert & sweet wines

Tsiakkas commandaria '11 | cyprus, greece  
Domaine Sigalas vin santo '09 | santorini, greece

Full wine list available upon request. \$30 corkage fee per first 750ml bottle, \$40 thereafter  
we do not honor corkage for wines on our list, max 2 bottle (4,21)

## glikas

Baklava house made with phyllo, honey citrus syrup, walnuts, pistachio  
Ravani orange zest & honey cake, dark chocolate, wild mission fig, greek yogurt  
Bougatsa phyllo with semolina custard, manouri, cinnamon, fresh fig  
Yiaourti Mai Meli black mission figs, greek honey, crumbled walnuts  
Loukoumades baby greek donuts, honey, cinnamon, walnuts, pistachio, micro mint  
*signature dish & made to order. Please allow extra time for preparation*