

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 29

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 lemonsates
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 Lemonsates 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. (05.21)