

kirios piata

Psari Tiganito pan fried sea bass, fresh lemon, kalamboki sti skara **35**

Kotopoulo mary's organic half chicken, latholemono, patates lemonates **29**

Psari Sti Skara char grilled sea bass, latholemono, spanakorizo **35**

Hirino Souvlaki char grilled duroc pork skewers, rizi **29**

Paithaikia superior farms char grilled lamb chops, latholemono, patates tiganites **49**

Kotopoulo Souvlaki char grilled free range, non gmo chicken skewers, rizi **29**

Mosharisia Brizola 8oz aspen ridge ribeye, kefalotiri butter, briam **49**

stin akri

Patates Lemonates roasted potatoes, greek oregano, latholemono **11**

Kalamboki Sti Skara char grilled off the cob yellow corn, kefalotiri butter, chive **11**

Rizi wild rice, barrel aged feta, raisin, almond, dill **11**

Briam roasted vegetables, barrel aged feta, fresh herbs **11**

Horta wild mountain greens, fresh lemon, greek olive oil, greek sea salt **11**

Spanakorizo sauteed spinach, rice, barrel aged feta, green onion, fresh lemon, greek olive oil **11**

Patates Tiganites kennebec fries, greek oregano, kefalotiri **11**

Brokolo grilled broccolini, greek oregano, barrel aged feta, chili flake **11**

glikia

Loukoumades fried baby greek donuts, honey, cinnamon, walnuts, pistachio, micro mint **11**

Baklava house made with phyllo, honey citrus syrup, walnuts, pistachio **11**

Ravani orange zest and honey cake, wild mission fig, greek yogurt **12**

Bougatsa phyllo with semolina custard, manouri, cinnamon, fresh fig **14**

Yiaourti Mai Meli black mission figs, greek honey, crumbled walnuts **11**

Biskota assorted greek coffee cookies, vanilla bean ice cream **11**

beverages

Coca Cola 5

Diet Coke 5

Sprite 5

Iced Tea 5

Bottled Water 9

Sparkling Water 9

Arnold Palmer 5

Hot Tea 6

Fresh Mint Tea 6

coffee & espresso

Frappe 6

Freddo Espresso 5

Freddo Cappuccino 6

Elliniko 5

Singe Espresso 4

Double Espresso 5

Macchiato 5

Cappuccino single 6 double 7

Iced Cappuccino single 6 double 7

Latte single 6 double 7

Iced Latte single 6 double 7

French press 7

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.
Peanut oil is used for frying. All olives have their pits.

mezzedes

Kolokithia Tiganita lightly breaded zucchini chips, tzatziki, dill **17**

Garides wild grilled shrimp, tomato, barrel aged feta, chili flake, fresh herbs **19**

Dolmades stuffed grape leaves with wild rice, lemon, mint, dill, tzatziki **12**

Kolokithokeftedes zucchini cakes, pickled vegetables, barrel aged feta, tzatziki, fresh herbs **16**

Saganaki pan-fried kefalotiri cheese, fresh lemon **16**

Loukaniko pork sausage, orange zest, marinated tomatoes, kasseri cheese **18**

Htapodi char grilled wild mediterranean octopus, pickled vegetables, latholemono **19**

Soutzoukakia strauss farms grass fed beef meatballs , tomato, barrel aged feta, kefalotiri cheese **18**

Spanakopita phyllo pie with spinach, barrel aged feta, dill, tzatziki **15**

Gavrous cured white anchovies, kalamata olives, kefalotiri cheese, heirloom tomato **14**

Tiropites phyllo pie with barrel aged feta, manouri cheese, fresh mint, greek oregano, honey **16**

Arnisia Plevrakia char grilled superior farms lamb riblets, greek oregano, latholemono **19**

Batzaria red and golden beets, manouri cheese, black mission figs, walnut vinaigrette **16**

Kalamakia char grilled duroc pork skewers, latholemono, greek oregano **19**

Elies kai Piperies assorted greek olives, golden greek peppers, greek oregano **8**

Pikilia Tyrion assortment of imported greek cheeses **15**

we recommend pairing with our 2016 Domaine Glinavos Paleokerisio semi-sparkling orange wine

salates

Horiatiki barrel aged feta, tomato, cucumber, onion, green pepper and kalamata olive **20**

Marouli chopped romaine, radicchio, toasted pine nuts, kalamata olives, feta dressing **17**

Trichromo arugula, frisee, radicchio, red onion, kefalotiri cheese, white anchovy, lemon vinaigrette **17**

Voutiro butter lettuce, cherry tomatoes, roasted red pepper, roasted sesame, feta dressing **17**

Louka Salata romaine, radicchio, mitzithra, tomato, cucumber, onion, green pepper, kalamata olive **19**

soupes

Faques wild lentils, tomato, celery, carrots, barrel aged feta **10**

Avgolemono organic mary's chicken, fresh lemon, wild rice, mire poix **10**

psomi kai pita

Taramosalata carp roe, fresh lemon, greek olive oil, chive **10**

Revithosalata chick pea puree, greek olive oil, tahini **10**

Tzatziki house strained greek yogurt, cucumber, garlic, dill **10**

Melitzanosalata roasted eggplant, garlic, barrel aged feta, parsley **10**

Tirokafteri roasted pepper, barrel aged feta, kefalotiri cheese, greek olive oil & oregano **10**

Pikilia selection of three **25**

laganes

Manouri manouri cheese, black mission figs, arugula, honey **17**

Arni braised lamb shoulder, oregano, potatoes, tzatziki, chive **19**

Lahanika seasonal vegetables, barrel aged feta, manouri cheese, melitzanosalata, herbs **18**

Loukaniko pork sausage, barrel aged feta, manouri cheese, tomato, red onion, capers, herbs **19**

sto fourno

Makaronia Sto Forno oven baked pasta, beef bolognese, feta, kefalotiri cheese, parsley **19**

Mousaka baked casserole of lamb bolognese, eggplant, potato, béchamel **28**

Kokkinisto braised colorado lamb shoulder, pearl onion, tomato, mitzithra pasta (limited) **65**

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