

DIPS

8 each | served with pita | *add crudité* 3

TZATZIKI • SPICY FETA • CHARRED EGGPLANT
TARAMA WITH BLACK CAVIAR*

THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, tarama with black caviar 26
served with local vegetable crudité, warm pita, lavash crisp

RAW

TUNA TARTARE*

fresno chili, kalamata olive, crispy kataifi 24

OYSTERS

TWO WAYS* 12

- crispy tempura, tarama, caviar
- orange, kalamata olive, shaved red onion



WAGYU BEEF CARPACCIO*

graviera cheese, arugula, pecan skordalia, crispy shallots, capers, lemon 23



HORIATIKI SALATA

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, kalamata olives, fresh oregano, capers **GF VG 17**

MEZZE

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts **VG 17**

FETA STUFFED SAUSAGE

roasted tomato, sweet peppers, garlic, warm pita 19

SAGANAKI

kefalagraviera cheese, lemon **VG 16**

SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG 17**



CHARRED OCTOPUS

charred cipollini onion, fresno chili, kalamata olive relish **GF 29**

CRISPY CALAMARI 21

fresno chiles, lemon, smoked paprika aioli

CRISPY ZUCCHINI & EGGPLANT

avocado tzatziki, smoked paprika, lemon **VG 16**

WAGYU BEEF MEATBALLS

smoked yogurt, tomato, mint 21

φιλοξενία

philoxenia

SOUVLAKI

(noun, singular: *souvlaki*) **I.**

a traditional Greek dish comprised of grilled meat on a skewer

WAGYU BEEF*

mini sweet peppers, tzatziki, charred lemon **GF 48**

IBERICO PORK*

florina pepper, grilled broccolini, tahini yogurt, oregano gremolata **GF 33**

GRILLED LAMB*

avocado tzatziki, crispy potatoes, charred lemon **GF 35**

PLATES

GREEK ROASTED CRISPY HALF CHICKEN

garlic confit, charred lemon, oregano **GF 34**

SLOW ROASTED LAMB GYROS

vine ripened tomato, tzatziki, red onion, warm pita 48

GRILLED WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono **GF 44**

WHOLE MEDITERRANEAN BRANZINO

served tableside with saffron ladolemono **GF MP**

BEEF CHEEK YIOUVETSI

orzo, tomato, mizithra cheese 42

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt **GF 62**

MAINE LOBSTER LINGUINI

cherry tomato, preserved lemon, basil, lobster bisque 52

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel, mizithra cheese 37

22OZ USDA PRIME RIBEYE*

linz heritage angus, garlic confit, herb butter **GF 82**

SIDES 15

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese, charred onions, oregano **VG**

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano **GF VG**

GRILLED BABY CARROTS

tahini yogurt, spiced almond crunch, dill, sumac **VG**

GF: gluten free VG: vegetarian Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.