

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

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 V 17

SAGANAKI

kefalograviera 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

fresno chiles, lemon, smoked paprika aioli 21

CRISPY ZUCCHINI
& EGGPLANT

avocado tzatziki, smoked paprika, lemon VG 16

WAGYU BEEF MEATBALLS

smoked yogurt, tomato, mint 21



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

CHICKEN THIGH

tzatziki, crispy potatoes, red onion, cherry tomato 27

FAROE ISLAND SALMON*

charred broccolini, cucumber, pomegranete molasses, preserved lemon butter GF 29

GRILLED LAMB*

avocado tzatziki, crispy potatoes, charred lemon GF 32

VEGETABLES

BOUZOUKIA POTATOES

sheep butter yogurt, myzithra cheese, charred onions, oregano VG 14

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano GF VG 14

COAL ROASTED GREEN BEANS

grated tomato, barrel aged feta, dill VG 15

CHARRED SUMMER CORN

garlic yogurt, toasted chili oil, lemon, cilantro VG 16

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 42

WHOLE MEDITERRANEAN BRANZINO

served tableside with saffron ladolemono

GF • 2 lb 65

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF
half 42 • whole 62

MAINE LOBSTER LINGUINI

cherry tomato, preserved lemon, basil, lobster bisque 48

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel, myzithra cheese 37

16OZ DELMONICO RIBEYE

linz heritage angus, garlic confit, herb butter GF 75

φιλοξενία

philoxenia

(noun) I. friend of strangers

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.