

## DIPS

9 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 28  
*served with local vegetable crudité, warm pita, lavash crisp*

## RAW

### TUNA TARTARE\*

fresno chili, kalamata olive, crispy kataifi 23

### OYSTERS TWO WAYS\*

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



### CHILLED SEAFOOD CEVICHE

poached octopus, calamari, shrimp, fennel, toasted chili oil 24

## MEZZE

### HUMMUS & CHARRED BEETS

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

### ROASTED BAY SCALLOPS

preserved lemon butter, roasted garlic, oregano,  
graviera bread crumbs 13 *ea.*

### GRILLED PRAWNS

urfa chili butter, garlic, lemon **GF** 14 *ea.*

### HALLOUMI SOUVLAKI

chili honey glaze, za'atar, red onion, mint **GF VG** 11 *ea.*

### SPANAKOPITAKIA

spinach, feta, crispy phyllo **VG** 16

### CHARRED OCTOPUS\*

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

### CALAMARI 19

*choice of*

**GRILLED:** cherry tomatoes, red onion, capers,  
santorini fava beans, lemon **GF**

**CRISPY:** fresno chiles, lemon, smoked paprika aioli

### CRISPY ZUCCHINI FRITES

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

### WAGYU BEEF MEATBALLS

smoked yogurt, tomato, mint 19

## SALATA

### KALE TABBOULEH

english peas, avocado, asparagus, preserved lemon,  
sunflower tahini **VG** 16

### HORIATIKI

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

## SOUVLAKI

*(noun, singular: souvlaki) 1.*

a traditional Greek dish comprised of grilled meat on a skewer

### WAGYU BEEF

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

### KING SALMON

grilled asparagus, english peas, cipollini onion,  
lobster avgolemono **GF** 32

### GRILLED LAMB

avocado tzatziki, crispy potatoes, charred lemon **GF** 34

## PLATES

### GREEK ROASTED CRISPY HALF CHICKEN\*

garlic confit, charred lemon, oregano **GF** 32

### SLOW ROASTED LAMB GYROS

vine ripened tomato, tzatziki,  
red onion, warm pita 46

### GRILLED WILD ALASKAN HALIBUT

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

### WHOLE MEDITERRANEAN BRANZINO\*

served tableside with saffron ladolemono **GF MP**

### CHARCOAL GRILLED LAMB CHOPS\*

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

### DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel,  
mizithra cheese 39

### MAINE LOBSTER LINGUINI

cherry tomato, preserved lemon,  
basil, lobster bisque 52

### CAST IRON MOUSSAKA

mushroom ragu, grilled eggplant,  
potato, béchamel **VG** 29

### 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 ZUCCHINI

english peas, basil pesto, preserved lemon **GF VG**

φιλοξενία

philoxenia

*(noun) 1. 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 foodbourne 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 3.5% 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.*