

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

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 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



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*

grilled broccolini, tahini yogurt, harissa,
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

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.