

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) 1.

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) 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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.