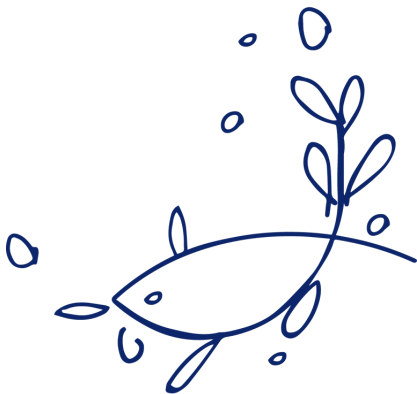


KIPOS

Hellenic Cuisine






MEZEDES

Our spreads are accompanied by your choice of pita or crudité

-  **GRILLED SOURDOUGH 7** classic & multigrain, Kalamata olives, house sun dried tomato paste, Greek oregano, evoo (Gluten Free option available)
-  **TZATZIKI 10** Greek yogurt, cucumber, garlic, dill, olive oil
-  **FAVA SANTORINI 10** yellow split pea, fried caper, onion, olive oil, oregano
-  **MELITZANA 11** charred eggplant, roasted red pepper, garlic, parsley, walnut
-  **SPICY FETA 12** barrel aged feta, Greek yogurt, roasted habañero, olive oil, paprika
-  **FALAFEL 14** aromatic Fava bean & chic pea fritters, yogurt tahini dip loaded with scallions & parsley
-  **AVGOLEMONO 8** chicken broth, lemon, rice, pulled chicken
-  **SAGANAKI 14** skillet crisped Graviera cheese, fennel pollen, lemon, parsley
-  **KEFTEDES 12** spiced beef patties, mint, citrus zest, parsley, tzatziki
-  **ZUCCHINI STACK 14** flash fried shaved zucchini served with Greek Goddess
-  **GRILLED OCTOPUS 18** Spanish octopus, Gigantes beans, green chic peas, heirloom cherry tomatoes, red wine vinaigrette
-  **GARDEN MEDLEY 8** sautéed seasonal vegetables, sweet herbs, lemon-oregano vinaigrette
-  **PATATES 10** slow roasted lemon potatoes with barrel aged crumbled feta, oregano, olive oil, garlic
-  **BRUSSELS SPROUTS 10** honey, lemon, garlic, shallot, olive oil

SALATES

-  **HORIATIKI 16** heirloom tomatoes, cucumbers, bell peppers, red onions, barrel aged feta, olives, olive oil, oregano
-  **BEETS 14** red and gold beets, manouri cream, beet sorbet, crushed pistachios, pickled onion
-  **CHOPPED 14** romaine, chickpeas, heirloom cherry tomatoes, cucumbers, feta, olives, tzatziki, roasted red peppers, lemon-oregano dressing

KIRIOS

-  **SALMON* 30** carrot purée, asparagus, heirloom cherry tomatoes, roasted walnuts
- FETTUCINE 32** house fresh pasta, bay scallops, shrimp, heirloom cherry tomato, sourdough crumble, tarragon, lemon butter sauce
-  **SNAPPER 35** shaved asparagus salad, roasted fingerlings, bell pepper beurre blanc, herb oil
-  **KAKAVIA 38** seafood stew with shrimp, mussels, daily catch, lobster, tomato, saffron, fingerlings, roasted fennel

PSARI TIS MERAS M.P

Filleted table side upon request
We procure only the freshest fish from our local seafood markets.

Make your selection from our seafood display and our chefs will prepare it while you enjoy drinks and appetizers.

MOUSSAKA 28 roasted eggplant and potato, beef bolognese, béchamel, topped with graviera cheese and baked in a clay pot

LAMB CHOPS* 45 Moroccan couscous, charred broccolini, roasted garlic, lemon-mint vinaigrette

SOUVLAKI 25 10oz grilled chicken skewer, onion, bell pepper, grilled pita, tzatziki, tabbouleh salad

YOUVETSI 32 boneless short rib braised with tomato, cinnamon and thyme, orzotto manestra, dry Mizithra

Our local vendors: Mott's Channel Seafood, Seaview Crab Co., Wilmington Bread Co., Ridgefarm Produce, Shell'em Seafood Co., N Sea Oyster Co., Little Stars Oyster Co.

 - VEGAN

 - VEGETARIAN

 - GLUTEN FREE

Please note that for parties of 6 or more, a 20% automatic gratuity will be added.

*These items offered may be served raw or cooked to your specifications. Consuming raw or undercooked eggs, meats, or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.

