

ARTISANAL GRILLED SOURDOUGH 7

sesame bread, evoo, aromatic spice blend

GLUTEN FREE BREAD 10

whole grain, evoo, aromatic spice blend

VEGGIE CRUDITE 6

fresh vegetables

SPREADS

all spreads are served with scratch-made pita

TZATZIKI 12

yogurt, cucumber, garlic

TARAMOSALATA 13

whipped fish roe, thyme, smoked paprika

HUMMUS 12

whipped chickpea + tahini, marinated chickpeas, parsley

SKORDALIA 12

roasted garlic, potato, charred scallion

HTIPITI 13

whipped feta, piquillo peppers

TRIO 16

pick three

FOR THE TABLE

LONG GRAIN RICE 11

herbs, evoo

ROASTED POTATOES 12

lemon, herbs, evoo

SWEET POTATOES 12

baharat, miso tahini aioli, spiced walnuts, fresh herbs

BRUSSELS SPROUTS 14

smoked miso aioli, manchego cheese, crispy bacon

GIGANTES 14

braised giant lima beans, dodoni feta



STARTERS + SALADS

FETA & OLIVES 14

marinated olives, dodoni feta, lavash crackers

SAGANAKI 12

fried kefalograviera cheese, lemon, oregano, flambéed tableside
add wood fired pita +\$2

LOUKANIKO 17

house made greek sausage, fennel,
orange segments, tzatziki, aleppo chili

OCTOPODI 36

confit potatoes, garlic puree, lemon, evoo, crispy garlic, fresh herbs

ROASTED BEET SALAD 14

labneh, honey vinaigrette, pea shoots, pistachio

VILLAGE SALAD 16

vine ripe tomatoes, cucumber, cubanelle peppers,
kalamata olives, red onion, dodoni feta

"CAESAR" SALAD* 15

roasted bell peppers, avocado, spiced bread crumbs,
cured egg yolk, kefalograviera cheese, lemon caper vinaigrette

+ CHICKEN 8

+ LAMB 9

+ SHRIMP 9

BRUNCH

HUMMUS AVOCADO TOAST 18

baby kale, arugula, feta, sesame seeds,
sunny side egg, artisanal sprouted wheat toast

PAPOU'S BREAKFAST* 19

two eggs, gyro, roasted potatoes, crumbled feta cheese,
roasted red peppers, arugula, fresh herbs

SHAKSHOUKA* 19

baked eggs, spicy san marzano tomato sauce,
piquillo peppers, cumin, feta

MOROCCAN GLAZE PORK BELLY 20

pomegranate seeds, polenta, two poached eggs

BRUNCH GYROS* 26

sliced lamb & beef gyros, two eggs,
tomato, onion, cucumbers, feta, tzatziki, pita

LAMB BURGER* 22

red pepper jam, labneh, red onion, parsley, greek potatoes

SOUVLAKI

traditional greek skewers served with
tzatziki, cucumber & shaved onion

LAMB 31

CHICKEN 26

SHRIMP 31

VEGETABLES

CHERMOULA EGGPLANT 23

grilled japanese eggplant, golden raisins,
castelvetrano olives, pine nuts, toasted sesame, fresh herbs

FALAFEL 23

eggplant puree, tabbouleh, miso tahini, aleppo chili

WINES

By the glass / carafe / bottle

SPARKLING

Frizzante Zardetto Private Cuvee NV | Italy 13/50

ROSÉ

Sparkling Rosé Kir-Yianni *Akakies* 2023 | Amyndeon, Greece 16/64

Roditis Ionos NV | Peloponnese, Greece 12/49

Rosé Summer In A Bottle 2023 | Côtes de Provence, France 18/70

WHITE

Savatiano Mylonas 2022 | Attiki, Greece 14/56

Pinot Grigio J. Hofstatter 2022 | Alto Adige, Italy 16/64

Assyrtiko Alexakis 2022 | Crete, Greece 16/64

Sauvignon Blanc Jacques Dumont 2022 | Loire Valley, France 15/60

Sauvignon Blanc Bollini 2021 | Alto Adige, Italy 13/52

Malagouzia Alpha Estate Turtles Vineyard 2023 | Macedonia, Greece 17/66

Chardonnay Macon- Villages Cave De Lugny 2022 | Burgundy, France 15/60

Chardonnay St. Francis 2023 | Sonoma County, California 14/56

RED

Pinot Noir McKinlay 2022 | Willamette Valley, Oregon 18/70

Super Tuscan Villa Antinori 2021 | Tuscany, Italy 16/64

Agiorghitiko Skouras Megas Oenos 2021 | Nemea, Greece 23/92

Xinomavro/Syrah Alpha Estate Axia 2021 | Amyndeon, Greece 17/66

Bordeaux Chateau Dauzac Grand Cru 2022 | Bordeaux, France 15/60

Red Blend Conundrum 2022 | California 14/52

Cabernet Sauvignon Brassfield 2021 | High Valley AVA, California 19/72

Cabernet Sauvignon Bezel 2022 | Paso Robles, California 21/80

COCKTAILS

16

SUMMER IN SANTORINI

planteray stiggins' fancy, mony musk rum,
aperol, passionfruit, lime, elemakule bitters

WHAT THE HELIOS?

derrumbes mezcal joven, plomari ouzo, aelred
ciorn, lime, orange syrup

BERIKOKA

buffalo trace, giffard apricot,
lemon, simple syrup, basil

DEMETER'S HARVEST

moletto gin, montenegro amaro, cynar,
vermouth rosso, burlesque bitters

ATHENA'S SPRITZ

citadell gin rouge, combier rose liqueur,
prosecco, hibiscus syrup

ARES' KYKEON

mastiha, pama, raspberry,
lemon, aegean tonic

GOLDEN MOUSAMAS

lilet blanc, metaxa 7 star,
licor 43, citrus

YIA YIA'S ESPRESSO TINI

3 olives vanilla vodka, licor 43,
mr. black, coffee bitters, cold brew

ZERO-PROOF

14

MIS-KEY SOUR

lyre american malt, lemon juice,
apple and falernum syrup

WIKI TIKI ISLAND

lyre ameretti, lyre cane spirits,
orange juice, pineapple, orgeat

N/AGRONI SBAGLIATO

lyre dry london spirit, lyre orange,
lyre italian spritz, lyre n/a sparkling

FALSO MEXICANO

lyre agave blanco, lime juice, grapefruit soda,
agave, passionfruit and coconut syrups

BEERS

THREE FLOYDS GUMBALLHEAD 7

wheat ale

SOLEMN OATH LU 9

kolsch 16oz

DOVETAIL HEFEWEIZEN 9

german hefeweizen 16oz

MYTHOS HELLENIC 10

greek lager 16oz

FIX HELLAS 8

greek lager

HIDDEN HAND "ROTATING SERIES" 9

double india pale ale 16oz

SOLEMN OATH "ROTATING SERIES" 9

india pale ale 16oz

DOVETAIL VIENNA LAGER 9

austrian lager 16oz

NOON WHISTLE "GUMMY SERIES" 9

new england ipa 16oz