

ARTISANAL GRILLED SOURDOUGH 8

sesame bread, evoo, aromatic spice blend

GLUTEN FREE BREAD 11

whole grain, evoo, aromatic spice blend

VEGGIE CRUDITE 7

fresh vegetables

SPREADS

all spreads are served with pita

TZATZIKI 13

yogurt, cucumber, garlic

TARAMOSALATA 14

whipped fish roe, thyme, smoked paprika

HUMMUS 13

whipped chickpea + tahini, marinated chickpeas, parsley

SKORDALIA 13

roasted garlic, potato, charred scallion

TIROKAFTERI 14

feta, roasted peppers

TRIO 17

pick three

FOR THE TABLE

LONG GRAIN RICE 12

herbs, evoo

ROASTED POTATOES 13

lemon, herbs, evoo

SWEET POTATOES 13

baharat, miso tahini aioli, spiced walnuts, fresh herbs

BROCCOLINI 15

smoked miso aioli, manchego cheese, marcona almond

GIGANTES 15

braised giant lima beans, dodoni feta



STARTERS + SALADS

FETA & OLIVES 15

marinated olives, dodoni feta, lavash crackers

SAGANAKI 13

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

LOUKANIKO 18

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

OCTOPODI 37

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

ROASTED BEET SALAD 15

labneh, honey vinaigrette, pea shoots, pistachio

VILLAGE SALAD 17

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

"CAESAR" SALAD* 16

lemon caper vinaigrette, roasted bell peppers, avocado,
spiced bread crumbs, kefalograviera cheese, anchovies

+ CHICKEN 9

+ LAMB 10

+ SHRIMP 10

BRUNCH

HUMMUS AVOCADO TOAST 19

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

PAPOLI'S BREAKFAST* 20

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

SHAKSHOUKA* 20

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

MOROCCAN GLAZE PORK BELLY 21

pomegranate seeds, polenta, two poached eggs

BRUNCH GYROS* 27

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

LAMB BURGER* 23

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

SOUVLAKI

traditional greek skewers served with
tzatziki, cucumber & shaved onion

LAMB 32

CHICKEN 27

SHRIMP 32

VEGETABLES

CHERMOULA EGGPLANT 24

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

BRIAMI PIDE 25

wood-fired flatbread, sun dried tomato sauce,
roasted vegetables, haloumi & feta, fresh herbs
add crumbled loukaniko sausage +\$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ingredients are subject to change based on availability. Please notify us of any dietary restrictions. 062226
As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this removed should you choose.

WINES

By the glass / carafe / bottle

SPARKLING

Prosecco Santo NV | Treviso, Italy 13/50

ROSÉ

Sparkling Rosé Kir-Yianni Akakies 2024 | Amyndeon, Greece 17/66

Rose S Méditerranée 2021 | Côtes De Provence, France 14/54

Xinomavro L'Esprit Du Lac 2023 | Amyndeon, Greece 18/70

WHITE

Riesling August Kessler "R" 2023 | Rheingau, Germany 14/54

Sauvignon Blanc Jacques Dumont 2024 | Loire Valley, France 16/62

Pinot Grigio J. Hofstatter 2024 | Alto Adige, Italy 16/64

Moscofilero/Sauvignon Blanc Mountain Sun 2025 | Peloponnese, Greece 18/70

Assyrtiko Papagiannakos 2025 | Attica, Greece 19/76

Assyrtiko The North 2025 | Amyndeon, Greece 17/66

White Blend APLA 2025 | Crete, Greece 19/74

Chardonnay Topette 2025 | Loire Valley, France 15/58

RED

Pinot Noir L'Instant 2022 | Loire Valley, France 16/62

Xinomavro Thymiopoulos Young Vines 2024 | Macedonia, Greece 18/70

Agiorgihitiko Saint George 2022 | Nemea, Greece 16/62

Red Blend Anne Pichon 2022 | Ventoux, France 15/58

Super Tuscan Brancaia Tre 2022 | Tuscany, Italy 17/66

Cabernet Franc Makarounas 2024 | Cyprus, Greece 20/78

Cabernet Sauvignon Métier 2024 | Columbia Valley, Washington 19/74

Cabernet Sauvignon Oberon 2023 | Napa, California 24/94

COCKTAILS

16

SUMMER IN SANTORINI

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

PERSEPHONE'S ELIXIR

still austin gin, saint grove elderflower,
basil, simple, lime juice

EROS' ARROW

banhez mezcal, grapefruit infusion, aperol,
faccia bruto centerbe, lemon juice

BERIKOKA

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

POSEIDON'S TEMPTATION

stoli cucumber vodka, bitter truth violet,
dry vermouth, prosecco, lime juice

APHRODITE'S KISS

planteray 3 star rum, giffard framboise,
orange, lime juice, spanish tonic

GOLDEN AGE OF ATHENS

green river full proof bourbon, amaro lucano,
lustau manzanilla sherry, chocolate bitters

LEONIDAS' MARGARITA

real de valle blanco tequila, apervita,
metaxa ouzo, watermelon, lime juice

ZERO-PROOF

14

MIS-KEY SOUR

lyre american malt, lemon juice,
apple and falernum syrup

WIKI TIKI ISLAND

lyre amaretto, 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

MYTHOS HELLENIC 10
greek lager

FIX HELLAS 8
greek lager

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