# **DIPS**

7.99 each

served with pita | add crudité 2.99

TZATZIKI • SPICY FETA • HUMMUS • TARAMA

# THE BREADS AND SPREADS

tzatziki, spicy feta, hummus, tarama 25.99 served with local veqetable crudité, warm pita, lavash crisp

# MEZZE

# CHILLED OYSTERS

half dozen 19.99 • dozen 37.99 GF



#### ROCK SHRIMP & FETA\*

tomato, ouzo, garlic, oregano, 60 second pita GF 18.99

#### **GRILLED MEATBALLS**

smoked yogurt, tomato, mint 17.99

#### **CRISPY ZUCCHINI & EGGPLANT**

tzatziki, smoked paprika VG 15.99

#### **SPANAKOPITAKIA**

spinach, feta, crispy phyllo VG 16.99

# **HUMMUS & CHARRED BEETS**

60 second pita, pomegranate, toasted pine nuts VG 16.99

## CHARRED OCTOPUS\*

charred cipollini onion, fresno chiles, kalamata olive relish GF 26.99

#### SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG 14.99

# CRISPY CALAMARI 21.99

caper tartar sauce, lemon, smoked paprika

# **SOUPA & SALATA**

## AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce GF 8.99

#### HORIATIK

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers  $\,^{\circ}$  UG  $\,^{\circ}$  IT.  $^{99}$ 

### VIOLI CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas  $\,^{\circ}$  VG  $\,^{\circ}$  GF  $\,^{\circ}$  16.99

ADD A PROTEIN\* chicken 7.99 • steak 12.99 • shrimp 9.99

philoxenia φιλοξενία

(noun) I. friend of strangers

# 2-COURSE LUNCH

25. per person

# **FIRST COURSE**

choice of:

HORIATIKI

AVGOLEMONO SOUP

**SPANAKOPITAKIA** 

GRILLED MEATBALLS

### **SECOND COURSE**

choice of:

**GRILLED CHICKEN GYRO** 

**ROASTED LAMB GYRO\*** 

GRILLED SHRIMP SOUVLAKI\*

VIOLI CHOPPED SALAD with grilled chicken

# **SOUVLAKI** GF

(noun, singular: souvlaki)

1. a traditional Greek dish comprised of grilled protein on a skewer

• served with basmati rice, charred tomato, and tzatziki

GRILLED SHRIMP\* 24.99

CHICKEN THIGH 21.99

HALLOUMI VG 18.99

GRILLED LAMB 26.99

# **HANDHELDS**

served with Greek fries

### VIOLI BURGER

florina pepper sauce, barrel aged feta, house pickles 17.99

#### **SLOW ROASTED GYRO**

tzatziki, vine ripened tomato, cucumber, red onion, house pita 18.99

choice of: CHICKEN • LAMB

# MAINS

## **WILD ALASKAN HALIBUT**

skordalia, marinated spinach, ladolemono GF 42.99

### ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono  $\,$  GF  $\,$  29.99  $\,$ 

#### **GRILLED LAMB CHOPS\***

charred eggplant salata, sumac, smoked salt GF half 28.99 | full 51.99

## MEDITERRANEAN BRANZINO\*

served tableside with saffron ladolemono & charred lemon GF MP



# SIDES

#### **GREEK FRIES**

ladolemono, feta yogurt VG 9.99

# ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil  $\,$  VG  $\,$  13.  $^{99}$ 

# CHARRED BROCCOLINI

garlic oil, lemon, oregano  $\,$  GF VG  $\,$  II.  $^{99}$ 

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 foodbourne 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.