

## BOUKIA

### CHILLED OYSTERS

- half dozen 18
- dozen 36

### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15

### SPANAKOPITAKIA

spinach, feta, crispy phyllo  
2pc VG 9

### GRILLED HALLOUMI

chili-honey glaze, red onion,  
mint VG GF 10

## BREADS & SPREADS

*tzatziki, spicy feta, charred eggplant with  
toasted pine nuts, tarama with black caviar*

local vegetable crudité, 60 second pita,  
lavash crisps VG 26

A LA CARTE DIPS 8 ea.

## MEZZE

### TUNA TARTARE\*

fresno chiles, kalamata olive, crispy kataifi GF 19

### GRILLED OCTOPUS\*

charred cipollini onion, fresno chiles, kalamata olive relish GF 28

### ROCK SHRIMP & FETA\*

tomato, ouzo, garlic, oregano, 60 second pita GF 21

### GRILLED MEATBALLS

smoked yogurt, tomato, mint 17

### HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts V GF 16

### CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika 18

## SALATA

### HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion,  
fresh oregano, capers GF VG 17

### ROASTED BEET

yogurt, sesame, orange, dill VG 15

### VIOLÍ CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber,  
roasted red pepper, crispy chickpeas VG 16

## PASTA

### MAINE LOBSTER LINGUINI\*

tomato, mizithra cheese, saffron, garlic oil 38

### DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel 35

## SIDES 13

### BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese, confit onions, oregano VG

### CHARRED CAULIFLOWER

florina pepper romesco, lemon, oregano V

### SPANAKORIZO

spinach, orzo, tomato, garlic, dill VG

### CRISPY BRUSSELS SPROUTS

smoked yogurt, confit onion, lemon, garlic VG

## WHOLE FISH

### MEDITERRANEAN BRANZINO\*

served tableside with saffron ladolemono & charred lemon MP

## MAIN

### GRILLED LAMB CHOPS\*

charred eggplant salata, sumac, smoked salt 52

### CHARRED FILET MIGNON

greek style potatoes, lemon, garlic, oregano GF 58

### SLOW ROASTED LAMB GYROS\*

60 second pita, athenian accoutrements GF 45

### GREEK ROASTED HALF CHICKEN

gremolata, garlic confit, charred lemon GF 36

### MUSHROOM MOUSSAKA\*

mushroom ragu, potato, eggplant, béchamel 29

### PAN ROASTED SCALLOPS\*

skordalia, lemon-caper butter, sourdough crouton 38

## SOUVLAKIA

(noun, singular: souvlaki)

I. a traditional Greek dish comprised of grilled meat on a skewer

### BEEF TENDERLOIN\*

charred broccolini, sheep butter yogurt GF 34

### CHICKEN THIGH\*

tzatziki, roasted tomatoes, crispy potatoes, red onion GF 29

### FAROE ISLAND SALMON

creamy spinach & orzo, cherry tomatoes, lemon, dill 32

*philoxenia* φιλοξενία

(noun) I. friend of strangers

GF: gluten free VG: vegetarian V: vegan

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity will be included for parties of 6 or more in your final bill.

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.