

Meze

- UNION SPECIAL SOURDOUGH** local artisanal bread, sliced and served with olive tapenade **SM 8 | LG 10**
- MARINATED OLIVES** marinated in EVOO with orange zest and rosemary **7**
- DOLMADAKIA** handcrafted grape leaves stuffed with rice, shaved fennel, herbs **12**
- WHITE ANCHOVIES** crushed tomato, extra virgin olive oil, fresh herbs, grilled sourdough **9**

Spreads

- TZATZIKI** Greek yogurt, cucumber, garlic, lemon **9**
- SKORDALIA** garlic, potatoes **9**
- FAVA SANTORINI** split pea, red onion, capers **9**
- MELITZANOSALATA** roasted eggplant, walnuts, roasted red peppers, parsley **10**
- TIROKAFTERI** Greek feta, chilis, parsley **10**
- TARAMOSALATA** whipped salmon roe, lemon, EVOO **12**

Platter to Share

choice of four meze spreads **24**

Mezedes

- SAGANAKI** flambéed kefalograviera cheese, lemon, pita **14**
- BAKED FETA** capers, tomatoes, pepper flakes **13**
- KEFTEDES** beef meatballs, tzatziki **14**
- ZUCCHINI CRISPS** lightly breaded & fried, tzatziki **14**
- KALAMARI** lightly breaded & fried, lemon **16**
- SHRIMP SAGANAKI** sautéed with olives, feta, tomato essence **16**
- WOOD-FIRE GRILLED OCTOPUS** EVOO, beet puree, lemon, herbs **19**

*Olga's Handmade Spanakopita
phyllo with spinach and feta **13***

Soup & Salads

- AVGOLEMONO** egg lemon broth, chicken, rice **9**
- HORIATIKI** tomatoes, cucumbers, bell peppers, red onions, feta, olives, capers **SM 14 | LG 18**
- MAROULI** mixed greens, scallions, sunflower seeds, lemon-dill vinaigrette **14**
- ANCIENT GRAINS** barley, chickpeas, greens, caramelized carrots, raisins, walnuts **16**
- ROASTED BEETS** arugula, skordalia, citrus vinaigrette **16**

Plant-based

- SPANAKORYZO** rice, spinach, carrots, onions **10**
- BRIAM** roasted zucchini, tomatoes, eggplant, potatoes, carrots **SM 10 | LG 16**
- GIGANTES PLAKI** giant beans, tomato, dill **9**
- PATATES** slow roasted lemon potatoes **8**
- FASOLAKIA** slow cooked fresh green beans, tomato, onion, parsley **10**



KIPOS

greek taverna

V - VEGAN

V - VEGETARIAN

GF - GLUTEN FREE

Wood Fire Grill

- PAIDAKIA*** lamb chops, mint feta sauce, roasted artichokes, brussels sprouts, chili oil **45**
- LAMB SOUFLA** herb crusted, finished with EVOO and lemon, lemon potatoes **29**
- PORK ROTISSERIE** herb crusted, finished with EVOO and lemon, lemon potatoes **24**
- CHICKEN ROTISSERIE** half chicken, wild herbs, garlic, lemon potatoes **24**
- SOUVLAKI** choice of **pork** or **chicken**, lemon potatoes, tomato-cucumber salad, tzatziki, pita **22**

Fish Market

- SOLOMOS*** salmon cooked over a wood fired grill, spanakorizo **30**
- PESTROFA** pan seared trout, gigantes plaki toasted almond **28**
- BRANZINO** wood-fired Mediterranean sea bass, latholemono, asparagus **45**
- SHRIMP** sautéed with orzo, garlic, spinach, and a light tomato sauce **28**

Kabaria

*seafood fumet, poached shrimp, scallop,
kalamari, salmon, tomato, garlic, herbs,
grilled sourdough **34***

Entrees

- PASTITSIO** macaroni, beef, feta cheese gratin **24**
- MOUSSAKA** layers of eggplant, beef, potato, béchamel soufflé **24**
- BAKED EGGPLANT** spiced tomato, bell peppers, dill **20**
- YOUVARLAKIA** beef & rice meatballs poached in dill, lemon sauce **22**
- LEMON LINGUINE** sautéed mushrooms, spinach, zucchini, garlic, tomato, spiced olive oil **20**
- LAMB SHANK** braised lamb shank, leek fricassee **32**
- BEEF YOVETSIS** bone-in slow roasted short rib, orzo, red wine, wild rosemary, garlic **34**

An automatic gratuity will be added to parties of 6 or more. | No more than 6 split checks. | We offer event and catering services as well as to-go food!

If you use a credit card, we will charge an additional 3% to help offset processing costs. We do not surcharge debit cards.

*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.



KIPOS

greek taverna

Dinner

