

DIPS

8.⁹⁹ each

served with pita | *add crudité* 2.⁹⁹

TZATZIKI • SPICY FETA

HUMMUS • TARAMA WITH BLACK CAVIAR

THE BREADS AND SPREADS

tzatziki, spicy feta, hummus, tarama with black caviar 28.⁹⁹

served with local vegetable crudité, warm pita, lavash crisp

MEZZE

CHILLED OYSTERS

half dozen 18.⁹⁹ • dozen 36.⁹⁹ 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

CALAMARI

18.⁹⁹

choice of:

GRILLED: santorini fava, capers, lemon, oregano

CRISPY: caper tartar sauce, lemon, smoked paprika

SOUPA & SALATA

AVGOLEMONO SOUP

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


HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers VG GF 17.⁹⁹

VIOLI CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas VG GF 16.⁹⁹

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



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)

I. 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

23.⁹⁹

HALLOUMI

VG 19.⁹⁹

GRILLED LAMB

32.⁹⁹

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 38.⁹⁹

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 11.⁹⁹

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.*

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 do this in lieu of increased menu prices. Management will remove this charge upon request.