

DIPS

7.⁹⁹ each | served with pita | add crudité 2.⁹⁹

TZATZIKI • SPICY FETA

CHARRED EGGPLANT • TARAMA

THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, tarama 25.⁹⁹

served with local vegetable 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

GREEK FRIES

ladolemono, feta yogurt VG 9.⁹⁹

CRISPY CALAMARI 21.⁹⁹

caper tartar sauce, lemon, smoked paprika

SOUPA & SALATA

AVGOLEMONO SOUP

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

cup 8.⁹⁹ | bowl 12.⁹⁹

HORIATIKI

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

VIOLÍ CHOPPED

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

FAROE ISLAND SALMON 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, marinated tomato, florina pepper, & tzatziki

FAROE ISLAND SALMON* 24.⁹⁹

CHICKEN THIGH GF 21.⁹⁹

HALLOUMI VG 18.⁹⁹

GRILLED LAMB GF 26.⁹⁹

HANDHELDS

served with Greek fries

VIOLÍ 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

WHOLE MEDITERRANEAN BRANZINO*

served tableside with saffron ladolemono & charred lemon GF 1.5 lb 65.⁹⁹



VEGETABLES

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 foodborne 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.