

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

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers VG GF 17.9

### VIOLI CHOPPED

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

philoxenia φιλοξενία

(noun) I. friend of strangers

# SOUVLAKI GE

(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

GRILLED LAMB 32.99

WAGYU BEEF\* 44.99

# **PASTA**

#### **SEAFOOD LINGUINE**

prawns, calamari, bay scallop, lobster bisque 36.99

#### MUSHROOM MAKARONIA

wild mushroom ragu, roasted tomato, mizithra cheese 23.99

#### **DECONSTRUCTED PASTITSIO**

short rib ragu, graviera béchamel, black truffle 26.99

# MAINS

### ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 29.99



#### MEDITERRANEAN BRANZINO\*

served tableside with saffron ladolemono & charred lemon GF MP

# CAST IRON MOUSSAKA\*

beef ragu, baby potatoes, eggplant, graviera béchamel 26.99

### **CHARRED FILET MIGNON**

crispy greek frites, garlic, oregano, myzithra cheese GF 49.99

#### WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono GF 42.99

# LAMB

# **GRILLED LAMB CHOPS\***

charred eggplant salata, sumac, smoked salt GF 51.99

#### SLOW ROASTED LAMB GYROS\*

vine ripened tomato, tzatziki, sumac onions, pita 36.99

#### LAMB SHANK YIOUVETSI

orzo, braised tomato, shaved mizithra cheese, lamb jus 39.99

# 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

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options. GF: gluten free VG: vegetarian

\* 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.