

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 19.⁹⁹

GRILLED MEATBALLS

smoked yogurt, tomato, mint 17.⁹⁹

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15.⁹⁹

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG 14.⁹⁹

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts VG 16.⁹⁹



CHARRED OCTOPUS*

charred cipollini onion, fresno chiles, kalamata olive relish GF 27.⁹⁹

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG 14.⁹⁹

\$1 from each sold throughout September will be donated to the Greater Chicago Food Depository in honor of Hunger Action Month.

GREEK FRIES

ladolemono, feta yogurt VG 9.⁹⁹

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika 21.⁹⁹

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, kalamata olives, red onion, 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

VEGETABLES

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil VG 13.⁹⁹

CHARRED BROCCOLINI

garlic oil, lemon, oregano GF VG 11.⁹⁹

SOUVLAKI

GF

(noun, singular: souvlaki)

1. a traditional Greek dish comprised of grilled protein on a skewer

- served with basmati rice, marinated tomato, florina pepper, & tzatziki*

FAROE ISLAND SALMON*

GF 24.⁹⁹

CHICKEN THIGH

GF 21.⁹⁹

GRILLED LAMB

GF 26.⁹⁹

BEEF TENDERLOIN*

GF 34.⁹⁹

PASTA

SEAFOOD LINGUINE

shrimp, lobster, bay scallop, lobster bisque 38.⁹⁹

DECONSTRUCTED PASTITSIO

short rib ragu, graviera béchamel, black truffle 27.⁹⁹

MAINS

ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 29.⁹⁹

WHOLE MEDITERRANEAN BRANZINO*

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

CAST IRON MOUSSAKA*

beef ragu, baby potatoes, eggplant, graviera béchamel 27.⁹⁹

CHARRED FILET MIGNON

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

WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono GF 43.⁹⁹



LAMB

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF 53.⁹⁹

SLOW ROASTED LAMB GYROS*

vine ripened tomato, tzatziki, sumac onions, pita 37.⁹⁹

LAMB SHANK YIOUVETSI

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

philoxenia φιλοξενία

(noun) 1. friend of strangers

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*

An 18% service charge will automatically be added to all parties of 6 or more.

A 3% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.