

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 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

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	SECOND COURSE
<i>choice of:</i>	<i>choice of:</i>
HORIATIKI	GRILLED CHICKEN GYRO
AVGOLEMONO SOUP	ROASTED LAMB GYRO*
SPANAKOPITAKIA	FAROE ISLAND SALMON SOUVLAKI*
GRILLED MEATBALLS	VIOLI CHOPPED SALAD <i>with grilled chicken</i>

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)

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 43.⁹⁹

ROASTED HALF CHICKEN
confit garlic, crispy potatoes, ladolemono GF 29.⁹⁹

GRILLED LAMB CHOPS*
charred eggplant salata, sumac, smoked salt GF half 29.⁹⁹ | full 53.⁹⁹

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

