

DIPS

7.99 each

served with warm pita | *add crudité* 2.99

TZATZIKI • SPICY FETA • CHARRED EGGPLANT • HUMMUS

THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, hummus 27.99

served with local vegetable crudité, warm pita, lavash crisp

MEZZE

CHILLED OYSTERS*

half dozen 17.99 | dozen 35.99

GRILLED MEATBALLS

smoked yogurt, tomato, mint 17.99

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15.99

SPANAKOPITAKIA

spinach, feta, crispy phyllo 4pc VG 16.99

HUMMUS & CHARRED BEETS

warm pita, pomegranate, toasted pine nuts VG 16.99

CHARRED OCTOPUS

charred cipollini onion, fresno chiles, kalamata olive relish GF 28.99

SAGANAKI

kefalotyri cheese, lemon VG 16.99

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika 19.99



SOUPA & SALATA

AVGOLEMONO SOUP

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

cup 7.99 | bowl 11.99

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 VG GF 16.99

ADD A PROTEIN*

chicken 7.99 • steak 12.99 • salmon 11.99



philoxenia φιλοξενία

(noun) I. 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.

2-COURSE LUNCH

25. per person

FIRST COURSE

choice of:

HORIATIKI

AVGOLEMONO SOUP

SPANAKOPITAKIA

GRILLED MEATBALLS

SECOND COURSE

choice of:

GRILLED CHICKEN GYRO

SLOW ROASTED LAMB GYRO*

SALMON SOUVLAKI*

VIOLÍ 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*

FAROE ISLAND SALMON GF 28.99 • FILET MIGNON 38.99

CHICKEN THIGH GF 23.99 • GRILLED LAMB 32.99

HANDHELDS

served with Greek fries

VIOLÍ BURGER

barrel aged feta, house pickles, shaved onion, florina pepper 17.99

SLOW ROASTED GYRO

tzatziki, vine ripened tomato, cucumber, red onion, warm pita 18.99

choice of: CHICKEN • LAMB

MAINS

SEARED ICELANDIC COD

skordalia, marinated spinach, ladolemono GF 35.99

ROASTED HALF CHICKEN

confit garlic, ladolemono, greek fries 29.99

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF half 28.99 | full 53.99

MEDITERRANEAN BRANZINO*

served tableside with saffron ladolemono & charred lemon GF 1.5 lb 56.99



SIDES

GREEK FRIES

ladolemono, feta yogurt VG 9.99

GRILLED ZUCCHINI

tzatziki, honey, smoked salt VG GF 11.99

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano VG GF 11.99

HORTA

lemon, olive oil VG 11.99

** 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.