

DIPS

7.99 each

served with warm pita | *add crudité* 2.99

TZATZIKI • SPICY FETA • HUMMUS • TARAMA

THE BREADS AND SPREADS

tzatziki, spicy feta, hummus, tarama 25.99

served with local vegetable crudité, warm pita, lavash crisp

RAW

OYSTERS DUO*

11.99

crispy tempura, tarama, caviar

orange, kalamata olive, shaved red onion

CHILLED OYSTERS

half dozen 17.99 | dozen 35.99

TUNA TARTARE*

fresno chili, kalamata olive, crispy kataifi 20.99

SEAFOOD CEVICHE

poached octopus, calamari, shrimp, fennel, toasted chili oil 21.99

SHRIMP COCKTAIL

cocktail sauce, ladolemono, fresno chili tapenade 18.99



MEZZE

ROCK SHRIMP & FETA*

tomato, ouzo, garlic, oregano, warm pita 21.99

GRILLED MEATBALLS

smoked yogurt, tomato, mint 17.99

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15.99



GRILLED JUMBO PRAWN

urfa chili butter, garlic, lemon GF 14.99 ea.

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 26.99

SAGANAKI

kefalotyri cheese, lemon VG 14.99

CRISPY CALAMARI 18.99

caper tartar sauce, lemon, smoked paprika

SALATA

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, 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 VG GF 16.99



φιλοξενία

philoxenia

(noun) I. friend of strangers

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

SHRIMP 26.99 • CHICKEN THIGH 23.99

CHARRED BEEF 38.99 • GRILLED LAMB 32.99

WHOLE FISH

GF

served with tomato salad, horta, ladolemono

SEA BREAM MP • BRANZINO MP



LAMB

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF 51.99

SLOW ROASTED LAMB GYROS*

vine ripened tomato, tzatziki, sumac onions, warm pita 36.99

LAMB SHANK YIOUVETSI

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

PASTA

DECONSTRUCTED PASTITSIO

short rib ragu, graviera béchamel, black truffle 26.99

LINGUINE & CLAMS

fresno chiles, toasted garlic, lemon bread crumbs 29.99

MAINE LOBSTER SPAGHETTI

cherry tomato, preserved lemon, basil, lobster bisque 48.99

MAINS

GRILLED RED GROUPER

skordalia, marinated spinach, ladolemono GF 38.99

ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 29.99

VIOLÍ BURGER

barrel aged feta, florina pepper sauce, house pickles, served with greek fries 17.99

CHARRED FILET MIGNON

crispy potatoes, garlic, oregano, mizithra cheese 49.99

CAST IRON MOUSSAKA*

beef ragu, baby potatoes, eggplant, graviera béchamel 26.99

SIDES

GREEK FRIES

ladolemono, feta yogurt VG 9.99

ROASTED MUSHROOMS

pomegranate molasses, garlic oil, smoked salt VG GF 13.99

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano GF VG 11.99

HORTA

lemon, olive oil VG 12.99

BOUZOUKIA POTATOES

sheep butter yogurt, mizithra cheese, charred onions, oregano 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 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.

An 18% gratuity will be included for parties of 6 or more in your final bill.