

## DIPS 7.99 each | served with warm pita | add crudité 2.99

**TZATZIKI • SPICY FETA  
CHARRED EGGPLANT • TARAMA**

### THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, tarama 27.99  
served with local vegetable crudité, warm pita, lavash crisp

## RAW



### CHILLED OYSTERS\*

half dozen 17.99 | dozen 35.99

### TUNA TARTARE\*

fresno chili, kalamata olive, crispy kataifi 21.99

## MEZZE

### GRILLED MEATBALLS

roasted tomato, smoked yogurt, 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



## 3-COURSE DINNER 35. PP

SUNDAY - THURSDAY 3PM-6PM IN THE MAIN DINING ROOM

### FIRST COURSE choice of:

SPANAKOPITA • GRILLED MEATBALLS  
AVGOLEMONO BOWL • HORIATIKI

### SECOND COURSE choice of:

DECONSTRUCTED PASTITSIO • CHICKEN SOUVLAKI  
SALMON SOUVLAKI • MUSHROOM SOUVLAKI

**DESSERT** choice of: BAKLAVA • LOUKOUMADES

## 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

## 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 38.99

### 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

### SEAFOOD LINGUINE

lobster, shrimp, manila clams, basil, lemon 38.99

## WHOLE BRANZINO GF

served tableside with saffron ladolemono • 1.5 lb 56.99



## MAINS

### CHILEAN SEA BASS

skordalia, marinated spinach, ladolemono GF 46.99

### ROASTED HALF CHICKEN

confit garlic, ladolemono, greek fries 29.99

### VIOLÍ BURGER

barrel aged feta, house pickles, shaved onion,  
greek fries 17.99

### CAST IRON MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel GF 27.99

### 16oz DELMONICO PRIME RIBEYE

confit garlic, rosemary, herb butter GF 76.99

## 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 VG GF 11.99

### HORTA

lemon, olive oil VG 12.99

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 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.