

## 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*

## 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

capers 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

29. 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 **28.99** • CHICKEN THIGH **23.99**

FILET MIGNON **38.99** • 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

### CHILEAN SEA BASS

skordalia, marinated spinach, ladolemono **GF 46.99**

### ROASTED HALF CHICKEN

confit garlic, ladolemono, greek fries **29.99**

### GRILLED LAMB CHOPS\*

charred eggplant salata, sumac, smoked salt **GF half 28.99 | full 51.99**

### MEDITERRANEAN BRANZINO\*

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



## SIDES

### GREEK FRIES

ladolemono, feta yogurt **VG 9.99**

### 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 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.*