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

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 • vegetable souvlaki

DESSERT *choice of:* baklava • loukoumades

SOUVLAKI GF
(noun, singular: souvlaki)
1. 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 53.99

SLOW ROASTED LAMB SHOULDER*
warm pita, vine ripened tomato, tzatziki, sumac onions 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
SEARED ICELANDIC COD
skordalia, marinated spinach, ladolemono GF 35.99

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

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 12.99

philoxenia φιλοξενία *(noun)* 1. 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.

** 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% service charge will automatically be added to all parties of 6 or more.***