

## 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 26.99

served with local vegetable crudité, warm pita, lavash crisp

## MEZZE

### CHILLED OYSTERS

half dozen 17.99 | dozen 35.99



### 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

### SPANAKOPITAKIA

spinach, feta, crispy phyllo 4pc VG 16.99

### HUMMUS & CHARRED BEETS

warm pita, pomegranate, toasted pine nuts VG 16.99

### CHARRED OCTOPUS\*

charred cioppolini onion, fresno chiles, kalamata olive relish GF 27.99

### SAGANAKI

kefalogravi cheese, lemon VG 15.99

### 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

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

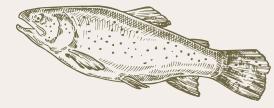
skordalia, marinated spinach, ladolemono GF 45.99

### ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 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.