

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 25.99
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

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



MEZZE

ROCK SHRIMP & FETA*
tomato, ouzo, garlic, oregano, warm pita 21.99

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 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, 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



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.

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

FILET MIGNON 38.99 • **GRILLED LAMB** 32.99

WHOLE FISH

GF

served tableside with saffron 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 WILD ALASKAN HALIBUT
skordalia, marinated spinach, ladolemono GF 38.99

ROASTED HALF CHICKEN
confit garlic, ladolemono, greek fries GF 29.99

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

CAST IRON MOUSSAKA
beef ragu, grilled eggplant, potato, béchamel 26.99

CHARRED FILET MIGNON
garlic, oregano, mizithra cheese, greek fries 49.99

SIDES

GREEK FRIES
ladolemono, sheep butter 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

** 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.