

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

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 GF 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 27.99

SAGANAKI

kefalotyri cheese, lemon VG 15.99

CRISPY CALAMARI

capers tartar sauce, lemon, smoked paprika GF 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



philoxenia φιλοξενία

(noun) I. friend of strangers

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

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

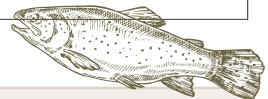
short rib ragu, graviera béchamel, black truffle 26.99

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 45.99

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 GF 26.99

CHARRED FILET MIGNON

garlic, oregano, mizithra cheese, greek fries 52.99

SIDES

GREEK FRIES

ladolemono, feta yogurt VG GF 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.