

DIPS

7.⁹⁹ each
served with pita | *add crudité* 2.⁹⁹

TZATZIKI • SPICY FETA • HUMMUS • TARAMA


THE BREADS AND SPREADS

tzatziki, spicy feta, hummus, tarama 25.⁹⁹
served with local vegetable crudité, warm pita, lavash crisp

MEZZE

CHILLED OYSTERS

half dozen 19.⁹⁹ • dozen 37.⁹⁹ GF



ROCK SHRIMP & FETA*

tomato, ouzo, garlic, oregano, 60 second pita GF 18.⁹⁹

GRILLED MEATBALLS

smoked yogurt, tomato, mint 17.⁹⁹

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15.⁹⁹

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG 16.⁹⁹

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts VG 16.⁹⁹

CHARRED OCTOPUS*

charred cipollini onion, fresno chiles, kalamata olive relish GF 26.⁹⁹

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG 14.⁹⁹

CRISPY CALAMARI

21.⁹⁹
caper tartar sauce, lemon, smoked paprika

SOUPA & SALATA

AVGOLEMONO SOUP


roasted chicken broth, dill, rice, lemon egg sauce GF 8.⁹⁹
half dozen 7.⁹⁹ | *dozen* 11.⁹⁹

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, kalamata olives, red onion, fresh oregano, capers VG GF 17.⁹⁹

VIOLÍ CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta,



(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*

GRILLED SHRIMP*

24.⁹⁹

CHICKEN THIGH

21.⁹⁹

GRILLED LAMB

26.⁹⁹

WAGYU BEEF*

44.⁹⁹

PASTA

SEAFOOD LINGUINE

prawns, calamari, bay scallop, lobster bisque 36.⁹⁹

DECONSTRUCTED PASTITSIO

short rib ragu, graviera béchamel, black truffle 27.⁹⁹

MAINS

ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 29.⁹⁹

MEDITERRANEAN BRANZINO*

served tableside with saffron ladolemono & charred lemon GF MP



CAST IRON MOUSSAKA*

beef ragu, baby potatoes, eggplant, graviera béchamel 27.⁹⁹

CHARRED FILET MIGNON

crispy greek frites, garlic, oregano, myzithra cheese GF 49.⁹⁹

WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono GF 42.⁹⁹

LAMB

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF 51.⁹⁹

SLOW ROASTED LAMB GYROS*

vine ripened tomato, tzatziki, sumac onions, pita 37.⁹⁹

LAMB SHANK YIOUVETSI

orzo, braised tomato, shaved mizithra cheese, lamb jus 39.⁹⁹

SIDES

GREEK FRIES

ladolemono, feta yogurt VG 9.⁹⁹

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil VG 13.⁹⁹

CHARRED BROCCOLINI

garlic oil, lemon, oregano GF VG 11.⁹⁹