

DINNER MENU



CLAUDIO CAVALLERI | EXECUTIVE CHEF

MEZEDES

WHIPPED FETA DIP & OLIVES 12

za'atar, sumac, marinated olives, tomatoes confit

KALAMARAKIA 18

crispy fried calamari, yogurt aioli

KRISPY KATAIFI TUNA RIBBONS 19

tuna sashimi, pickled onions, yogurt-pistachio foam

GRILLED OCTOPUS 22

potato foam, black olive dust, paprika oil

SHRIMP SAGANAKI w OUZOU 20

sauteed jumbo shrimp, garlic, honey vinegar, feta

YIAYIA'S MEATBALLS 16

beef & pork meatballs, avgolemono sauce, Santorini capers

LAMB CIGAR ROLLS 16

braised lamb w dried apricots rolled in phillo dough, spicy red pepper, dukkah spice

GRILLED LAMB RIBLETS 20

marinated lamb baby back ribs, tzatziki sauce

FRESH FIGS & PROSCIUTTO 15

yogurt-feta mousse, kataifi, grape molasses

DAKOS (GREEK BRUSCHETTA) 14

fried eggplant, zucchini, bell peppers, stracciatella cheese, olives, capers, herbs

FRIED FETA w PEPPERED HONEY 14

egg, panko, sesame seeds, lemon zest

SPANAKOPITA SOUFRA 10

phillo dough, spinach, onions, feta, tzatziki

BRIAM (ROASTED VEGETABLES) 14

eggplant, zucchini, bell peppers, onions, tomatoes, olives, almonds, pistachios, raisins, pita bread

ZUCCHINI CRISPS 10

milk, flour, lemon yogurt dip

DOLMADES 14

grape leaves stuffed with bulgur, tomato, herbs, avgolemono sauce

FALAFEL 10

chickpeas, onion, herbs, yogurt tahini dip

TRIPLE COOKED FRIED POTATOES 12

oregano, feta, tzatziki dip

HORTA w MANURI CHEESE 12

seasonal cooked greens, tomato, EVOO, lemon

PAPABRAVAS & LOUKANIKO 12

potatoes, sweet potatoes, onions, paprika oil, sherry vinegar, htipiti sauce

GLAZED PORK BELLY GYROS 15

giant butter beans, tomato sauce, salsa verde

INDIVIDUAL DIP w PITA 10 (each)

Hummus	Roasted Eggplant
Kopanisti	Mohammara
Tzatziki	Skordalia

*** PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD ALLER-GIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEA

OYSTERS & TARAMASALATA 24

rasberry sorbet, cured cod roe spread

CAVATELLI w LOBSTER 34

mizithra pasta, NE lobster meat, lobster bisque

SEAFOOD LINGUINE w OUZOU 32

shrimp, mussels, scallops, sea bass, zucchini strings, light tomato sauce

JUMBO SEARED SCALLOPS 38

haricot verts, fresh corn puree, loukaniko

ROASTED ORGANIC SALMON 34

rosemary-infused eggplant puree, ginger-garlic sauce, Mediterranean succotash

BLACK SEA BASS "ACQVAPAZZA" 36

tomato broth, mussels, preserved lemons, onions, olives, couscous

FISH & GREEK 28

fried kataifi wrapped cod loin, greek fries, house crunchly slaw, tartar sauce

LAND

LEMON-EGG CHICKEN SOUP 12

CHEESE GNOCCHI & TRUFFLE 34

shitake ragout, graviera, fresh black truffle

PASTITSIO 26

baked ziti pasta, bechamel, beef-lamb-pork ragout, tomato sauce

MOUSSAKA 28

roasted sliced eggplants & potatoes, lamb-beef pork ragout, cheesy bechamel sauce

ORZO w BUTTERNUT SQUASH 18

brown butter, sage, rosemary, cinnamon, graviera cheese

GRILLED LAMB CHOPS 45

pomegranate marinade, briam, xinomavro wine sauce

GRILLED FLANK STEAK 34

greek fries, zhoug sauce

MUSHROOM FAROTTO 18

farro, herbs, kefalotiri cheese

ROASTED LEMON CHICKEN 28

organic statler chicken breast, avgolemono sauce, roasted lemon potatoes

BRIZOLA 29

seared thick pork chop, coffee-molasses sauce, lemon-olives & feta poulenta, giant baked bean

PAN ROASTED DUCK BREAST 35

mushroom farotto, sour cherry sauce

STIFADO KASTANA & POTATOES 28

beef stew, chestnuts, balsamic onions, spices, herbs, skordalia purée

BRAISED LAMB SHANK TAJINE 42

tomato harissa, apricots, prunes, chickpeas, almonds, herbs, whipped feta, couscous

VEGETABLES TAJINE 32

zucchini, eggplant, bell peppers, carrots, tomatoes, fried chickpeas, raisins, cilantro, preserved lemon, bulgur, crumbled feta

TO SHARE

MEDITERRANEAN SAMPLER 48

hummus, eggplant dip, kopanisti, tzatziki, skordalia, muhammara, taramasalata, falafel, dolmades, crudites, pita bread

CHARCUTERIE BOARD 38

prosciutto di Parma, mortadella, prosciutto cotto, salame, piquillo peppers, olives, sweet balsamic onions, breads

GRILLED MIXED SOUVLAKI 68

chicken, lamb, beef, loukaniko pork sausage, crunchy slaw, pitas, greek fries, coban salad, tzatziki, tirokafteri, skordalia dipping sauces

GREEK CHEESE PLATE 26

Chef's choice cheese plate, stuffed cherry peppers, rose petal jam, quince preserve, preserved walnuts, crostini

SALADS & SIDES

HORIATIKI SALAD 16

romaine lettuce, tomatoes, cucumbers, bell peppers, pickled onions, kalamata olives, feta cheese, lemon-olive oil dressing

SAGANAKI & PEAR SALAD 17

fried halloumi cheese, frisée lettuce, pears, olives, onions, candied walnuts

ORGANIC BEETS & SKORDALIA 16

roasted beets with yogurt garlic-potato dip, pickled red onions, toasted pistachios, dill oil

FALAFEL SALAD 15

bell peppers, cucumber, carrots, olives, spinach, yogurt-tahini dressing

ROASTED POTATOES 10

lemon-oregano seasoning, gremolada

BRUSSELS SPROUTS 12

spicy maple glaze, dukkah spice

GIANT BAKED BEAN 10

tomato sauce, spices, herbs, salsa verde