

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 OUZO 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

JUMBO SEARED SCALLOPS 38
haricot verts, fresh corn puree, loukaniko

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 PITA 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 ALLERGIES. 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

CAVATELLI w LOBSTER 34
mizithra pasta, NE lobster meat, lobster bisque

SEAFOOD LINGUINE w OUZO 32
shrimp, mussels, scallops, sea bass, zucchini strings, light tomato sauce

FISH & GREEK 28
fried kataifi wrapped cod loin, greek fries, house crunchy slaw, tartar sauce

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

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 PORK CHOP 29
seared thick pork chop, coffee-molasses sauce, lemon-olives & feta poulenta, giant baked bean

PAN ROASTED DUCK BREAST 35
mushroom farrotto, 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

GRILLED MIXED SOUVLAKI 68
chicken, lamb, beef, loukaniko pork sausage, crunchy slaw, pitas, greek fries, çoban salad, tzatziki, tirokafteri, skordalia dipping sauces

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

FALAFEL SALAD 15
bell peppers, cucumber, carrots, olives, spinach, yogurt-tahini dressing

ORGANIC BEETS & HOUSE MASHED POTATOES 16
roasted beets with yogurt garlic-potato dip, pickled red onions, toasted pistachios, dill oil

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