

DINNER MENU



SERVIA

MEZEDES

WHIPPED FETA DIP & OLIVES 12
za'atar, sumac, marinated olives, tomatoes
confit

KALAMARAKIA 18
crispy fried calamari, yogurt aioli

OYSTERS 20
6 oysters with cucumber mignonette, cocktail
sauce, fresh lemons

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

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
feta, ketchup

BEEF CARPACCIO 18
thinly sliced prime beef filet, arugula, cognac
mustard sauce, sliced parmesan

PAPABRAVAS & LOUKANIKO 12
potatoes, sweet potatoes, onions, paprika oil,
sherry vinegar, hitpiti sauce

INDIVIDUAL DIP w PITA 10 (each)
Hummus Roasted Eggplant
Kopanisti Mohamara
Tzatziki Skordalia

***IN CERTAIN CIRCUMSTANCES GRATUITY WILL BE ADDED

*** 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 FOODOBOME ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

SEA

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

LINGUINE w MANILLA CLAMS 28
manilla clams, olive oil, crushed red
pepper, butter, parsley, white wine, clam
stock

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

CIOPPINO 42
black sea bass, manilla clams, mussels, jumbo
shrimp, light tomato sauce, lobster consomé,
crostini rouille, house bread

LAND

SOUP OF THE DAY

CHEESE GNOCCHI & TRUFFLE 34
shitake ragout, graviera, fresh black
truffle

WILD BOAR PAPPARDELLE 36
fresh pasta, braised wild boar ragout,
parmigiano reggiano cheese, parsley

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

FLANK STEAK 35
fried potatoes, salad with mesclun lettuce,
tomatoes, radish, bell peppers, & coriander
dressing

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

TOMATO BUFALA SALAD 17
buffalo mozzarella cheese, organic heirloom
tomatoes, basil, balsamic glazed oil, salt &
pepper

CAJUN GRILLED CHICKEN BREAST 12
marinated breast with cajun seasoning, mustard
& butter

ORGANIC BEET SALAD 18
mixed roasted beets, mesclun lettuce, beet purée, goat
cheese, pistachios, orange pieces, small black pearl,
olive oil, salt & pepper

ROASTED POTATOES 10
lemon-oregano seasoning, gremolada

BRUSSELS SPROUTS 12
spicy maple glaze, dukkah spice

GIANT BAKED BEANS 10
tomato sauce, spices, herbs, salsa verde

CORIANDER LEMON RICE 10
white rice, coriander, lemon juice, olive oil, salt &
pepper