

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, hitipiti sauce

INDIVIDUAL DIP w PITA 10 (each)

Hummus	Roasted Eggplant
Kopanisti	Mohammara
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 FOODBORNE 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, 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 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

GRILLED MIXED SOUVLAKI 68

chicken, lamb, beef, loukaniko pork sausage, crunchy slaw, pitas, greek fries, cöban 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