

Outdoor Dining Menu

Autumn Additions

- Kolokithi Fournou** – roasted butternut squash, sage brown butter, feta & pomegranate seeds 12.25
Mapakia – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 12.75
Glyko Kolokithi – warm pumpkin bread pudding, Metaxa caramel sauce & whipped cream 11.25

Mezethes

- Evvia Pita** – flatbread with Kalamata olives, tomato, caramelized onion & myzithra 16.75
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.00
Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 11.00
Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.25
Melitzanosalata, Taramosalata, Tzatziki
Served with housemade grilled pita 11.00 each
Feta tou Fournou – chili flake crusted feta with cherry tomatoes & Kalamata olives 12.25
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00
Pikilia – all three Greek spreads with grilled pita, pickles vegetables & olives 24.00
Feta and Olives – mixed Greek olives & Greek Feta 10.25
Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 17.50
Saghanaki – pan fried kefalotiri with oregano & lemon 17.50
Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 18.25
Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 15.00
Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 16.75
Kalamarakia Tiganita – deep fried calamari with lemon aioli & red pepper sauce 15.00

Soupes & Salates

Avgolemono – traditional egg-lemon soup with chicken & rice 11.75

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.75

Kirio Piato

- Kotopoulo Souvlas** – lemon-oregano roasted half chicken with braised okra & Evvia potatoes 31.00
Solomos – grilled salmon fillet with lemon potato purée & tomato ouzo sauce 39.25
Kotopoulo Souvlaki – chicken breast grilled with onion, bell pepper, cucumber salad tzatziki & potatoes 28.50
Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.00
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 49.00
Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 40.00
Mosharisia Brizola – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 58.25
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 38.00

Glyka

- Baklava** – traditional baklava drizzled with honey syrup served with vanilla ice cream 11.25
Galaktoboureko – phyllo wrapped vanilla bean semolina custard with pistachio ice cream 11.75
Rizogalo – arborio rice pudding with honey roasted pear 11.25
Yiaourti – housemade yogurt topped with toasted walnuts & dates 11.75
Evvia Sundae – chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts 13.75