



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

Feta and Olives – mixed Greek olives & Greek Feta 10.25

Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.00

Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 17.50

Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 11.00

Saghanaki – pan fried kefalotiri with oregano & lemon 17.50

Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 10.25

Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 18.25

Melitzanosalata, Taramosalata, Tzatziki
Served with housemade grilled pita 11.00 each

Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 15.00

Feta tou Fournou – chili flake crusted feta with cherry tomatoes & Kalamata olives 12.25

Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 16.75

Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00

Kalamarakia Tiganita – deep fried calamari with lemon aioli & red pepper sauce 15.00

Pikilia – all three Greek spreads with grilled pita, pickles vegetables & olives 24.00

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

Arnasio 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

A 20% Service Fee will be added to all guest checks while we are operating under current restrictions. 100% of this fee is retained by the restaurant to assist us in providing proper staffing levels, benefits and compensation for our employees.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness