

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 14.00
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta (for 2) 16.00
Seasonal Vegetables – sautéed baby carrots, zucchini & green beans 8.00
Dolmathes – grape leaves stuffed with rice, mint, dill, lemon & olive oil 13.00
Melitzanosalata, Taramosalata, Tzatziki
 Served with housemade grilled pita 11.00 each
Evvia Potatoes – lemon-oregano roasted potatoes with Evvia dressing 7.00
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 12.00
Feta and Olives – mixed Greek olives & Greek Feta 8.00
Garides Skordates – wood-oven roasted prawns with tomato, scallions & Calabrian chili butter 15.00
Spanakotiropita – phyllo stuffed with spinach, leeks, feta, dill & herbs 9.00
Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 16.00
Soutzoukakia – grilled lamb meatballs with tomato & green olive compote 13.00
Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 13.00
Pikilia – all three Greek spreads with grilled pita, pickled vegetables & olives 24.00

Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 8.00/pint 16.00/quart
Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 10.00
 Entrée Salad 18.00

Kirio Piato

- Kotopoulo Souvlas** – lemon-oregano roasted half chicken with braised okra & Evvia potatoes 25.00
 Whole Chicken (Serves 2-3) with sides 45.00
Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel (Serves 2) 35.00
Kotopoulo Souvlaki – chicken breast grilled with onion, bell pepper, cucumber salad tzatziki & potatoes 28.50
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Evvia potatoes 42.00
 extra chops 12.25/each
Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 32.00
Mosharisia Brizola – 22 oz charcoal grilled dry-aged rib-eye with braised greens & Evvia potatoes 52.00
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 32.00

Glyka

- Baklava** – traditional walnut & honey baklava 9.00 (extra piece 4.50)
Galaktoboureko – semolina custard in baked filo 9.00 (extra piece 4.50)
Rizogalo – arborio rice pudding with honey roasted pear 10.00
Yiaourti – housemade Greek yogurt with honey 25.00 (Pint)
Ice Cream by the Pint – Pistachio, Chocolate or Vanilla 15.00

A 10% Service Fee will be added to all Take-Out orders 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